

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, Raspberry Vinaigrette, Feta cheese, Toasted Almonds

Shrimp Pontchartrain 12.00

Wild Caught Shrimp, Crispy Fried Panko Crusted Eggplant, Chipotle Pepper Cheese Sauce, Tomato Firesteed, Riesling

Short Rib Tostada 13.00

Tender Braised Short Rib, Blue Corn Tostada, Creamy Avocado, Pickled Red Onion And Radish, Micro Cilantro Four Vines, Zinfandel

Portobello Mushroom Bruschetta 10.00

Roasted Portobellos, Goat Cheese Topped Toasted Sourdough, Garlic Herb Roasted Grape Tomatoes Crement Loire

Seared Salmon And Crispy Potatoes 16.00

Seared Salmon, Crispy Smashed Creamer Potatoes, Green Goddess Dressing, Bacon Edna Valley, "buttery", Chardonnay

Roasted Feta Cheese 10.00

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

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Entrees

Braised Short Rib 34.00

Tender braised short rib, Brown Ale Orange Jus, Crispy Shallots, Horseradish cream
Lazy Bird, Brown Ale

Roasted Salmon 33.00

Candied Ginger and Walnut Crusted Maine Salmon Filet, Herb Basmati, Lime White Wine Cream Sauce
Borealis, White Blend

Lamb Chops 35.00

Grilled New Zealand Lamb chops, Red Wine Demi Glace, Mint Chimichurri, Four Vines, Zinfandel

Pork Scallopini 27.00

Sautéed Pork Loin Medallions, Prosciutto, Brie Cheese, Artichoke Hearts, Roasted Red Peppers, White Wine Demi Glace
Principato Pinot Grigio

Fish Of The Day Market Price

Chefs preparation and accompaniments

Portobello Mushroom Linguine 26.00

Roasted Portobello Mushrooms, Capers, Garlic Herb Butter, Spinach, Grape Tomato, Linguine, Manchego
Folie a Deux, Chardonnay

Pork Ribeye 31.00

Grilled Pork Ribeye, Cheddar Mashed Potatoes, Rosemary Apple Cider Jus
Edna Valley, Buttery Chardonnay

Filet of Beef 39.00

Grilled 8oz Angus Beef Tenderloin, Shiitake Mushroom Soy Demi Glace, Herb Creamer Potatoes
Cashmere, Red Blend

Crispy Duck 35.00

Sous Vide and Flash Fried Maple Leaf Farms Duck Half, Fragrant Jasmine Rice, Ginger Black Cherry Glaze
1865 Carmenere

Shrimp Linguine 32.00

Sautéed US wild shrimp, Lemon White Wine Cream Sauce, Baby Spinach, Grape tomatoes, Parmesan
Edna Valley, "buttery", Chardonnay