

BRASSERIE STYLE SHARE PLATES

fried green tomatoes (seasonal)
green goddess remoulade - 14

brussels sprouts
parmesan & balsamic - 13
{+applewood bacon lardons +4}

truffle butter french fries
garlic, herbs & cracked black pepper
shaved prairie breeze, truffle aioli - 13

signature french onion soup
house made beef bone broth
swiss, provolone, croutons - 13

milestone mac-n-cheese
classic bechamel sauce
baked with four cheeses - 15

THE EL DORADO SMORGASBOARD

artisanal cheese selection
prosciutto, duck rillettes, mortadella
grilled bread, sliced apples, nuts
house preserves, fruit - 32

seasonal hummus platter
meyer lemon, marinated spring
vegetables, crispy chickpea, pita - 16

baked double cream brie
hot honey & roasted garlic confit
toasted almonds grilled bread, - 18

italian honey flatbread
chilled stracciatella, sliced mortadella
clover honey, garlic & chili oil, balsamic
pistachio, arugula on warm flatbread - 16

escargots forestière
burgundy escargot, mushrooms
pearl onions, roast fennel
gratinee in garlic and herb butter
served with char-grilled bread - 19

cioppino style prawns
spicy chili and tomato sauce - 19

roasted bone marrow
smoked maldon salt, chimichurri
dressed greens & grilled bread
single bone - 9 / double - 15

SANDWICHES

with french fries or house salad

**milestones hand sliced
signature french dip**
ten ounces of house roast angus beef,
four cheese, french onions, horseradish aioli
beef bone jus, toasted french roll - 23

**sixty day dry-aged
angus cheeseburger**
leaf lettuce, house pickles, tomato
house spread & melted cheddar - 21
{add applewood smoked bacon +3}

**smashed chicken &
double cream brie melt**
seasoned chicken patties, brie
house pepper jelly, baby arugula
caramelized onion, dijon aioli - 21

MILESTONE'S DINNER SALADS

add: pulled chicken +7 | warm bacon +4
seared scottish salmon filet +11 | prawns +11

proper cobb salad
avocado, hard egg, blue cheese
applewood bacon, tomato, cucumber, onion
julienne carrots, milestone goddess - 19

blackened salmon niçoise salad

dry rubbed salmon, soft egg
haricot verts, red potato, fried capers
greek kalamata & nicoise olives
red onion, cider vinaigrette - 26

spring ancient grain
artichoke, peas, olive, tomato, caper
tri-color quinoa, arugula, parmesan
lemon vinaigrette- 18

MEATLESS OFFERINGS

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

TRUFFLE PEA RISOTTO

ARBORIO RICE, MINTED PEA PUREE, PARMESAN REGGIANO
PEA SHOOTS, TRUFFLE BUTTER - 28 (GF)

RATATOUILLE LASAGNE

ZUCCHINI, EGGPLANT, SWEET PEPPERS, ONION
TOMATO LAYERED LASAGNE STYLE,
STRACCIATELLA, ROASTED PEPPER MARINARA- 26 (GF)

MAIN COURSES

LOCH DUART SALMON

SPRING VEGETABLES, RED POTATO, LEMON CREAM - 33 (GF)

SEARED DIVER SCALLOP ORZO CARBONARA

SEARED OVER PARMESAN AND CREAM EGG YOLK PASTA
CRACKED BLACK PEPPER, PRAIRIE BREEZE, EGG YOLK - 35

CHICKEN CORDON BLEU

MARY'S ORGANIC CHICKEN
HOUSE ROLLED WITH SMOKED HAM, CARAMELIZED ONION
CHEESE, GRILLED ASPARAGUS - 28

GRILLED BONE-IN PORK CHOP MARSALA

CIDER BRINE, DRY RUBBED AND GRILLED
SAUTEED SPINACH, MUSHROOMS AND ROASTED POTATOES
GRAIN MUSTARD MARSALA SAUCE - 32 (GF)

SEARED DUCK BREAST

CRISPY SKIN DUCK BREAST, BLACK LENTIL BASMATI RICE
STRAWBERRY TAMARIND SAUCE- 37 (GF)

BISTRO STEAK FRITES AU POIVRE

GRILLED BISTRO FILET, PEPPERCORN DEMI-GLACE,
FRENCH FRIES, CRUSHED PINK PEPPERCORNS - 33