

milestones[®]

On the Falls

FLAVOURS OF NIAGARA FALLS

1ST COURSE

Choice of one

STARTER ROASTED GARLIC CAESAR SALAD +

romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, Caesar dressing (580 Cals)

MILESTONES CALIFORNIA SALAD - GF V

crisp potato matchsticks, basil oil, scallions (260 Cals)

PAIRED WITH 5 OZ GLASS OF NIAGARA BREWING COMPANY PREMIUM LAGER

2ND COURSE

Choice of one

GRILLED SIRLOIN GF

8oz top sirloin, seasonal vegetables, roasted potatoes (560 Cals) add seafood topper (460 cals) + 8

GRILLED SALMON

lemon dill, beurre blanc, tri-coloured quinoa & rice pilaf, seasonal vegetables (1385 Cals)

THAI BASIL NOODLES

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

PORTOBELLO MUSHROOM CHICKEN +

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)

3RD COURSE

Choice of one

CHEF'S CHOICE DESSERT

GANACHE TORTE VG GF

Belgian chocolate ganache, almond crust, fresh strawberry (880 Cals)

WHITE CHOCOLATE CHEESECAKE

white chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry (1030 Cals)

PAIRED WITH 1 OZ REIF ESTATES VIDAL ICEWINE

COFFEE AND TEA

V & VG - vegetarian & vegan options are available upon request

\$69 PER PERSON

