

# Malias

## Salads and Appetizers

### Soup of The Evening 6.00

#### House Salad 6.00

Mixed greens, grape tomatoes, scallions, red cabbage, Italian vinaigrette, shredded mozzarella

#### Caesar Salad 6.00

Crispy romaine lettuce, fresh parmesan cheese, croutons, Caesar dressing, anchovies optional

#### Seasonal Salad 7.00

SC Vertical Roots baby lettuce, strawberries, blueberries, minted honey lime vinaigrette, feta cheese, toasted almonds

#### Seared Scallops 16.00

All natural sea scallops, red pepper coulis, prosciutto, goat cheese

Sparkling Rose, Poema

#### Roasted Feta Cheese 10.00

Roasted Greek feta cheese, grape tomatoes, Aleppo chili flakes, olive oil, toasted baguette

Prosecco

#### Crispy Fried Shrimp 12.00

Buttermilk fried wild caught shrimp, sauce remoulade

Rain Storm, Pinot Gris

#### Local Asparagus Crostini 9.00

Grilled Ridge Spring asparagus, garlic herb sourdough, béarnaise sauce

Edna Valley, Chardonnay

#### Short Rib Stuffed Portobello 12.00

Tender braised short, herb roasted portobello, sharp cheddar, horseradish cream, crispy Shallots

Poppy, Cabernet Sauvignon

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## Entrees

### Braised Short Rib 31.00

Guinness braised beef, horseradish cream, crispy shallots, garlic herb baby potatoes

Skyfall, Merlot

### Roasted Salmon 31.50

Roasted Maine salmon, candied ginger walnut crust, herb basmati, ginger lime beurre blanc

Washington Hills, Riesling

### NY Strip Steak 36.50

Grilled rosemary salted 14oz strip steak, red wine demi glace, cheddar mash potatoes, roasted red pepper butter

Ironstone, Cab Franc

### Pork Scallopini 25.00

Sautéed pork loin medallions, brie cheese, sautéed cremini mushrooms, sun-dried tomatoes, white wine demi glace

Folie a Deux, Chardonnay

### Fish Of The Day 32.00

Roasted herb panko crusted Barramundi, buttered linguine, tomato vodka cream, arugula pesto

Picpoul

### Filet of Beef 38.00

Grilled 8oz beef tenderloin, red wine demi glace, grilled tomato, béarnaise sauce

1865, Carmenere

### Pork Chop 27.00

Compart Farms duroc pork chop, sous vide and seared, garlic herb potatoes, sage shallot jus, roasted plum compote

Rain Storm, Pinot Gris

### Crispy Duck 31.50

Sous vide and flash fried Maple Leaf Farms duck, tarragon orange glaze, sweet potato brussels sprout hash

Westbrook, One Claw, Pale Ale

### Seafood Sauté 35.00

Sautéed US wild shrimp, seared scallops, toasted garlic basil tomato sauce, baby spinach, green herb basmati, chèvre, crispy okra

Hunky Dory, Sauvignon Blanc

### Ricotta Stuffed Portobellos 22.00

Herbed ricotta stuffed roasted portobello mushrooms, ratatouille linguine, shaved manchego, arugula pesto

Wachau, Gruner Veltliner