

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 and Arugula, Kiwi, Dried Cranberries, Sweet Onion Honey Vinaigrette, Chèvre, Toasted Almonds

Soup of The Evening 7.50

Shrimp And Grits 12.00

Buttermilk Fried Wild Caught US Shrimp, Creamy Yellow Grits, Old Bay Butter, Smokey Bacon Washington Hills, Riesling

Butternut Squash Tart 9.00

Roasted Butternut Squash, Shiitake mushrooms, Gruyere Shallot Puff Pastry, Sage Brown Butter Chenin Blanc & Viognier Blend, Napa

Short Rib Stuffed Portobello 13.00

Tender Braised Short Rib Stuffed Portobello Mushroom Cap, Basil Ricotta Toasted Garlic Tomato Sauce Poppy, Cabernet Sauvignon

Smoked Salmon Potato Latke 12.00

Crispy Sautéed Potato Latke, Smoked Salmon, Dill Creme Fraiche, Caper Relish Folie A Deux, Chardonnay

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 Romesco 34.00

Tender Braised Short Rib, Spinach Red Pepper Flake Linguine, Sauce Romesco,
Basil Ricotta
Rioja, Lan, Crianza

Spice Roasted Salmon 33.00

House Spice Rubbed Maine Salmon Filet, Creamy Yellow Grits, Sautéed
Spinach, Old Bay Butter
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, Baby Spinach, Shiitake Mushrooms, White Wine
Demi Glace
Edna Valley Niner, "Oaky", Chardonnay

Fish Of The Day Market Price

Chefs preparation and accompaniments

Asparagus Risotto 26.00

Tender Sautéed Asparagus, Creamy Vegetable Risotto, Sage Brown Butter,
Shaved Manchego
Grüner Veltliner, Wachau

Black Jack Pork 31.00

Grilled Pork Ribeye, Sweet Potato Mash, Jack Daniels Molasses Glaze, Tempura
Onion Rings
Edna Valley, "Buttery", Chardonnay

Filet of Beef 39.00

Grilled 8oz Angus Beef Tenderloin, Gruyere Mashed Potatoes, Red Wine Demi
Glace, Toasted Garlic Herb Butter
Alta Vista Estate, Cabernet Sauvignon

Crispy Duck 35.00

Sous Vide and Flash Fried Maple Leaf Farms Duck Half, Fragrant Jasmine Rice,
Asian BBQ Glaze
Firesteed, Riesling

Shrimp And Rice 29.00

Sautéed US wild shrimp, Sweet Onion Tarragon Tomato Stew, Herb Basmati,
Crispy Okra
Principato, Pinot Grigio