

FIRST COURSE SHARE PLATES

fried green tomatoes

green goddess remoulade - 13

brussels sprouts

parmesan & balsamic - 13
add bacon +3

roast pumpkin "hummus"

pomegranate, pepitas
pita chips - 16

french onion soup

herb sourdough bread crouton
melted aged gouda - 11

milestone mac & cheese

beer cheese, crispy shallots - 15

roast bone marrow

seasonal relish, grilled bread - 15

prawns scampi

roasted garlic, herbs, butter - 18

steamed clams

garlic, wine, tomato - 19

scallop crudo

tobiko, finger lime, wakame - 27

SANDWICHES & MAIN SALADS

with french fries or house salad

signature french dip

pile of smoked angus beef
thinly sliced, melted gruyere
french onions, horseradish,
beef bone jus - 22

dry aged cheeseburger

half pound sixty day dry aged leaf
lettuce, house pickles tomato, house
spread and melted cheddar - 19
{add applewood smoked bacon +3}

broiled prawn po-boy

garlic, calabrian chile relish
house pickles, lettuce, tomato - 24

SMORGASBOARD

LARGE

CHEFS PLATTER

OF

ARTISAN CHEESE CURED MEATS & PRESERVES

chef's selection of three meats
and three cheeses served with
house fixins 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

SEASONAL VEGETARIAN OFFERINGS

OPTIONAL PROTEIN ADDITIONS

(ADD | GRILLED STEAK + 14 | SEARED CHICKEN +7 | SALMON +10 | PRAWNS +11)

GLUTEN FREE FALL GNOCCHI

HOUSE MADE GNOCCHI, BUTTERNUT SQUASH
CREOLE CAPER CREAM, PARMESAN - 27 (V, GF)

WINTER HEIRLOOM ACORN SQUASH

FALL RICE PILAF OF SQUASH, CRANBERRY, BRUSSELS
SPICED PEAR CHUTNEY - 22 (V, GF)

EGGPLANT PARMESAN

CRISP EGGPLANT, MARINARA SAUCE, ABISSINI PASTA
FONTINA, PECORINO ROMANO - 26 (V)

AUTUMN & WINTER DINNER OFFERINGS

CRISP ORGANIC HALF CHICKEN

BUTTERMILK FRIED YOUNG ORGANIC CHICKEN
MASHED POTATOES, CREAMED GREENS, BROWN GRAVY - 29

SEARED LOCH DUART SALMON

FALL RICE PILAF OF SQUASH, CRANBERRY & BRUSSELS
MISO BUTTER - 31

COQUILLES ST. JACQUES

SEARED DIVER SCALLOPS, MUSHROOM CREAM
EMMENTAL GRATINÉ - 38

BLACK PEPPER NY STRIP STEAK DIANE

LOADED FLUFFY POTATOES, CREAMED WINTER GREENS - 39

CHEF'S CHOICE

LIMITED, WHEN AVAILABLE.
CHANGING WITH WHIMS AND SEASONS - MP

HAPPY HOUR

FOOD

- molé chx strips - 6
- brie & apple tartine - 7 (v)
- carnitas tacos - 5
- french onion soup - 9
- pumpkin hummus - 8
- cheese & snacks - 9

DRINKS

(all day happy hour drinks on monday)

- amador or coors light - 4
- mid-day cosmo - 7
- milestone margarita - 7
- white & red by the glass - 6
- titos or whiskey highball - 6
- bartender's happy hour bubbly cocktail - 6

DESSERT

WARM CHOCOLATE CHIP COOKIES

½ dozen - 9 | baker's dozen - 15

SNICKERDOODLE CRÈME BRÛLÉE

cinnamon custard & brulee sugar - 9

GELATO A LA MODE

seasonal flavor - 7

POACHED PEAR

winter spice, berries
creme anglaise - 9

CHOCOLATE GANACHE CAKE

raspberry ganache
house whipped cream - 9

CHEF'S CHOICE

- 9 -

AFTER DINNER WINES

- tawny port Dows, Portugal, 10 year- price - 9
- ruby port Dows, Portugal - 9
- sauternes chateau laribotte, bordeaux, france - 11

DESSERT COCKTAILS

- brandy alexander rum, creme de cacao, cream - 13
- grasshopper creme de menthe, creme de cacao, cream - 13
- espresso martini titos, borghetti liquore, cold brew - 13



MILESTONE

DINNER MENU
EL DORADO HILLS