MILESTONE FIRST COURSES

PARMESAN & BALSAMIC BRUSSELS SPROUTS

fried crispy & tossed - 13 (V | GS) {+applewood bacon lardons +4}

"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

green goddess remoulade, micro cilantro - 15 (V)

TRUFFLE FRIES

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

ROASTED GARLIC & SESAME HUMMUS

crispy chickpea & garlic confit sesame seed, toasted pita, baby carrots - 16 (V)

MARYLAND LUMP BLUE CRAB CAKES

fried crispy, louis dressing, egg mimosa grilled lemon & pickled red onion - 28 $\,$

BAKED MACARONI & CHEESE GRATIN

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

ROAST BONE MARROW

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

SEASONAL SHARE PLATES

FRENCH ONION SOUP

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

BARELY BAKED BRIE & PROSCIUTTO

baked brie & prosciutto di san daniele preserved fig mostarda, apples, toasted bread - 19

HONEY DELICATA

roasted delicata squash, goats cheese, pomegranate crispy kale, pepitas, extra virgin olive oil - 18 (V | GS)

SEARED PRAWN COCKTAIL

horseradish cocktail, lemon, black pepper - 18 (GF)

SALADS

SALMON SEAFOOD LOUIS

seasoned and seared pave of salmon, chilled prawns hard egg, avocado, crispy chickpeas, caesar crumb cucumber, tomato, louis dressing, pickled reds - 29 (GS)

A PROPER COBB

avocado, hard egg, blue cheese applewood bacon, tomato, cucumber, onion julienne carrots, milestone goddess - 19 (GS) (add grilled prawns or salmon pave +11)

GRILLED STEAK & BLUES

sliced medium 6 oz rare bistro filet, blueberries melted & crumbled blue cheese, candied walnuts. pickled red onion, balsamic glaze & vinaigrette herb bread crumbs - 29 (GS)

SIMPLE HOUSE SALAD

mixed greens tossed with apple cider vinaigrette sourdough caesar breadcrumb, prairie breeze small - 7 | entree portion - 12 (V) { bobby style +applewood bacon lardons +4 }

MAIN COURSES

MARY'S ORGANIC CHICKEN MARSALA

half a bird, sauteed shallots, wilted kale, pearl cous cous, cremini mushrooms and house marsala - 29 (GS)

BRASSERIE STYLE STEAK FRITES

bistro fillet, grilled, rested and sliced dijon & brandy pink peppercorn steak sauce crispy garlic parmesan & herb fries - 37 (surf & turf - add grilled prawns +11)

FULL-DAY SLOW BRAISED RIBEYE RAGU

fresh made fettuccine spun in our braised ragu shaved parmigiano, micro basil, garlic bread - 37

CHEF'S MUSHROOM RISOTTO "CHASSEUR"

white wine and parmesan risotto, parmigiano roasted wild mushrooms, porcini gravy - 28 (V / GS) (add grilled prawns or salmon pave +11)

HAZELNUT SALMON PAVE

medium rare seared scottish salmon, soft polenta wilted baby spinach, red bell pepper jus - 29 (GS)

PAN SEARED DIVER SCALLOPS

seared medium rare over fluffed sweet potatoes broccolini almondine, bourbon beurre blanc - 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 - 32 (GS)

WINTER ENGLISH PESTO OVER FRESH FETTUCINI

hazelnut basil spinach pesto, charred brussels sprouts, crispy chickpeas shaved parmigiano - 27 (V) (add grilled prawns or salmon pave +11)

SANDWICHES

AVOCADO SWISS CHICKEN-BURGER

half pound ranch seasoned chicken patty melted swiss, avocado, lettuce, tomato & pickled red onion, black sesame 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

DESSERTS

WARM & SUPER SOFT CHOCOLATE CHIP COOKIES

half dozen +11 | bakers dozen 19

FROZEN SCOOPS

cookies and cream gelato or raspberry sorbet - 11

CHOCOLATE POT DU CREME

french chocolate custard, whipped cream - 11

SEASONAL PAIN PERDU (BREAD PUDDING)

cranberry, orange, vanilla and spice vanilla ice cream - 11

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.