

SHARE

WATERMELON

cucumber, strawberry
tajin, balsamic - 9 (v)

CRISPY BRUSSELS SPROUTS

parmesan & balsamic - 11 (v)
- or -
with slab bacon lardons - 15

MAC & CHEESE MENU

plain jane - 11
bacon & jalapeno - 15

THE CHEF'S DELI PLATE

double cream brie, prairie
breeze, shafts bleu, chef's
choice cheese & charcuterie
pickles, fixins - 32

BUTTERMILK FRIED GREEN TOMATOES

green goddess remoulade - 10½

ROAST BONE MARROW

smoked sea salt, crostone - 13

SHISHITO PEPPERS

summer aioli - 11 (v)

PANZANELLA

heirloom tomato, peaches
burrata, basil, balsamic vin - 15 (v)

ELOTE LOCO

cotija, chili lime crema
ketchup - 9 (v)

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 - 19

½ RACK - O - RIBS

rubbed and mopped, loaded fluffy potatoes
roasted corn, jalapeno cornbread - 22

PICANHA STEAK FRITES

10 oz garlic herb rubbed,
french fries, house chimichurri sauce - 29

SEARED SALMON & SALAD

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

FISH TACOS

wild alaskan cod, house fixins, corn tortillas - 15

SEASONAL VEGETARIAN RISOTTO

sweet corn, bell pepper, summer squash
18 month aged vecchio parmigiano reggiano - 19
(add prawns, steak or salmon filet +9)

TARTINES (on toast)

open-faced sourdough toasts served a la carte - 10¾
(add a house salad or french fries + 2 1/2)

BLISTERED TOMATO, AVOCADO, LEMON RICOTTA (v)

SMOKED SALMON, SAFFRON EGGPLANT, ROMESCO

SANDWICHES

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

THE BEST FRENCH DIP

10 oz. thinly sliced angus beef, melted cheese, horseradish aioli
caramelized 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, ghost pepper jack
bacon jam, avocado, bbq, lettuce, chef's spread - 16

PROVENÇAL ALBACORE

herb marinated tuna, olive tapenade, boquerone
hard egg, tomato, cucumber, herb aioli - 15

MOZZARELLA & HEIRLOOMS

soft roll, fresh mozzarella, basil
balsamic, romesco, summer aioli - 13

BACON & EGG SALAD SANDWICH

egg salad, cherry wood smoked bacon, tomato
whole grain mustard - 14

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

POT DÈ CREME

chocolate custard
house whipped cream - 9

CREME BRULEE

vanilla custard, smoked salt - 9

LEMON TART

lemon curd, blueberries
house whip cream - 9

CHEF'S CHOICE CHEESECAKE

seasonal flavor - 9

WARM CHOCOLATE CHIP COOKIES

½ dozen - 9 bakers dozen - 15

HAPPY HOUR LIVES

3pm till 5pm mon - fri

FOOD

caesar salad - \$6

boneless wings - \$6

brie & apple - \$6

fried greens - \$6

carnitas tacos - \$5

barbacoa joe - \$7

cheese & snacks - \$9

tri-tip burnt ends -\$7

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