

Malia's Lunch

Cream of Cauliflower With Cheddar \$7.50

Creamy soup with fresh cauliflower pureed with onions, cheese and ale. Topped with cheddar cheese.

Three Bean Soup \$7.50

Black, red and white beans simmered with onions, celery, tomatoes, smoked sausage and spices. Topped with sour cream and minced scallions.

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 fresh fruit and raspberry vinaigrette. Topped with feta cheese and toasted walnuts .

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, dill pickles, black pepper mayo, lettuce and tomato on wheat or brioche roll. Choice of soup, house made potato chips or house salad.

Shrimp Salvatore \$14.50

Sautéed US wild shrimp in a toasted garlic tomato sauce. Tossed with linguine, topped with chèvre, basil oil and crispy bacon

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.

Crispy Fish Tacos \$14.50

Buttermilk fried Cobia in warm flour tortillas with cheddar jack cheese, remoulade sauce, shredded lettuce and pico de gallo.

Pork Scallopini \$14.50

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

Spinach Mushroom Quiche \$14.50

Sautéed spinach and cremini mushrooms with Swiss, cheddar and fontina cheeses. Baked with egg custard in a savory piecrust. Served with a house salad.