

Malias

Salads and Appetizers

Soup of The Evening 7.50

House Salad 7.50

Mixed Greens, Grape Tomatoes, Scallions, Red Cabbage, Italian Vinaigrette, Shredded Mozzarella

Caesar Salad 7.50

Romaine Lettuce, Caesar dressing, Parmesan Cheese, Croutons, (Anchovies Optional)

Seasonal Salad 8.50

Baby spinach, Seasonal Fruit, Poppyseed Vinaigrette, Feta cheese, Toasted Almonds

BBQ Grilled Shrimp 12.00

Wild Caught Shrimp, Brown Sugar BBQ Sauce, Watermelon Salad, Feta Cheese
Firesteed, Riesling

Souvlaki 13.00

Grilled Greek marinated beef tenderloin skewer, traditional cucumber salad, tzatziki, pita
1865, Carmenere

Fried Green Tomato Stack 9.00

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

Seared Scallops 16.00

Seared Day Boat Sea Scallops, Grilled Corn Salsa, Crispy Prosciutto
Edna Valley, "buttery", Chardonnay

Roasted Feta Cheese 10.00

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

Bread and butter 1.75 per serving

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Entrees

Braised Short Rib 34.00

Tender braised short rib, Red wine pan jus, pickled red onion, horseradish cream
Broadside, Merlot

Roasted Salmon 33.00

Roasted Maine Salmon Filet, Grilled Corn Red Pepper Salsa, Herb Basmati,
Kalipa Farms Speckled Pea Shoots Borealis, White Blend

Lamb Chops 35.00

Grilled New Zealand Lamb chops, Guinness Orange Demi Glace, Mint
Chimichurri, Crispy Shallots
Four Vines, Zinfandel

Pork Scallopini 27.00

Sautéed Pork Loin Medallions, Artichoke Hearts, Baby Spinach, White Wine
Demi Glace, Brie Cheese Rainstorm, Pinot Gris

Fish Of The Day Market Price

Chefs preparation and accompaniments

Squash Risotto 26.00

Gartman Farms Squash, Creamy Risotto, Citrus herb butter, Manchego Cheese
Firesteed, Riesling

Pork Ribeye 31.00

Grilled Pork Ribeye with Garlic Herb Roasted Sweet Potato and Green Beans,
House Fig Chutney Edna Valley, Chardonnay

Filet of Beef 39.00

Grilled 8oz Angus Beef Tenderloin, Red Wine Demi Glace, Grilled Tomato, Blue
Cheese Butter 1865, Carmenere

Crispy Duck 35.00

Sous Vide and Flash Fried Maple Leaf Farms Duck Half, Ginger molasses glaze,
Fragrant vegetable Jasmine Rice Inscription, Pinot Noir

Seafood Etouffee 36.00

Sautéed US wild shrimp, seared day boat scallops, cajun creole sauce, herb
basmati, crispy okra
Cashmere, Red Blend