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START OR SHARE

- SPINACH & ARTICHOKE DIP V**
 Italian style cheeses, fresh cut salsa, tortilla chips (990 Cals)
- TEMPURA VEGGIES V**
 tempura green beans, cauliflower & sweet potato, cilantro soy dip (730 Cals)
- ROASTED MUSHROOM SOUP VG GF M**
 crisp potato matchsticks, basil oil, scallions (260 Cals)
- WHAM-BAM SHRIMP**
 crispy shrimp, spicy Wham-Bam sauce, sesame seeds (650 Cals)
- MEDITERRANEAN GOAT CHEESE PLATTER V**
 regular & Sriracha goat cheese, red pepper relish, schiacciata bread, fig jam, roasted garlic (990 Cals)
- CRISPY BRUSSELS SPROUTS V**
 crisp fried Brussels sprouts, roasted peppers, onions, garlic butter, chili avocado aioli dip (470 Cals)
MAKE IT VG - ask your server
- CHICKEN DRUMETTES**
 breaded chicken drumettes, spicy Thai sauce, sesame cucumber aioli dip (1240 Cals)
- COCONUT CALAMARI M**
 mango chili sauce, toasted coconut (900 Cals)
- SWEET CHILI CHICKEN BITES**
 sweet chili sauce, crisp wontons, fresh cucumber (890 Cals)
- WONTON NACHOS V**
 crisp wontons, mozzarella, provolone, chili coconut sauce, peanut sauce, Sriracha, green onion, carrot, cabbage, cilantro (690 Cals)
add protein
tofu (250 Cals) V
sesame chicken (190 Cals) + 5
ahi tuna poke (230 Cals) + 6

SALADS & BOWLS

- ROASTED GARLIC CAESAR SALAD**
 STARTER 9 ENTRÉE M
 romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, Caesar dressing (580-880 Cals)
MAKE IT A CAJUN CHICKEN CAESAR (220 Cals)
- CALIFORNIA SPRING SALAD V GF**
 STARTER ENTRÉE
 goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette (360-580 Cals)
- ROASTED BEET & GOAT CHEESE SALAD V**
 arugula, kale, romaine, quinoa, tomato, red onion, blueberries, spiced pecans, fig balsamic, lemon vinaigrette (420 Cals)
- KALE NOODLE SALAD VG**
 baby greens, kale noodles, edamame, golden beets, quinoa, butternut squash, blueberries, avocado, maple miso vinaigrette (970 Cals)
- SURFSIDE SALAD**
 grilled salmon, shrimp, greens, avocado, grilled pineapple, sweetie peppers, fresh cut salsa, honey citrus vinaigrette (700 Cals)
- SWEET CHILI CHICKEN BOWL M**
 warm crispy chicken bites, sweet chili sauce, sautéed vegetables, jasmine rice, chili coconut sauce, crisp wontons (1480 Cals)
- SUSHI BOWL**
 chilled ahi tuna, carrots, cucumber, red radish, edamame, mango, avocado, jasmine & bamboo rice, wasabi (720 Cals)

ADD-ONS	TOFU V (220 Cals)	CHICKEN BREAST (210 Cals)	SHRIMP SKEWER (340 Cals)	GRILLED SALMON (200 Cals)
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BURGERS

served with fries (670 Cals) or Caesar salad (420 Cals) | sub root veg fries (570 Cals) or Cali spring salad (230 Cals) | gluten-free (-110 Cals) & lettuce (-220 Cals) buns available

- 1989 BURGER M**
 ground chuck & brisket, smoked bacon, cheddar, burger sauce, egg bun (1050 Cals)
- GARDEN BURGER V**
 plant-based patty, avocado, red pepper relish, burger sauce, egg bun (800 Cals)
- CALIFORNIA BURGER**
 ground chuck & brisket, candied bacon, mozzarella, provolone, avocado, burger sauce, egg bun (1210 Cals)
- WHAM-BAM BURGER**
 ground chuck & brisket, crispy Wham-Bam shrimp, Wham-Bam sauce, egg bun, sesame seeds (1350 Cals)



MAINS

GINGER GLAZED SALMON

grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, seasonal vegetables (1060 Cals)

PORTOBELLO MUSHROOM CHICKEN m

spaghettini, garlic cream sauce, basil pesto, seasonal vegetables (1330 Cals)

BBQ BACK RIBS

pork ribs, Bulleit bourbon bbq sauce, cajun fries, dill avocado slaw (1950 Cals)

WAGYU BEEF MEATLOAF

bourbon black pepper & mushroom gravy, mashed potatoes, seasonal vegetables (1230 Cals)

STUFFED PORTOBELLO MUSHROOM CAP VG

Italian tomatoes, onions, spinach, arugula, spiced tomato pepper sauce, vegan mozzarella, spaghetti squash, seasonal vegetables, basil oil (520 Cals)

MEDITERRANEAN CHICKEN

GF grilled chicken, Sriracha goat cheese, spinach, kale, chickpeas, red onion, grape tomatoes, basil oil, balsamic (800 Cals)

CHIMICHURRI SEA BASS

pan seared Asian sea bass, chimichurri butter, tricoloured quinoa & rice pilaf, seasonal vegetables (980 Cals)

STEAKS

GRILLED SIRLOIN GF

8oz top sirloin, seasonal vegetables, roasted potatoes (560 Cals)

STEAK FRITES m

8oz top sirloin, root vegetable fries, arugula, dill avocado aioli (980 Cals)

SEAFOOD SIRLOIN

8oz top sirloin, shrimp, lobster meat, lobster butter sauce, seasonal vegetables, mashed potatoes (1100 Cals)

SIDES

ROOT VEGETABLE FRIES V
(570 Cals)

BRUSSELS SPROUTS V
(280 Cals)

SAUTÉED MUSHROOMS V
(210 Cals)

PASTAS & NOODLES

gluten-free red lentil rotini noodles available (-10 Cals)

PESTO CHICKEN PENNE ASIAGO m

red peppers, tomatoes, spinach, basil pesto cream sauce (1120 Cals)

THAI BASIL NOODLES

shrimp, chicken, egg, vegetables, chili coconut sauce, rice noodles, peanut sauce (1080 Cals)

BUTTERNUT SQUASH RAVIOLI V m

leeks, green apples, sweet peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage (1230 Cals)

SEAFOOD SPAGHETTINI

shrimp, lobster meat, red onion, tomato, mushrooms, spinach, lobster bisque (980 Cals)

KALE NOODLE STIR FRY VG

kale noodles, sautéed vegetables, coconut stir-fry sauce, cilantro (1150 Cals)

add protein

tofu (180 Cals) VG | chicken (140 Cals) shrimp (130 Cals)

HANDHELDS

served with fries (670 Cals) or Caesar salad (420 Cals) | sub root veg fries (570 Cals) or Cali spring salad (230 Cals) + 2

STEAK SANDWICH m

8oz top sirloin, schiacciata bread, kalbi steak sauce, scallion aioli, mushrooms, sesame seeds, cilantro (1180 Cals)

CAPRESE CRISPY CHICKEN SANDWICH

spiced tomato pepper sauce, mozzarella, provolone, arugula, red onion, basil pesto, garlic cream sauce, egg bun (850 Cals)

RUSTIC CHICKEN CLUB

candied bacon, red onion, tomatoes, brie, garlic mustard mayo, cranberry pumpkin seed baguette (1200 Cals)

BAJA FISH TACOS

fried basa, cheddar, cabbage slaw, chili avocado aioli, fresh cut salsa, avocado, cilantro, flour tortilla (560 Cals)

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V Vegetarian VG Vegan GF Gluten Friendly m Milestones Signature

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary.

All prices are subject to applicable taxes. Our Nutritional and Allergen Guide are available from your server or by visiting milestonesrestaurants.com