



BY THE GLASS

Champagne & Sparkling

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

Chardonnay

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

Alternative Whites

Santa Marina , Pinot Grigio, Italy, '18	8
Thomas Schmitt , Classic Riesling, Germany, '19	10
Jackson Triggs , Ice Wine, Niagara Providence, '08	10
Kim Crawford , Sauvignon Blanc, New Zealand, '20	12
Castello Poggio , Moscato d'Asti, '19	12
Bieler Pere & Fils , Rose, Bandol, Provence, '19	12

Pinot Noir

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

Merlot

Robert Hall , Paso Robles, '18	10
---------------------------------------	----

Cabernet Sauvignon

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

Zinfandel

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

Alternative Reds

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

APPETIZERS

Gourmet Cheese Board Ask Your Server for Chef's Selection	23
Mussels Sautéed in White Wine, Butter, Lemon	16
Escargot Traditional Garlic Butter, Toast Points	14
Lobster Escargot Baked in Garlic Butter, Toast Points	25
Jumbo Shrimp Cocktail Cocktail Sauce	21
Colossal Lump Crab Cake (2) Served With Lemon Basil Aioli	21
Jumbo Shrimp Theresa Italian Bread Crumbs, Lemon, Butter, White Wine, Garlic	21
Ahi Tuna Tartare Pickled Ginger, Soy, Cucumber, Avocado, Wonton Chips	19
Tenderloin Carpaccio Truffled Baby Greens, Shaved Romano, Portobello Aioli, Crostini	19
Burrata & Heirloom Tomato Caprese Burrata, Heirloom Tomatoes, Fresh Basil, Aged White Balsamic Reduction	15
Oysters on the Half Shell 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	Mkt

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 Crisp Iceberg Lettuce, Stilton Bleu Cheese, Shaved Red Onion, Baby Heirloom Tomatoes. Nueske Applewood Smoked Bacon		12
Caesar Salad Add White Anchovies		3 9
Watermelon Salad Arugula, Mint Feta, Extra Virgin Olive Oil Drizzled With Aged Balsamic Reduction		12

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
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
Jumbo Lump Crab Cakes (3)	31
8 oz. Lobster Tail	40
Pasta De Mare Linguine, Shrimp, Sea Scallops, Mussels, Clams, Heirloom Tomatoes, White Wine, Shallots, Olive Oil & Garlic	38
Crabmeat Pasta Linguine, Colossal Lump Crabmeat, Spicy Marinara or Yankee Style	34

VEGETARIAN

Grilled Vegetable Platter Marinated Zucchini, Squash, Red Bell Pepper, Portobello, Asparagus, Grilled Romaine	24
--	----

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

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	Mashed Potato	8
Asparagus Grilled or Steamed, Hollandaise Sauce	13	Potatoes Mallo	18
Spinach Creamed or Sautéed	11	Smoked Gouda, Blue Lump Crab in Truffled Mashed Potatoes	
Broccoli	10	Potato Selections	8
		Baked, Grilled Potatoes	
		Linguine	7
		With House Made Marinara or Garlic & Extra Virgin Olive Oil	

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.