



BY THE GLASS

Champagne & Sparkling

Korbel , California (187ml.)	9
Chandon , Rose, California (187 ml.)	15
Cavaliere D' Oro , Prosecco, Italy	9

Chardonnay

Sonoma Cutrer "Russian River Ranch," Sonoma, '19	13
Louis Latour , "Les Buys", Montagny, '18	14
Groth, Estate , Napa Valley, '18	17

Alternative Whites

Santa Marina , Pinot Grigio, Italy, '20	8
Thomas Schmitt , Classic Riesling, Germany, '19	10
Jackson Triggs , Ice Wine, Niagara Providence, '19	15
Kim Crawford , Sauvignon Blanc, New Zealand, '20	12
Castello Poggio , Moscato d'Asti, '19	12
Bieler Pere & Fils , Rose, Bandol, Provence, '20	12

Pinot Noir

Clay Shannon , Lake County, '19	12
Belle Glos , Dairyman, Russian River, '19	19
Lange , "Reserve", Willamette, '18	20

Merlot

Robert Hall , Paso Robles, '18	10
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Cabernet Sauvignon

BR Cohn , North Coast, '19	12
Alexander Valley , Alexander Valley, '18	13
Daou , Paso Robles, '19	14
Quilt , Napa Valley, '18	18

Zinfandel

Orin Swift, 8 Years in the Desert , California, '19	19
Frog's Leap , Napa Valley, '18	19

Alternative Reds

Ben Marco , Malbec, Valle de Uco, Mendoza, '18	9
Riddler , Napa	15
Numanthia Termes , Spain, '17	13
Monsanto , "Reserva", Chianti Classico, '17	16
Orin Swift, Abstract , St Helena, '19	22

APPETIZERS

Caviar & Beluga Martini	150
Supreme Caviar with Accompaniments Paired with Beluga Transatlantic Racing Vodka	
Charcuterie & Cheese Board	28
Ask Your Server for Chef's Selection	
Mussels	16
Sautéed in White Wine, Butter, Lemon	
Escargot	14
Traditional Garlic Butter, Toast Points	
Lobster Escargot	25
Baked in Garlic Butter, Toast Points	
Jumbo Shrimp Cocktail	21
Cocktail Sauce	
Jumbo Shrimp Theresa	21
Italian Bread Crumbs, Lemon, Butter, White Wine, Garlic	
Mozzarella Malzone	8
White Anchovies Add 3.00	
Ahi Tuna Tartare	19
Pickled Ginger, Soy, Cucumber, Avocado, Wonton Chips	
Tenderloin Carpaccio	19
Truffled Baby Greens, Shaved Romano, Portobello Aioli, Crostini	
Burrata & Heirloom Tomato Caprese	15
Burrata, Heirloom Tomatoes, Fresh Basil, Aged White Balsamic Reduction	
Oysters on the Half Shell	Mkt
Ask Your Server for Tonight's Selections Mignonette Sauce, Cocktail Sauce, Horseradish Jen's Way: A Hint of Ponzu a Dash of Siracha and Green Onion	

SOUPS AND SALADS

Only Heirloom Tomatoes Are Used in the Preparation of Our Salads

Soup Du Jour	cup 7 bowl	9
Cioppino Available on Wednesday	cup 9 bowl	12
French Onion Soup Au Gratin	bowl	11
Malio's Salad		
House Spring Mix, Kalamata Olives, Shredded Carrots, Shaved Red Onion, Heirloom Tomatoes		
House Salad: Bleu Cheese Vinaigrette		
Topped with Bleu Cheese		9
Gorgonzola Salad: Basil Vinaigrette with Gorgonzola		10
The Wedge		12
Crisp Iceberg Lettuce, Stilton Bleu Cheese, Shaved Red Onion, Baby Heirloom Tomatoes. Nueske Applewood Smoked Bacon		
Caesar Salad		9
Add White Anchovies 3		
Fall Harvest Salad		12
Arcadian Greens, Roasted Butternut Squash, Cranberries, Gorgonzola, Red Onion, Candied Pecans, Pumpkin Seed & Sage Vinaigrette,		



Rare - Cool Red Center Medium Rare - Warm Red Center
 Medium - Hot Pink Center Medium Well - Slightly Pink Well - No Pink
 Pittsburgh - Rare and Medium Rare Only
 Not responsible for steaks cooked medium well and over

STEAKS AND CHOPS

All Steaks are USDA Prime All Natural
 No Hormones, Antibiotic Free
 We Serve Our Steaks Seasoned with Herb Butter,
 Salt and Pepper on a Hot Plate

6oz Prime Petit Filet	45
8oz Prime Main Filet	55
10oz Prime Filet Center Cut	69
16oz Prime New York Strip Center Cut	62
22oz Prime Delmonico	66
26oz Prime Cowboy Ribeye Center Cut	75

Enhancements

Béarnaise 3 Au Pouivre 10
 Lobster Oscar 12
 Add a Lobster Tail 32

12oz Slow Roasted Prime Rib Available Friday & Saturday's	42
16oz Slow Roasted Prime Rib Available Friday & Saturday's	56
12oz Center-cut Bone-in Pork Chop	38
12oz Veal Chop	65
Veal Milanese Crisp Prosciutto, Spring Greens, Goat Cheese, Balsamic Reduction	68
Australian Rack of Lamb (8) Served with Mint Bordelaise	65

SEAFOOD

Prepared Blackened, Grilled or
 Pan Fried topped with Citrus Butter
 Theresa Style, Piccata

Fresh Catch	Mkt
Chilean Sea Bass	Mkt
Fresh Scottish Salmon	30
Seared Ahi Tuna Steak Served Rare	35
8 oz. Lobster Tail	40
Pasta De Mare Linguine, Shrimp, Sea Scallops, Mussels, Clams, Heirloom Tomatoes, White Wine, Shallots, Olive Oil & Garlic	38

VEGETARIAN

Grilled Vegetable Platter Marinated Zucchini, Squash, Red Bell Pepper, Portobello, Asparagus, Grilled Romaine	24
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A LA CARTE

Portion Size for Sharing

Smoked Gouda Macaroni and Cheese	11	Baby Portobello Mushrooms	12
Lobster Macaroni and Cheese	20	Sautéed in Sherry. Butter, White Wine	
Jalapeño Creamed Corn Red Onion, Jalapeños, Red Bell Pepper	10	Potatoes Malio	18
Asparagus Grilled or Steamed, Hollandaise Sauce	13	Smoked Gouda, Cold Water Lobster in Truffled Mashed Potatoes	
Spinach Creamed or Sautéed	11	Mashed Potato	8
Broccoli Sautéed or Steamed	10	Potato Selections	8
		Baked, Grilled Potatoes, Hand Cut French Fries	
		Linguine	7
		With House Made Marinara or Garlic & Extra Virgin Olive Oil	
		Onion Rings	9
		Potato Chips	8
		Thinly Sliced, Cut to Order and Lightly Seasoned	
		Add Bleu Cheese and Aged Balsamic Reduction	3

20% Gratuity Added to Parties of 6 or Larger

**CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTACTING FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.