Malia's Lunch

Tomato Bisque \$7.50

Creamy tomato soup with sautéed onions, garlic, basil and a splash of sherry. Garnished with shaved parmesan.

West African Chicken Soup \$6.50

Shredded chicken breast in a spicy peanut broth with sautéed onions, carrots, zucchini and tomatoes. Topped with fresh cilantro.

House Salad \$7.50 small \$10.00 large

Mixed greens, tomatoes, scallions, red cabbage and Italian vinaigrette topped with shredded mozzarella.

Spinach Salad \$8.50 small \$11.00 large

Baby spinach, fresh fruit, raspberry vinaigrette, feta cheese and toasted walnuts.

Grilled Chicken Salad \$15.00

Natural chicken breast grilled then sous vide. Served over mixed greens with red grapes and green goddess dressings. Topped with feta cheese and toasted almonds.

Steak Salad \$17.50

Sautéed medallions of beef tenderloin over a large house salad. Topped with red wine demi glacé and shredded mozzarella.

Grilled Beef Burger \$17.00

Chargrilled beef burger with Smoked Gouda cheese, crispy bacon, bbq mayo, lettuce and tomato on wheat or brioche roll. Choice of soup, house made potato chips or house salad. Brown Butter Shrimp and Grits \$14.50

Fresh US wild shrimp sautéed in brown butter with spinach and butternut squash. Served over creamy yellow grits topped with crispy bacon

Jerk Beef Skewers \$15.00

Caribbean jerk marinated beef tenderloin. Served over herb basmati rice and black beans. Topped with pineapple salsa.

Turkey Flatbread \$15.50

Shaved deep fried turkey breast with dill mayo, cucumber and Swiss cheese folded in warm naan bread. Choice of soup, house made potato chips, or house salad.

Pork Scallopini \$14.50

Sautéed slices of lean pork loin with artichoke hearts and roasted red peppers. Topped with white wine demi glace and chèvre. Choice of soup or house salad

Portobello Mushroom Farfalle \$14.50

Portobello mushrooms sautéed with sweet onion, sun-dried tomatoes and baby spinach. Tossed with bow tie pasta and topped with parmesan cheese