

BY THE GLASS

Champagne & Sparkling

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

Chardonnay

Sonoma Cutrer "Russian River Ranch," Sonoma, '18	13
Louis Latour , Premier Cru, Montagny, '17	14
Stag's Leap , Napa Valley, '17	15

Alternative Whites

Hess , Sauvignon Blanc, North Coast, '17	8
Santa Marina , Pinot Grigio, Italy, '17	8
Thomas Schmitt , Classic Riesling, Germany, '18	10
Jackson Triggs , Ice Wine, Niagara Providence, '08	10
Kim Crawford , Sauvignon Blanc, New Zealand, '18	12
Castello Poggio , Moscato d'Asti, '17	12
BY Ott , Rose, Bandol, France '17	14

Pinot Noir

Etude , "Lyric", Santa Barbara County, '18	11
Acrobat , Oregon, '17	12
Belle Glos , Dairyman, Russian River, '18	19
Lange , "Reserve", Willamette, '16	20

Merlot

Robert Hall , Paso Robles, '16	10
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Cabernet Sauvignon

BR Cohn , North Coast, '17	12
Briarstone , Hill Family Estate, Napa, '17	13
Alexander Valley , Alexander Valley, '17	13
Daou , Paso Robles, '18	14
Michael Mondavi Family , Emblem, Napa Valley, '15	20

Zinfandel

Orin Swift, 8 Years in the Desert , California, '18	19
Frog's Leap , Napa Valley, '17	19

Alternative Reds

Antigal Uno , Malbec, Mendoza, '16	9
Banfi, Aska Bolgheri, '17	15
Ramon Bilbao , Limited Edition, Rioja, '15	12
Monsanto , "Reserva", Chianti Classico, '16	16
Prisoner , Oakville, '18	20
Orin Swift, Abstract , St Helena, '17	22

In an effort to protect the health of our community and our surrounding natural environment, we are working to



reduce the unnecessary use of single use plastic through education and by only serving drinking straws upon request. Thank you for your support!

APPETIZERS

Mozzarella Malzone	8
White Anchovies Add 3.00	
Gourmet Cheese Board	23
Ask Your Server for Chef's Selection	
"Rick Thomas Style" Jumbo Shrimp	21
Escargot	14
Traditional Garlic Butter, Toast Points	
Lobster Escargot	25
Baked in Garlic Butter, Toast Points	
Jumbo Shrimp Cocktail	21
Cocktail Sauce	
Jumbo Lump Crab Cake(2)	21
Served With Lemon Basil Aioli	
Jumbo Shrimp Theresa	21
Jumbo Ponzu Fried Shrimp	21
Served With Orange Ponzu Sauce	
Fried Calamari	17
Crispy Bell Peppers, Marinara Sauce	
Ahi Tuna Tartare	19
Pickled Ginger, Soy, Cucumber, Avocado, Wonton Chips	
Steak Tartare	19
Truffle Oil, Lemon Zest, Shallots, Fried Quail Egg, Micro Greens, Crostini	
Tenderloin Carpaccio	19
Truffled Baby Greens, Shaved Romano, Portobello Aioli, Crostini	
Heirloom Tomato & Burrata Caprese	15
Burrata, Heirloom Tomatoes, Fresh Basil, Aged Balsamic Reduction, Basil Oil	

SOUPS AND SALADS

Only Heirloom Tomatoes Are Used in the Preparation of Our Salads

Lobster Bisque	cup 9 bowl 12
Add Fresh Lobster Meat 6	
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 Dressing Topped with Bleu Cheese	9
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	
Spinach Salad	12
Baby Spinach, Orange Segments, Strawberries, Toasted Almonds Goat Cheese, Orange Vinaigrette	
Watermelon Salad	9
Arugula, Mint Feta, Extra Virgin Olive Oil Drizzled With Aged Balsamic Reduction	
Chopped Salad	7
Chiffonade of Iceberg Lettuce, Spinach and Romaine Blended with Artichokes, Tomatoes, Smoked Bacon, Red Onions, Chopped Egg, Blue Cheese and Orange Vinaigrette	

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	54
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
Australian Rack of Lamb (8) Served with Mint Bordelaise	65
Veal Milanese Crisp Prosciutto, Spring Greens, Goat Cheese, Balsamic Reduction	68
Boneless Breast of Chicken Parmesan, Creamy Piccata, Theresa, Fontaine or Marsala	28

Enhancements

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

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

SEAFOOD

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

Fresh Catch	Mkt
Fresh Scottish Salmon	30
Seared Ahi Tuna Steak Served Rare	35
Jumbo Lump Crab Cakes (3)	31
8 oz. Lobster Tail	40

FRESH PASTAS

Chicken Alfredo Fettucine, Grilled Chicken, Mushrooms, Creamy Alfredo	26
Primavera Pappardelle, Asparagus, Sweet Peas, Broccoli, Capers, Lemon, White Wine, Butter	26
Pepper Crusted Fillet Alla Crema Pappardelle, Stilton Cream, Sweet Peas	32
Pasta De Mare Linguine, Shrimp, Scallops, Heirloom Tomatoes, White Wine, Olive Oil & Garlic	28
Crabmeat Pasta Linguine, Jumbo Lump Crabmeat, Spicy Marinara or Yankee Style	34

VEGETARIAN

Grilled Vegetable Platter Marinated Zucchini, Squash, Red Bell Pepper, Portobello, Asparagus, Bleu Cheese Crusted Roasted Tomato, Grilled Romaine, Basil Oil	24
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A LA CARTE

Portion Size for Sharing

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

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.