

## WINE BY THE GLASS

### Champagne & Sparkling

<b>Korbel</b> , California (187ml.)	9
<b>Cavaliere D'Oro</b> , Prosecco, Italy	10
<b>Chandon</b> , Rose, California (187 ml.)	15
<b>Mumm</b> , Brut Prestige (187 ml.)	15

### Chardonnay

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

### Alternative Whites

<b>Santa Marina</b> , Pinot Grigio, Italy, '18	8
<b>Thomas Schmitt</b> , Classic Riesling, Germany, '18	10
<b>BY Ott, Rose</b> , Cotes de Provence, '17	14
<b>Kim Crawford</b> , Sauvignon Blanc, New Zealand, '18	12
<b>Jackson Triggs</b> , Ice Wine, Niagara Providence, '08	10
<b>Castello Poggio</b> , Moscato d'Asti, '17	12

### Pinot Noir

<b>Etude "Lyric"</b> , Santa Barbara County, '18	11
<b>Acrobat</b> , Oregon, '17	12
<b>Belle Glos</b> , Dairyman, Russian River, '18	19
<b>Lange</b> , "Reserve", Willamette, '15	20

### Merlot

<b>Robert Hall</b> , Paso Robles '17	10
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### Cabernet Sauvignon

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

### Zinfandel

<b>Orin Swift, 8 Years in the Desert</b> , California, '18	19
<b>Frog's Leap</b> , Napa , '17	19

### Alternative Reds

<b>Antigal Uno</b> , Malbec, Mendoza, '16	9
<b>Ramon Bilbao</b> , Limited Edition, Rioja, '15	12
<b>Banfi, Aska</b> , Super Tuscan, Bolgheri, '17	15
<b>Antinori</b> , "Reserva", Chianti Classico '15	16
<b>Prisoner</b> , Oakville, '18	20
<b>Orin Swift</b> , " Abstract", California, '17	22

## SOUPS

<b>Lobster Bisque</b>	cup 9 bowl 11
<b>Soup Du Jour</b>	cup 7 bowl 9
<b>Cioppino</b> Soup Du Jour on Wednesday	cup 9 bowl 11
<b>French Onion Soup Au Gratin</b>	bowl 11

## APPETIZERS

<b>Mozzarella Malzone</b> White Anchovies Add 3.00	8
<b>"Rick Thomas Style" Jumbo Shrimp</b>	21
<b>Escargot</b> Traditional Garlic Butter, Toast Points	14
<b>Lobster Escargot</b> Baked in Garlic Butter, Toast Points	25
<b>Jumbo Shrimp Cocktail</b>	21
<b>Jumbo Lump Crab Cake</b> Served with Lemon Basil Aioli	21
<b>Jumbo Shrimp Theresa</b>	21
<b>Jumbo Ponzu Fried Shrimp</b> Tossed in an Orange Ponzu Sauce	21
<b>Fried Calamari</b> Crispy Bell Peppers, Marinara Sauce	17
<b>Ahi Tuna Tartare</b> Pickled Ginger, Soy, Cucumber, Avocado, Wonton Chips	19
<b>Steak Tartare</b> Truffle Oil, Lemon Zest, Shallots, Fried Quail Egg, Micro Greens, Crostini	17
<b>Tenderloin Carpaccio</b> Truffled Baby Greens, Shaved Romano, Portobello Aioli, Crostini	19



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!

## SALADS

Add Protein to Any Salad  
Grilled Chicken 7 Jumbo Shrimp 12 Filet Tips 8  
Seared Salmon 9 Ahi Tuna 9

### Malio's Salad

Hearts Blend Mix, Kalamata Olives, Shredded Carrots, Red Onion,  
Heirloom Tomatoes

House Dressing 9 Gorgonzola 11

### The Wedge

Chilled Wedge of Iceberg, Heirloom Tomatoes,  
Shaved Red Onion, Crumbled Stilton Blue Cheese,  
Applewood Smoked Bacon

11

### Caesar Salad

White Anchovies Add 3.00

9

### Cobb Salad

Iceberg and Romaine Lettuce Blend, Shredded Mozzarella, Egg,  
Diced Heirloom Tomatoes, Applewood Smoked Bacon, Black  
Olives, Red Onions, Honey Mustard Dressing

11

### Spinach Salad

Baby Spinach, Sliced Strawberries, Orange Segments,  
Toasted Almonds, Goat Cheese, Orange Vinaigrette

11

### Chopped Salad

Chiffonade of Iceberg Lettuce, Spinach, Blended  
with Artichokes, Heirloom Tomatoes, Smoked Bacon Red  
Onions, Chopped Egg, Maytag Blue Cheese and  
Orange Vinaigrette

12

### Burrata & Heirloom Tomato Caprese

Burrata, Heirloom Tomatoes, Fresh Basil, Aged Balsamic Reduction,  
Basil Oil

15

### Grilled Chicken Paillard

Arugula, Red Onion, Shaved Parmesan Cheese,  
Tossed in a Light Lemon Olive Oil Vinaigrette

18

### Steak House Salad

Hearts Blend Mix, Kalamata Olives, Shredded Carrots, Red Onion,  
Heirloom Tomatoes, Tossed in House Dressing and topped with  
Onion Straws & Filet Tips

18

## FRESH PASTAS

### Crabmeat Pasta

Linguine, White Lump Crabmeat, Marinara (Mild or Spicy) or  
Yankee Style

19

### Chicken Alfredo

Fettuccini, Chicken, Mushrooms, Creamy Alfredo

16

### Pepper Crusted Filet Alla Crema

Pappardelle, Stilton Cream Sauce, Fresh Sweet Peas

19

### Pasta Primavera

Pappardelle, Asparagus, Sweet Peas, Broccoli, White Wine and  
Capers

14

Served with Choice of House Salad, Caesar Salad  
or Gorgonzola Salad Add 2



Bread Served Upon Request

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.

## PRIME FILET BURGERS

100% Ground Prime Filet  
Served on Toasted Brioche Bun

### The Classic

American Cheese, Lettuce, Tomato, Shaved Red Onion

17

### French Onion Burger

Gruyere, French Onion Soup Onions, Grated Parmesan,  
French Onion Broth for Dipping

17

### Spa Burger

Avocado, Red Onion, Grilled Romaine,  
Balsamic Reduction, Cilantro Aioli

18

### Bleu Cheese Burger

Blue Cheese, Caramelized Onion, Sautéed Mushrooms,  
Add Nueske Bacon 2

18

### Downtown Burger

Arugula, Gruyere, Sriracha Aioli, Red Onion

18

### Truffle Burger

Over easy Egg, Arugula, Provolone, Truffle Oil

18

## SANDWICHES

### Malio's Original Filet Sandwich

Caramelized Cipollini Onions, Sautéed Mushrooms  
and Swiss Cheese

18

### Grilled Cheese Sandwich

Add Tomato 1 Bacon 2

12

### Grilled Chicken Sandwich

All Natural Free Range, Piquillo Aioli, Spring Mix,  
Shaved Red Onion, Tomato, Avocado, Nueske Bacon,  
Provolone

16

### Shrimp Wrap

Spinach, Shaved Red Onion, Avocado,  
Lemon Vinaigrette, Lemon Basil Aioli  
Choose, Fried, Blackened, Grilled

16

### Blackened Tuna Sashimi Wrap

Asian Slaw, Soy Reduction

18

### Fresh Catch Sandwich

Lightly Blackened, Basil Aioli, Shaved Red Onion,  
Arugula with Basil Vinaigrette

Mkt

## ENTREES

### Filet Tips

Served with Béarnaise

17

### 6 oz Prime Sirloin

23

### 10oz New York Strip

Upon Availability, Inquire with Server

18

### All Natural Free Range Chicken

Piccata, Parmesan, Fontaine or Marsala

16

### Fresh Catch of the Day

Theresa, Grilled, Blackened or Piccata

Mkt

### Scottish Salmon

Maple Balsamic Glazed or Grilled

Mkt

### Jumbo Shrimp Theresa

23

### "Rick Thomas Style" Jumbo Shrimp

Jumbo Shrimp Flash Fried with a Squeeze of Lemon  
and a Dash of Tabasco

23

Burgers, Sandwiches and Entrees are  
Served with a Choice of:

House Salad, Caesar Salad,  
Whipped Potatoes, Hand Cut Fries,  
Onion Rings, Vegetable of the Day,  
Soup du Jour (Not available on Wednesday)

2

French Onion Soup  
Lobster Bisque  
Cioppino (Wednesday Only)  
Gorgonzola Salad

3

Additional Sides