

starters & share plates

ROASTED CORN & POTATO CHOWDER

Crispy red corn tortilla strips, ancho chile, aged cheddar, sour cream 6.49

INSPIRED HOUSE-MADE SEASONAL SOUP – PLEASE ASK YOUR SERVER

YUMMY YAM FRITES

Yam frites cooked to order and served with green apple cider vinegar and two specialty mayos; Moroccan spice and chipotle. Great for sharing! 6.99

BOCCONCINI GARLIC BREAD

Fresh mozzarella cheese skewered between Italian bread, seasoned with virgin olive oil and griddled with garlic butter. Topped with reggiano and served with tapenade and roasted Italian tomatoes 8.49

WICKED KOBE BEEF SLIDERS

Three of our Kobe beef mini hamburgers, simmered in a roasted garlic au jus and topped with mozzarella and crispy onion strings. Served with our Kobe mustard sauce, splash of basil oil and toasted sesames 10.99

SPICY THAI CHICKEN DRUMMETTES

Tossed in our spicy Thai sauce, sweet soy, lime and fresh basil. Served with toasted sesame-cucumber mayonnaise, peanut sauce 9.69

MILESTONE'S FAMOUS HOT SPINACH & ARTICHOKE DIP – THE ORIGINAL

Creamy spinach dip with artichoke hearts and imported Italian cheeses.

Served with sour cream, fresh-cut salsa, warm red tortilla chips 10.59

BAKED GOAT CHEESE & SLOW-ROASTED GARLIC FLATBREAD PLATE

Warm garlic flatbread, spiced cranberry relish, roasted corn and onion salsa, fresh papaya and roasted red pepper salsa 8.99

CALAMARI STEAK STRIPS WITH ANDOUILLE SAUSAGE RAGU

Our twist on a classic. Thinly-sliced crispy calamari steak topped with spicy sausage tomato caper sauce, preserved lemon aioli 10.49

ROASTED GARLIC CAESAR

The best Caesar ever! House-made Ciabatta croutons, Reggiano cheese, our signature Caesar dressing. Topped with shaved asiago, roasted garlic 5.99

big salads

MILESTONE'S SEASONAL MIXED GREENS

Served with hand-diced Roma tomatoes, red onion, spicy-glazed pecans

STARTER 5.99 ENTRÉE 8.99

CALIFORNIA SPRING SALAD

Baby greens, mild goat cheese, fresh sliced strawberries, red onion, spicy-glazed pecans

STARTER 6.99 ENTRÉE 11.29

GRILLED SEAFOOD SALAD

Grilled tiger prawns, Wild West Coast Coho salmon, marinated shrimp, fresh avocado, papaya, roasted Italian tomatoes, crisp noodles, lemon-chardonnay vinaigrette 18.99

VEGETARIAN THAI NOODLE SALAD

Fresh chopped greens and oriental noodles stacked with artichokes, sliced mushrooms, shredded carrots, spicy house-made avocado and papaya salsas, feta, honey-mustard vinaigrette 11.99

GRILLED CHICKEN SALAD

Hand-shaved chicken breast, crispy red corn tortilla strips, cilantro. Tossed with honey-lime peanut vinaigrette and drizzled with peanut sauce 13.99

GRILLED CHICKEN CAESAR SALAD

The best Caesar ever! Hand-sliced chicken breast, house-made Ciabatta croutons, Reggiano cheese, our signature Caesar dressing. Topped with shaved asiago, roasted garlic 12.99

add to any salad

GRILLED CHICKEN BREAST 3.99

FIRE-GRILLED GARLIC TIGER PRAWN SKEWER 6.49

FIRE-GRILLED WILD SALMON 5.99

Vegetarian Dishes

Some of our items may contain nuts and/or allergens.
Please ask your server.

open water

MEXICAN CORVINA SEA BASS

Imported Corvina sea bass lightly fried and served with spinach, bok choy, grape tomatoes, basil cilantro rice, splash of Gaucho sauce 19.99

SEAFOOD MIXED GRILL

Wild West Coast Coho salmon, Corvina sea bass and tiger prawns, all grilled to perfection and matched with a trio of house made sauces; Mango, Gogi Berry, Gaucho. Served with spinach, bok choy, grape tomatoes and lavender roasted mini potatoes 21.99

FIRE-GRILLED WILD COHO SALMON

Premium line-caught Wild Pacific Coho salmon with house-made preserved lemon aioli, fragrant jasmine rice, basil oil and seasonal vegetables 21.99

steaks & prime rib

Served with seasonal vegetables and garlic mashed potatoes.



CERTIFIED ANGUS BEEF® TOP SIRLOIN

WITH TRIO OF SIGNATURE STEAK SAUCES – House-made Worcestershire, Kobe mustard, Gaucho sauce 22.99

WITH BLACK PEPPERCORN AND COGNAC SAUCE 22.99

SIMPLY GRILLED – Garlic butter brush, coarse salt and black pepper 20.99

CANADA AAA NEW YORK STRIPLOIN

WITH TRIO OF SIGNATURE STEAK SAUCES – House-made Worcestershire, Kobe mustard, Gaucho sauce 27.99

WITH BLACK PEPPERCORN AND COGNAC SAUCE 27.99

SLOW-ROASTED AAA PRIME RIB – WHILE QUANTITIES LAST

Crusted with our special blend of signature seasonings and served with au jus

REGULAR CUT 21.99

CHEF'S CUT 25.99



casual plates & burgers

SHANGHAI NOODLE STIRFRY

Pan-fried noodles with red peppers, Shiitake mushrooms. Topped with steamed Asian greens and honey five-spice grilled double breast of chicken 16.59

RED CURRY CHICKEN BOWL

Chicken, red peppers, green onions simmered in Thai red curry coconut cream, fragrant jasmine rice, steamed Asian greens 15.99

MILESTONES SPECIALTY SEASONED BEEF OR VEGGIE BURGER

A fire-grilled patty served on a toasted sesame seed bun. Complete with crisp lettuce, sliced tomato, onion, pickle, and your choice of burger toppings 12.99

burger toppings

choice of:

CALIFORNIAN

Spicy house-made avocado salsa, tomato, double-smoked bacon

FOUR CHEESE

Cheddar, partially skimmed mozzarella, goat cheese, feta, roasted garlic, cognac pepper

AMERICAN

Double-smoked bacon, sharp cheddar

All burgers are served with your choice of curly fries, crisp Garden Greens, or you can substitute for our Roasted Garlic Caesar Salad or Yam Frites for .99

urban classics

GRILLED MEDITERRANEAN CHICKEN

Grilled skinless chicken breast, layered with goat cheese, on a bed of greens, chick peas, roasted grape tomatoes, pomegranate molasses 16.99

FIRE GRILLED PORK CHOP – NAPA STYLE

A center cut pork chop, lightly marinated in lemongrass and roasted garlic. Grilled to your liking and served over lavender roasted potatoes and fresh asparagus. Served with Gogi berry sauce 19.99

KOBE BEEF MEATLOAF

Premium Kobe beef topped with lightly fried onion strings over garlic mashed potatoes, Shiitake mushroom au jus and seasonal vegetables 19.49

PORTOBELLO MUSHROOM CHICKEN

Double breast, with sliced Portobello mushrooms sautéed in olive oil with plenty of fresh basil, roasted garlic and reduced reggiano cream served over capellini 18.99

WINE COUNTRY LAMB SIRLOIN

Tender, grilled lamb sirloins, rubbed with our wine country seasonings, with pomegranate molasses and a splash of basil oil. Served over spinach, bok choy, lavender roasted mini potatoes 20.99

must do sides



PREMIUM STEAMED GREENS 4.99

FIRE-GRILLED GARLIC TIGER PRAWN SKEWER 6.49

SAUTEED PORTOBELLO & BUTTON MUSHROOMS

In garlic butter, red wine, roasted garlic demi-glaze 4.99

perfect pasta

Pastas are served with a slice of toasted Filone loaf.

GRILLED CHICKEN PESTO FETTUCINI

With a double breast of chicken and tossed in our Reggiano pesto cream 16.59

SEAFOOD FETTUCINI

Wild West Coast salmon, Corvina sea bass and prawns tossed in a spicy chardonnay cream with fresh spinach, roasted Italian tomatoes, red onion and lemon gremolatta 16.99

ITALIAN SAUSAGE RAVIOLI – CHEF ROMER'S FAMILY RECIPE

With authentic Italian sauces – tomato-basil, roasted garlic cream and pesto 16.99



BUTTERNUT SQUASH RAVIOLI

Fresh basil, goat cheese, Roma tomato sauce, spicy glazed pecans 15.99

GRILLED CHICKEN PENNE ASIAGO

Roasted Italian tomatoes, chicken breast, fresh basil, spinach and asiago cream 16.99