

FIRST COURSE SHARE PLATES

fried green tomatoes

green goddess remoulade - 15

brussels sprouts

parmesan & balsamic - 13

{+applewood bacon lardons +4}

milestone mac-n-cheese

classic baked 4 cheese - 15

seasonal hummus

hazelnut, pita, evoo, pistachio
olive, apples, spices - 15

roasted bone marrow

chimichurri & grilled bread - 9 / 15

autumn squash bisque

maple creme fraiche, crisp
prosciutto - 9

gochujang prawns

korean style, sweet & spicy - 18

SMORGASBOARD CHEF'S PLATTER

OF ARTISAN CHEESE CURED MEATS & PRESERVES

chef's selection of three meats
and three cheeses served with
house fixin's and grilled bread

-32-

brie de meaux | triple cream | FR
prairie breeze | 9mo. cheddar | IA
seasonal chef's choice | INT

prosciutto di san danielle | IT
soppressata | molinari | CA
house made charcuterie

SANDWICHES

with french fries or house salad

milestones hand sliced

signature french dip

pile of house angus beef, 4 cheese
french onions, horseradish garlic aioli
beef bone jus, toasted french roll - 23

sixty day dry aged

angus cheeseburger

leaf lettuce, house pickles tomato
house spread & melted cheddar - 19
{add applewood smoked bacon +3}

double chicken & brie

seasoned chicken patties, brie, house pepper jelly
baby arugula, caramelized onion, dijon aioli -21

BISTRO SALADS

add: pulled chicken +6 | warm bacon +4
seared scottish salmon filet +11 | prawns +11

caesar salad

classic crisp romaine, shaved reggiano
garlic croutons, parmesan tuile - 12

proper cobb salad

avocado, hard egg, blue cheese
applewood bacon, tomato cucumber onion
carrots, milestone goddess - 18

panzanella

roasted beets, burrata, crouton, fennel
radish, miso vinaigrette -17

wild grain

heirloom rice, apples, dried
cranberry, honeynut squash, blue
cheese, sprouts, arugula, balsamic vin

17

MEATLESS OFFERINGS

OPTIONAL PROTEIN ADDITIONS
(ADD | GRILLED STEAK + 16 | CHICKEN +7 | SALMON +10 | PRAWNS +11)

HONEYNUT RISOTTO

HONEYNUT SQUASH, CARAMELIZED ONION
PLUMPED CRANBERRIES, HAZELNUT, PRAIRIE BREEZE - 26 (GF)

VEGETARIAN "MEATLOAF"

CHICKPEAS, MUSHROOM, VEGGIES, HERBS, CHARRED BROCCOLI
SMASHED POTATOES, DIANE SAUCE - 26 (GF)

MAIN COURSES

FRENCH ONION PASTA

FILET TIPS, CARAMELIZED ONION
BEEF JUS, BURRATA, PAPERDELLE - 29 (GF)

WOOD-SMOKED CHICKEN

MARY'S FREE RANGE ORGANIC CHICKEN
ROSEMARY YUKON GOLD, ROASTED BROCCOLI
APPLE CIDER SAUCE- 29 (GF)

STEAK FRITES

GRILLED BISTRO FILET, CHIMICHURRI
FRITES - 33

LOCH DUART SALMON

SEARED, AUTUMN FRIED RICE - CRANBERRIES, BRUSSELS
SHALLOTS- POMEGRANATE COULIS- 33 (GF)

HOKKAIDO SCALLOPS

SEARED, FALL QUINOA TABBOULEH, AUTUMN SQUASH PUREE, - 36 (GF)

CARBONNADE

SLOW COOKED SHORT RIB, LARDON, MUSHROOM, CARROTS
PEARL ONION, SMASHED YUKON GOLDS- 33

BONE-IN PRIME NEW YORK

SMASHED POTATOES, BROCCOLI, HEIRLOOM MUSHROOM
SAUCE DIANE - 52

SUBSTITUTE DEMI & BLUE FOR
MAINE LOBSTER "STEAK OSCAR" STYLE + 22