

MILESTONE'S CLASSIC SHARE PLATES

TRUFFLE FRIES

garlic, herbs & black pepper
prairie breeze, truffle aioli - 15

FRIED GREEN TOMATOES

green goddess remoulade - 15

MILESTONE'S BAKED MAC & MANY CHEESES

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

"BREAD AND BUTTER"

BOURBON, GARLIC & BONE MARROW BUTTER

shallots, garlic & herbs melted in bourbon
whipped with roast bone marrow, garlic
and grass fed butter, truckee sourdough - 15

BRUSSELS SPROUTS

parmesan & balsamic - 15
{+applewood bacon lardons +4}

BLUE CRAB CAKES

fried crispy, chili lime aioli
grilled lemon & cucumbers salad - 28

CHARCUTERIE BOARD

chef's house made country paté
prosciutto di san daniele, copa americana
prairie breeze, double cream brie
preserves, fruit, nuts - 29

SIMPLE HOUSE SALAD

prairie breeze, bread crumb, apple cider vin - 8

SEASONAL FIRST COURSES

BREAD PLUNGE

roasted garlic, sun dried tomatoes
olive tapenade, dried fig, candied walnuts
evoo, balsamic, smoked paprika - 12

SOUP DU JOUR

rotating soup prepared by our chefs - 10

SCAMPI PRAWNS

roasted garlic puree, tomato
white wine, butter
shoe-string potatoes - 18 (GF)

FRENCH ONION SOUP

gruyere, provolone & crouton - 13

MILESTONE'S DINNER SALADS

add: pulled chicken +7 | warm bacon lardon +4 | 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 SALAD NIÇOISE

full half pound filet of dry rubbed salmon,
pickled egg, haricot verts, red potato, fried capers
shaved onion, kalamata & nicoise olives
cider vinaigrette - 27

ROASTED BEET AND APPLE

roasted red beets, fuji apples
dried cranberry, candied walnuts,
local goat cheese
arugula, citrus miso vinaigrette - 19

GRILLED STEAK & BLUES

fig glazed sliced medium rare bistro filet
blue cheese, crispy onion
candied walnuts, fresh blueberries
balsamic vinaigrette - 28

MEATLESS OFFERINGS

(add | grilled steak +16 | chicken +7 | salmon +11 | prawns +11)

AUTUMN RISOTTO “CHASSEUR”

WHITE WINE AND PARMESAN RISOTTO
ROASTED WILD MUSHROOM
PORCINI GRAVY - 28 (GF)

FENNEL PASTA

FENNEL BECHAMEL, SHAVED FENNEL,
CHERRY TOMATOES, SPINACH
CIPOLLINI ONION
FRESH FETTUCCINE
- 27

MAIN COURSES

SALMON PAVE

HAZELNUT CRUST, SAUTEED SPINACH
CREAMY POLENTA,
VELVETY RED PEPPER SAUCE - 31 (GF)

SEARED DIVER SCALLOPS

SEARED MEDIUM RARE
SWEET POTATO FLUFF
BROCCOLINI ALMONDINE
BOURBON BEURRE BLANC - 37 (GF)

MARY’S ORGANIC “FRIED CHICKEN”

MASHED POTATOES, MILESTONE MAC
GARLIC GREEN BEANS, CHICKEN GRAVY - 28

SEAFOOD CHOWDER

NEW ENGLAND STYLE, MANILLA CLAMS,
CALAMARI, PRAWNS, MUSSELS,,
GARLIC HERB BUTTER BISCUIT - 31
(ADD A MAINE LOBSTER TAIL +18) (GF)

SHORT RIB RAGU

SLOW BRAISED RAGU,
HONEY ROASTED CARROTS
CREAMY PRAIRIE BREEZE POLENTA - 41 (GF)

CLASSIC BISTRO FILET STEAK FRITES

LOADED FLUFFY POTATOES
CHIMICHURRI - 39 (GF)

SANDWICHES

with french fries or house salad

CHICKEN & BRIE MELT

½ pound chicken patty
brioche, garlic aioli
fig jam, spinach, grilled onion
triple cream brie - 21

MILESTONES SIGNATURE FRENCH DIP

10oz house roast angus beef
four cheese, french onions
horseradish aioli, beef jus
toasted french roll - 23

SIXTY-DAY DRY-AGED CHEESEBURGER

half pound angus beef patty
leaf lettuce, house pickles
sliced tomato ,house spread
& melted cheddar - 21
{add applewood smoked bacon +3}