

# MILESTONE'S CLASSIC SHARE PLATES

## TRUFFLE FRIES

garlic, herbs & black pepper  
prairie breeze, truffle aioli - 13

## 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

### TAPENADE "HUMMUS"

chickpea and lemon, olive tapenade  
olive oil, toasted pita - 18

### "SHRIMP & GRITS"

blackened prawns, andouille sausage  
creole sauce & herbs - 19

### SOUP DU JOUR

rotating soup prepared by our chefs - 10

### 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

### ROASTED BEET AND APPLE

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

### 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 )

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## AUTUMN RISOTTO “CHASSEUR”

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

## MISO SAGE ANGEL HAIR

KALE, BUTTERNUT SQUASH  
SHIITAKE MUSHROOM, MISO, FRESH SAGE  
GARLIC, BUTTER, PECORINO ROMANO  
ANGEL HAIR PASTA - 27

# MAIN COURSES

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## SALMON PAVE

SEARED MEDIUM RARE, WILD RICE PILAF  
CRANBERRY CHUTNEY  
GRILLED BROCCOLINI - 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

## SPICY CIOPPINO SEAFOOD BOIL

MANILLA CLAMS, CALAMARI, PRAWNS  
MUSSELS, SPICY RED ALE SAUCE,  
GARLIC HERB BUTTER BISCUIT - 31  
(ADD A MAINE LOBSTER TAIL +18)

## NEW ZEALAND LAMB CHOP

GRILLED RARE, MASHED POTATOES ,  
HARICOT VERTS, HERB DEMI GLACE - 41 (GF)

## CLASSIC BISTRO FILET STEAK FRITES

LOADED FLUFFY POTATOES  
CHIMICHURRI - 39 (GF)

# SANDWICHES

with french fries or house salad

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## BACON AND AVOCADO TRUFFLE CHICKEN CLUB

½ pound chicken patty  
applewood bacon, melted swiss  
avocado, lettuce, tomato  
pickled red onion - 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}