

TAPAS & TABLE SHARES

FRIED GREEN TOMATOES

goddess remoulade
& micro cilantro - 12 (v)

ELOTES

golden corn off of the cob, panela
cilantro, shishito, crema, tajin - 14 (v)

BLISTERED SHISHITOS

seared a la plancha
summertime aioli - 14

GOCHUJANG PRAWNS

gochujang, golden garlic
green onion, sesame seed - 17

BRUSSELS SPROUTS

parmesan & balsamic - 13 (v)
-or- with slab bacon lardons - 16

BOURBON MAC

caramelized garlic & shallot
apple smoked bacon - 13

BONE MARROW

two bones, smoked sea salt
salsa macha, grilled bread - 14½

FOIE GRAS MOUSSE

sauernes, cherries
pistachio, toast - 24

SMORGAS "BOARD"

artisan cheese & cured meat
with house pickles and fixin's - 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

SALADS

served on house mixed baby greens
(adds | chicken 6 | salmon 10 | prawns 11)

PROPER COBB

Baby leaf lettuce, sliced avocado
blue cheese, applewood bacon, hard egg
onion cucumber, carrots, tomato
goddess dressing - 18

KALE CAESAR

house made caesar dressing
hard egg, brioche croutons
shaved parmesan - 15 (v)

SANDWICHES

served on truckee sourdough brioche
with french fries. sub a house salad +2

FRIED CHICKEN HOAGIE

house pickles, salsa macha, lettuce
sauteed onions, summer aioli - 17½

MAIN LOBSTA' ROLL

chilled lobster, summer aioli
house pickles & house relish - 31

½ POUND DRY AGED GRASS FED CHEESEBURGER

leaf lettuce, tomato, onion, house pickles
sauce, cheddar - 19½
- add steak cut smoked bacon +3

SLOW SMOKED SIGNATURE FRENCH DIP

10 oz. thinly sliced angus beef
melted cheese, french onions
horseradish aioli, au jus - 19½

SEASONAL VEGETARIAN OFFERINGS

optional additional protein options
(add | grilled panella +8 | seared chicken +7 | salmon +10 | prawns +11)

CHAMPAGNE RISOTTO

summer asparagus, roasted mushroom
green peas & crispy shallots - 26

SUMMER FALAFEL & HOUSE WHITE BEAN HUMMUS

house made hummus, heirloom tomato
sliced cucumber, castelvetro olives
pickled & fresh onion, peppers, warm pita - 19 (v)

FRESH PASTA & SUMMER SUCCOTASH

summer squash, sacramento valley corn
roasted mushroom, black truffle butter
18month aged parmigiano reggiano - 26 (v)

SUMMER DINNER ENTREES

SUMMER CHICKEN

sonny's regenerative farm organic sustainable half chicken
achiote & grilled corn, summer squash
radish, summer corn purée - 32

PLANCHA SEARED SALMON

summer squash, summer corn, bloomsdale spinach
tomato sugo, salsa macha - 29

SONNY'S FARM SMALL HARVEST BERKSHIRE PORK

sonny's regenerative farm organic berkshire pork
crispy brussel sprouts, cranberry, creamy honey mustard
apple chutney - 35

STEAK FRITES

12oz. ANGUS BISTRO FILET

grilled asparagus, crispy fluffy chips
shaved prairie breeze white cheddar - 38

HAPPY HOUR LIVES

3pm to 5pm mon - fri

FOOD

- molé chx strips - 6
- brie & apple tartine - 7 (v)
- carnitas tacos - 5
- steak brochette - 9
- crispy falafel & hummus - 8
- cheese & snacks - 9

DRINKS

(all day happy hour drinks on monday)

- mid-day cosmo - 7 or milestone margarita - 7
- draft lagers and ales - 2 off
- wines by the glass - 6
- bartender's happy hour
bubbly cocktail - 6

DESSERT

- POT DÈ CREME**
chocolate custard
chantilly cream - 9
- CREME BRULEE**
vanilla custard & smoked salt - 9
- MIXED BERRY SHORTCAKE**
guava curd, mixed berries, pound cake
house whipped cream - 9
- CHEF'S INSPIRATION**
- 9 -
- WARM CHOCOLATE CHIP COOKIES**
½ dozen - 9 | baker's dozen - 15
- GELATO A LA MODE**
seasonal flavor - 7

MILESTONE | DINNER MENU EL DORADO HILLS

Thank you for voting for us to win the following restaurant categories over the years

- "region's best brunch"
- "best overall restaurant"
- "best cocktail bar"
- "best bartender"
- "best happy hour"
- "best patio / outdoor dining"
- "best family dining"
- "best service"
- "best salads"
- "best burger"