

# SHARE

## FLUFFY TATER CHIPS

bacon & cream dressing - 7

## CRISPY BRUSSELS SPROUTS

parmesan & balsamic - 11  
-or-  
with slab bacon lardons - 15

## MAC & CHEESE MENU

plain jane = 11  
bacon & jalapeno - 15  
maine lobster & bisque - 29

## THE CHEF'S DELI PLATE

brie, prairie breeze, house pate,  
pickles, fixins - 19

## GLAZED GARLIC PRAWNS

half dozen pan sauteed in garlic  
wine beurre blanc - 16

## BUTTERMILK FRIED GREEN TOMATOES

green goddess remoulade - 10½

## ROASTED BONE MARROW

smoked sea salt  
toasted baguette - 13

## SEASONAL SOUP

chef's choice  
season's vegetables - 9

## GRILLED ASPARAGUS

aioli, grilled lemon  
shoestring russets - 13

## BURATTA & STRAWBERRIES

tartine, balsamic, shaved onion,  
basil oil - 12

# SALADS

extra protein additions

bacon lardons - 3 | chicken - 5 | prawns - 6 | salmon fillet - 9 | steak - 11

## CALI-CHICKEN

ginger & mandarin dressing, almonds, shredded carrots  
shaved onion, fuji apple - 16

## CAESAR

house made dressing  
shaved parmigiano, hard egg, croutons - 14

## PROPER COBB

goddess dressing  
avocado, bleu, hard egg, onion, bacon, carrots  
sliced tomato & cucumber - - 16

# LUNCH PLATES

## WILD ALASKAN FISH & CHIPS

alaskan cod | tempura style vodka batter  
house seasoned fries, caper dill tartar sauce - 16

## SPRING LAMB STEW

slow cooked, peas, baby carrot, herbs, potato - 17

## MARINATED FLANK STEAK FRITES

10 oz garlic herb marinated,  
french fries, house chimichurri sauce - 24

## SEARED SALMON & SALAD

salt & pepper seared salmon fillet  
lemon caper cream sauce, house salad - 17

## FISH TACOS

wild alsakan cod, house fixins, corn tortillas - 15

## SEASONAL VEGETARIAN RISOTTO

asparagus, shallot, mushroom, leek bisque - 21  
(add prawns or salmon filet +9)

# TARTINES (on toast)

open-faced sourdough toasts served a la carte - 9¾  
(add a house salad or french fries + 2 1/2)

## AVOCADO, ASPARAGUS, PEAS, PISTACHIO & SHAVED PARM

## WARM BRIE, APPLES, WALNUTS, BLUEBERRY COMPOTE

# SANDWICHES

served with french fries | substitute house salad or cup of soup +2 ½  
add avocado for \$2½

## TRI-TIP FRENCH DIP

10 oz. thinly sliced angus beef, melted cheese, horseradish aioli  
french onions, artisan roll, au jus - 19½

## THE BEST OF CHEESEBURGERS

swiss & american, house sauce, pickles, shaved onions  
shredded lettuce - 16

## MILESTONE'S DOUBLE CHICKEN

two seasoned ground chicken patties, provolone, bacon, avocado  
pickled peppers, lettuce, chef's spread - 16

## ALBACORE MUFFELATTA

herb marinated tuna, olive relish, pickled onion aioli -14

## BIG OL' PULLED PORK

slow cooked pork, house bbq sauce, pickled onions  
awesome pickles, coleslaw - 15

## TURKEY PASTRAMI

house smoked, russian slaw, grain mustard,  
horseradish aioli, brie cheese - 15

## DINER STYLE EGG SALAD SANDWICH

egg salad, fried house "bologna", tomato  
whole grain mustard - 13

## EAT DESSERT FIRST

"I don't look down on anyone who orders dessert first. In fact I view them in quite the favorable light"

-grams

### CHOCOBANANO

reyka icelandic vodka  
sous vide banana  
creme de cacao  
- 13

### POT DÈ CREME

chocolate custard  
house whipped cream  
- 9

### CRUMBLE COBBLER

seasonal fruits baked  
with crumbly biscuit topping  
- 9 (allow a little extra time)

### PEAR CRISP

brown sugar & cinnamon  
oatmeal crumble  
house whipped cream - 9

### WARM CHOCOLATE CHIP COOKIES

baked fresh for every service  
available by the ½ dozen - 9  
or a bakers dozen - 15

## HAPPY HOUR LIVES

3pm till 5pm mon - fri

### FOOD

- caesar salad - \$6
- molé chx strips - \$6
- brie & apple - \$6
- fried greens - \$6
- carnitas tacos - \$5
- fluffy chips - \$5
- chx burger & ff - \$9
- cheese & snacks - \$9

### DRINKS

(all day happy hour drink on monday)

- house cosmo - \$7
- house margarita - \$7
- draft beers - \$2 off  
(lager, ale, amber)
- wines by the glass - \$6
- happy hour  
bubbly cocktail - \$6

"This is the hardest thing I've ever done.  
I'm glad we are doing it together."

- Nick Dedier III - Partner

Thank you for voting for us to  
win the following restaurant  
categories over the years

- "region's best brunch"
- "best overall restaurant"
- "best cocktail bar"
- "best bartender"
- "best happy hour"
- "best patio / outdoor dining"
- "best family dining"
- "best service"
- "best salads"
- "best burger"

MILESTONE | LUNCH MENU  
EL DORADO HILLS

