

Malias

Salads and Appetizers

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, Mandarin Oranges, Dried Cranberries, Poppyseed Vinaigrette, Goat cheese, Toasted Almonds

Soup of The Evening 7.50

Shrimp Romesco 12.00

Pan Seared Wild Caught US Shrimp, Sauce Romesco

Washington Hills, Riesling

Tempura Portobello Mushrooms 9.00

Crispy Tempura Fried Portobello Mushrooms, Ginger Aioli Dipping Sauce

Poema, Sparkling Rose

Deviled Eggs 8.00

Thompson Farm Eggs, Dill Creme Fraiche, Smoked Salmon, Crispy Capers

Crement Loire

Pork Belly Brussels Sprouts 11.00

Roasted Brussels Sprouts, Crispy Pork Belly, Chili Crunch Honey

Borealis, White Blend

Roasted Feta Cheese 10.00

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

Prosecco

Malias

Entrees

Braised Short Rib 34.00

Tender Braised Short-Rib, Guinness Jus, Crispy Shallots, Horseradish cream
Rioja, Lan, Crianza

Roasted Salmon 33.00

Ginger walnut crusted Maine Salmon Filet, Herb Basmati Rice, Citrus 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, Baby Arugula, Roasted
Peppers, White Wine Demi Glace Edna Valley, "Buttery", Chardonnay

Fish Of The Day Market Price

Chefs preparation and accompaniments

Portobello Corn Cakes 26.00

Roasted Portobello Mushrooms, Sautéed Spinach and Sweet Onion, Crispy Corn
Polenta Cakes, Toasted Garlic Tomato Sauce, Shaved Manchego
Grüner Veltliner, Wachau

Pork Ribeye 31.00

Grilled Pork Ribeye, Roasted Sweet Potato & Brussels Sprouts, Maple Dijon Jus
Franciscan, Sauvignon Blanc

Filet of Beef 39.00

Grilled 8oz Angus Beef Tenderloin, Red Wine Demi Glace, Blue Cheese Butter
Broadside, Paso Robles, Merlot

Crispy Duck 35.00

Sous Vide and Flash Fried Maple Leaf Farms Duck Half, Vegetable Street
Noodles, Asian BBQ Glaze Firesteed, Riesling

Shrimp Linguine 29.00

Sautéed US wild shrimp, Sweet Onion, Sun-dried Tomatoes, Artichoke Hearts,
Lemon White Cream Sauce, Shaved Parmesan.
Principato, Pinot Grigio