



## SOUPS

<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>Escargot</b> Traditional Garlic Butter, Toast Points	14
<b>Jumbo Shrimp Theresa</b>	21

## SALADS

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

<b>Malio's Salad</b> Hearts Blend Mix, Kalamata Olives, Shredded Carrots, Red Onion, Heirloom Tomatoes House Dressing 9 Gorgonzola 11	
<b>The Wedge</b> Chilled Wedge of Iceberg, Heirloom Tomatoes, Shaved Red Onion, Crumbled Stilton Blue Cheese, Applewood Smoked Bacon	11
<b>Caesar Salad</b> White Anchovies Add 3.00	9
<b>Chopped Salad</b> Chiffonade of Iceberg Lettuce, Spinach, Blended with Artichokes, Heirloom Tomatoes, Smoked Bacon, Chopped Egg, Maytag Blue Cheese, Citrus Vinaigrette, Onion Straws	12
<b>Orange Roasted Walnut Salad</b> Fresh Oranges, Roasted Walnuts, Shaved Red Onion, Gorgonzola, Spring Mix, Citrus Vinaigrette	12
<b>Grilled Chicken Paillard</b> Arugula, Red Onion, Shaved Parmesan Cheese, Tossed in a Light Lemon Olive Oil Vinaigrette	18
<b>Steak House Salad</b> Hearts Blend Mix, Kalamata Olives, Shredded Carrots, Red Onion, Heirloom Tomatoes, Tossed in House Dressing and topped with Onion Straws & Filet Tips	18

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.**

## SANDWICHES

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

## PRIME FILET BURGERS

100% Ground Prime Filet  
 Served on Toasted Brioche Bun

<b>The Classic</b> American Cheese, Lettuce, Tomato, Shaved Red Onion	17
<b>French Onion Burger</b> Gruyere, French Onion Soup Onions, Grated Parmesan, French Onion Broth for Dipping	17
<b>Spa Burger</b> Avocado, Red Onion, Grilled Romaine, Balsamic Reduction, Cilantro Aioli	18
<b>Bleu Cheese Burger</b> Blue Cheese, Caramelized Onion, Sautéed Mushrooms, Add Nueske Bacon 2	18
<b>Downtown Burger</b> Arugula, Gruyere, Sriracha Aioli, Red Onion	18
<b>Truffle Burger</b> Over easy Egg, Arugula, Provolone, Truffle Oil	18

## ENTREES

<b>Chicken Alfredo</b> Fettuccini, Chicken, Mushrooms, Creamy Alfredo	16
<b>Filet Tips</b> Served with Béarnaise	17
<b>10oz New York Strip</b> Upon Availability, Inquire with Server	18
<b>All Natural Free Range Chicken</b> Piccata, Parmesan, Fontaine or Marsala	16
<b>Fresh Catch of the Day</b> Theresa, Grilled, Blackened or Piccata	Mkt
<b>Scottish Salmon</b> Blackened or Grilled	Mkt
<b>Jumbo Shrimp Theresa</b>	23

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

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

2  
 French Onion Soup  
 Cioppino (Wednesday Only)  
 Gorgonzola Salad

3  
 Additional Sides

## Champagne & Sparkling

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

## Chardonnay

<b>Louis Latour</b> , " Les Buys", Montagny, 19	12
<b>Sonoma Cutrer</b> "Russian River Ranch," Sonoma, '18	13
<b>Groth, Estate</b> , Napa Valley, '18	17

## Alternative Whites

<b>Santa Marina</b> , Pinot Grigio, Italy, '19	8
<b>Thomas Schmitt</b> , Classic Riesling, Germany, '19	10
<b>Bieler Pere &amp; Fils</b> , Bandol, Provence, '19	12
<b>Kim Crawford</b> , Sauvignon Blanc, New Zealand, '20	12
<b>Jackson Triggs</b> , Ice Wine, Niagara Providence, '08	10
<b>Castello Poggio</b> , Moscato d'Asti, '19	12

## Pinot Noir

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

## Merlot

<b>Robert Hall</b> , Paso Robles, '18	10
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## Cabernet Sauvignon

<b>BR Cohn</b> , North Coast, '18	12
<b>Alexander Valley</b> , Alexander Valley, '18	13
<b>Daou</b> , Paso Robles, '19	14
<b>Michael Mondavi Family</b> , Emblem, Napa Valley, '16	20

## Zinfandel

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

## Alternative Reds

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

