

# 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, watermelon, poppyseed vinaigrette, chèvre, toasted pecans

### Seared Scallops 16.00

All natural sea scallops, garlic cauliflower puree, bacon jam

Hughes Beaulieu, Picpoul,

### Roasted Feta Cheese 10.00

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

Prosecco

### Grilled Shrimp 12.00

Grilled spice rubbed wild caught shrimp, watermelon feta cheese salad, mint lime vinaigrette

Rain Storm, Pinot Gris

### Tempura Squash 8.00

Gartman farms Zucchini and yellow squash, sauce remoulade

Poema, Sparkling Rose

### Fried Green Tomato Stack 9.00

Panko crusted Gartman Farms green tomatoes, jalapeño white cheddar mousse, red pepper coulis

Principato, Pinot Grigio

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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, pecan crust, herb basmati, brown butter sautéed grapes, chèvre

Washington Hills, Riesling

### NY Strip Steak 36.50

Grilled rosemary salted 14oz strip steak, red wine demi glace, bacon jam, blue cheese mousse

Poppy, Cabernet Sauvignon

### Pork Scallopini 25.00

Sautéed pork loin medallions, brie cheese, sautéed cremini mushrooms, baby spinach, white wine demi glace

Folie a Deux, Chardonnay

### Fish Of The Day 32.00

Roasted herb panko crusted Barramundi, herb basmati, sauteed spinach, red pepper coulis

Edna Valley, Chardonnay

### Filet of Beef 38.00

Grilled 8oz beef tenderloin, red wine demi glace, sautéed mushroom medley

Skyfall, Merlot

### Pork Chop 27.00

Compart Farms duroc pork chop, sous vide and seared, sweet potato gratin, sage shallot jus, roasted SC peach compote

Konig, Pilsner

### Crispy Duck 31.50

Sous vide and flash fried Maple Leaf Farms duck, fragrant jasmine rice, thai bbq glaze

Chateau Gigognan, Cotes Du Rhone

### Seafood Linguine Margarita 35.00

Sautéed US wild shrimp, seared scallops, peppers and onions, tequila lime cream sauce, queso fresco, cilantro

Borealis, White blend

### Portobello Corn Cakes Stack 22.00

Roasted portobello mushrooms, crispy corn polenta cakes, creamy local vegetable succotash, shaved manchego, arugula pesto

Wachau, Gruner Veltliner