



SOUPS

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| Soup Du Jour | cup 7 bowl 9 |
| Cioppino Soup Du Jour on Wednesday | cup 9 bowl 11 |
| French Onion Soup Au Gratin | bowl 11 |

APPETIZERS

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| Mozzarella Malzone White Anchovies Add 3.00 | 8 |
| Escargot Traditional Garlic Butter, Toast Points | 14 |
| Jumbo Shrimp Theresa | 21 |

SALADS

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

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| 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 |
| Chopped Salad Chiffonade of Iceberg Lettuce, Spinach, Blended with Artichokes, Heirloom Tomatoes, Smoked Bacon, Chopped Egg, Maytag Blue Cheese, Citrus Vinaigrette, Onion Straws | 12 |
| Watermelon Salad Arugula, Mint Feta, Extra Virgin Olive Oil Drizzled With Aged Balsamic Reduction | 12 |
| 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 |

SANDWICHES

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| Malio's Original Filet Sandwich Caramelized Cipollini Onions, Sautéed Mushrooms and Swiss Cheese | 18 |
| Grilled Chicken Sandwich All Natural Free Range, Piquillo Aioli, Spring Mix, Shaved Red Onion, Tomato, Avocado, Nueske Bacon, Provolone | 16 |
| Fresh Catch Sandwich Lightly Blackened, Basil Aioli, Shaved Red Onion, Arugula with Basil Vinaigrette | Mkt |

PRIME FILET BURGERS

100% Ground Prime Filet
 Served on Toasted Brioche Bun

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| 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 |

ENTREES

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| Chicken Alfredo Fettuccini, Chicken, Mushrooms, Creamy Alfredo | 16 |
| Filet Tips Served with Béarnaise | 17 |
| 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 Blackened or Grilled | Mkt |
| Jumbo Shrimp Theresa | 23 |

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. IF UNSURE OF RISK, CONSULT A PHYSICIAN.

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

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

2
 French Onion Soup
 Cioppino (Wednesday Only)
 Gorgonzola Salad

3
 Additional Sides

Champagne & Sparkling

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| Korbel , California (187ml.) | 9 |
| Cavaliere D'Oro , Prosecco, Italy | 10 |
| Chandon , Rose, California (187 ml.) | 15 |

Chardonnay

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| Dunham , "Shirley Mays:", Columbia Valley, '17 | 12 |
| Sonoma Cutrer "Russian River Ranch," Sonoma, '19 | 13 |
| Charles Woodson , Intercept, Monterey, '19 | 13 |
| Louis Latour , "Les Buys", Montagny, 18 | 15 |
| Groth, Estate , Napa Valley, '18 | 17 |

Alternative Whites

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| Santa Marina , Pinot Grigio, Italy, '20 | 8 |
| Thomas Schmitt , Classic Riesling, Germany, '19 | 10 |
| Bieler Pere & Fils , Bandol, Provence, '20 | 12 |
| Kim Crawford , Sauvignon Blanc, New Zealand, '20 | 12 |
| Castello Poggio , Moscato d'Asti, '19 | 12 |

Pinot Noir

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| Fort Ross, Sea Slopes , Sonoma Coast, '17 | 12 |
| Belle Glos , Dairyman, Russian River, '19 | 19 |
| Lange , "Reserve", Willamette, '18 | 20 |

Merlot

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| Robert Hall , Paso Robles, '18 | 10 |
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Cabernet Sauvignon

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

Zinfandel

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

Alternative Reds

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| Antigal Uno , Malbec, Mendoza, '18 | 9 |
| Riddler , Napa | 15 |
| Numanthia Termes , Spain, '17 | 13 |
| Monsanto , "Reserva", Chianti Classico, '167 | 16 |
| Orin Swift, Abstract , St Helena, '19 | 22 |

