

# 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, Granny Smith Apples, Dried Cranberries, Poppyseed Vinaigrette, Goat cheese, Toasted Almonds

### **BBQ Grilled Shrimp 12.00**

Grilled Wild Caught Shrimp, Granny Smith Apples, Baby Arugula, Poppyseed Vinaigrette, Feta Cheese  
Washington Hills, Riesling

### **Fried Oysters 16.00**

Crispy Fried Apalachicola Oysters, Cajun Remoulade, Pickled Red Onion  
Poema, Sparkling Rose

### **Portobello Mushroom Bruschetta 10.00**

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

### **Spiced Salmon And Grits 16.00**

Spice Rubbed Roasted Salmon, Creamy Yellow Grits, Tabasco Butter, Crispy Bacon  
Chenin Blanc & Viognier Blend

### **Roasted Feta Cheese 10.00**

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

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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