

MILESTONE

MILESTONE FIRST COURSES

REGIIS OVA CAVIAR SERVICE

regiis ova ossetra caviar
served traditionally
crispy potato chips, crème fraîche
chives, shaved egg
half ounce - 49 / one ounce - 79

“BREAD & BUTTER”

truckee sourdough, olive oil, butter, garlic, herbs
chili flake, balsamic, sea salt, sundried tomato shaved
cheese, pink peppercorn - 9½ (V)

FRIED GREEN TOMATOES

panko breaded & fried crispy
green goddess remoulade, micro cilantro - 15 (V)

HONEYCOMB CHARCUTERIE

point Reyes blue, prairie breeze, midnight moon,
prosciutto, house fruit mostardas, fig jam - 31 (GS)

TRUFFLE FRIES

tossed in black truffle garlic butter
garlic, herbs & black pepper, sea salt
prairie breeze, truffle aioli - 13 (V | GS)

CRISPY BRUSSELS SPROUTS

tossed with parmesan & balsamic - 13 (V | GS)
{ +applewood bacon lardons +4 }

BALTIMORE BLUE CRAB CAKES

fried crispy, citrus & tarragon aioli
grilled lemon - 28

MACARONI & CHEESE GRATIN

baked with our house blend of
cheddar, jack, mozzarella & parmesan
topped with breadcrumb and broiled - 16 (V)

ROASTED BEEF BONE MARROW

split long, two roasted bones, smoked salt.
caesar style herb bread crumb
mixed greens, grilled truckee sourdough - 16

CHEF'S ROTATING SHARE PLATES

FRENCH ONION SOUP

beef stock base, gruyere, provolone
sourdough croutons, baked together - 13

EVERYTHING HUMMUS

white bean hummus, sliced cucumbers
bell pepper, baby carrots, toasted pita - 18 (V/GS)

SHISHITO PEPPERS

blistered, smoked salt, roasted garlic aioli - 18 (V | GS)

CALABRIAN CHILE PRAWNS

pan seared prawns, garlic, calabrian chiles
fresh herbs, grilled bread - 19 (GF)

DINNER SALADS

AHI TUNA

seared rare ahi tuna, spring mix, cabbage, cucumber
carrots, almonds, snow peas, grapefruit, avocado
crispy wonton strips, coconut cilantro dressing - 29 (GS)

A PROPER COBB

avocado, hard egg, blue cheese
applewood bacon, tomato, cucumber, onion
julienne carrots, milestone goddess - 21 (GS)
(add grilled prawns or salmon pave +11)

STRAWBERRY & GOAT CHEESE ANCIENT GRAIN

strawberries, shaved red onion, avocado, quinoa
candied walnuts, chevre, balsamic vinaigrette - 22 (GF)

SIMPLE HOUSE SALAD

mixed greens tossed with apple cider vinaigrette
sourdough caesar breadcrumb, prairie breeze
small - 8 | entree portion - 13 (V)
{ +applewood bacon lardons +4 }

MAIN COURSES

MARRY ME CHICKEN

MARY'S ORGANIC PASTURE RAISED CHICKEN

all organic airline breast , cherry tomatoes, fennel shallots, wilted spinach, creamy parmesan polenta sundried tomato & basil sauce - 29 (GS)

BISTRO FILET STEAK FRITES

chard grilled, 10 oz bistro filet, bearnaise grilled zucchini, crispy calabrian & herb fries - 39 (GS)
(surf & turf - add grilled prawns +11)

COFFEE DRY RUB

BONE IN PORK CHOP

saffron cauliflower puree, roasted salad kale, sweet peppers, sweet corn, onion lemon oregano vinaigrette - 34 (GF)

SWEET CORN

& MUSHROOM RISOTTO

roasted maitake mushrooms, sweet corn shaved parmesan, corn cream - 29 (V/GF)
(add grilled prawns or seared salmon pave +11)
(add [regiis ova ossetra caviar](#) - \$17 / 5g)

SALMON, CLASSIC PICCATA

medium rare seared scottish salmon herb roasted sunchoke, arugula salad shaved parmesan, fennel, celery, balsamic dressing caper picatta - 29 (Gf)
(add [regiis ova ossetra caviar](#) - \$17 / 5g)

BACON WRAPPED DIVER SCALLOPS

seared medium rare over zucchini & summer squash noodles, farro, sundried tomato relish - 37 (GS)

CALIFORNIA SEA BASS "NOT FISH & CHIPS"

seared sea bass, lemon-caper cream sauce lemon pepper mashed potatoes, haystacks crispy kale, pickled tomato chutney - 38 (GS)
(add [regiis ova ossetra caviar](#) - \$17 / 5g)

BONE MARROW FETTUCINE

fresh fettuccine, caramelized bourbon shallots confit garlic, bechamel, shaved parmigiano reggiano roasted bone marrow- 33

SANDWICHES

CHICKEN SANDWICH

ground chicken patty, swiss cheese, pickled fresnos avocado, bacon, butter lettuce, tomato onion roasted garlic aioli brioche bun- 21

SIGNATURE SLOW ROASTED CARVED FRENCH DIP

ten ounces of slow roast beef, sliced, melted cheese horseradish aioli, melted onion soft toasted french roll - 23

SIXTY DAY DRY AGED GRILLED CHEESEBURGER

half pound patty, boston lettuce, house spread pickle, sliced onion, tomato, black sesame bun - 21

WINES OF THE WEEK

FIO A FIO

2024 Vinho Verde, Escolha, Portugal - 11

Crisp and vibrant, with zesty lime, green apple, and a gentle spritz that lifts the palate. Refreshing and light-bodied, it's the perfect companion for seafood or sunny afternoons.

JAYSON BY PAHLMMEYER

2022 Chardonnay, Napa Valley, Ca - 17

Bright citrus and tropical fruit layered with toasted almond, butterscotch, and a hint of baking spice. Rich and creamy yet lifted by fresh acidity, it offers a long, elegant finish that reflects its Napa Valley origins.

THANK YOU FOR CHOOSING TO SPEND YOUR TIME AT MILESTONE.
WE UNDERSTAND THAT IT IS YOUR MOST VALUABLE RESOURCE
AND WE ARE GRATEFUL YOU HAVE VISITED WITH US.