

# Malias

## **Salads and Appetizers**

### **Soup of The Evening 7.00**

#### **House Salad 7.00**

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

#### **Caesar Salad 7.00**

Romaine lettuce, Caesar dressing, parmesan cheese, croutons, (anchovies optional)

#### **Seasonal Salad 8.00**

Baby spinach, blueberries, blackberries, raspberry vinaigrette, feta cheese, toasted almonds

#### **Pork Belly Lettuce Cups 11.00**

Tender sous vide Pork Belly, Butter Scarlet Lettuce, Pickled Red Onion, Cilantro, roasted Salsa Verde  
Borealis, White Blend

#### **Seared Scallops 16.00**

All natural Day Boat Sea Scallops, Cauliflower puree, Crispy Bacon  
Edna Valley, "oak", Chardonnay

#### **Asparagus Bruschetta 11.00**

Ridge Springs Asparagus, Toasted Pesto Boule, Burrata Cheese, Grape Tomato Confit, Prosecco

#### **Low Country Shrimp and Grits 13.00**

Wild Caught Shrimp, Spiced Tomato Gravy, Creamy Yellow Grits, Tabasco Butter  
Washington Hills, Riesling

#### **Roasted Feta Cheese 10.00**

Feta Cheese, Grape Tomatoes, Aleppo Pepper Oregano Olive Oil, Sourdough Toast  
Picpoul

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## **Entrees**

### **Steak Frites 36.00**

12 oz Angus NY Strip, Red Wine Demi Glace, Black Garlic Sage Butter, Thick  
Cut Fries Broadside, Merlot

### **Roasted Salmon 33.00**

Roasted Maine Salmon Filet, Almond Panko Crust, Herb Butter Roasted Grape  
Tomatoes, Chèvre Gruner Veltliner

### **Braised Lamb Shank 30.00**

Tender Braised Australian Lamb Shank, Guinness Orange Demi Glace, Crispy  
Shallots Four Vines, Zinfandel

### **Pork Scallopini 27.00**

Sautéed Pork Loin Medallions, Shiitake Mushrooms, Shaved Shallots, White  
Wine Demi Glace, Brie Cheese Firesteed, Riesling

### **Fish Of The Day Market Price**

Chefs preparation and accompaniments

### **Asparagus Risotto 26.00**

Ridge Springs Asparagus, Tender Leeks, Sun-Dried Tomatoes, Creamy  
Vegetable Risotto, Shaved Parmesan Rainstorm, Pinot Gris

### **Black Jack Pork Chop 31.00**

Compart Farms Duroc Pork Chop Sous Vide and Seared, Bourbon molasses  
glaze, Sweet Potato Mash, Tempura Onion Rings Borealis, White Blend

### **Filet of Beef 39.00**

Grilled 8oz Angus Beef Tenderloin, Red Wine Demi Glace, Tomato Jam, Chèvre,  
Herb Fingerlings 1865, Carmenere

### **Crispy Duck 35.00**

Sous Vide and Flash Fried Maple Leaf Farms Duck Half, Ginger Orange glaze,  
Fragrant Jasmine Rice Jever, Pilsner

### **Seafood Carbonara 36.00**

Sautéed Wild Caught Shrimp, Seared Day Boat Scallops, White Wine Lemon  
Cream, Sweet Onion, Baby Peas, Linguine, Crispy Bacon, Shaved Parmesan  
Franciscan, Sauvignon Blanc