



## BY THE GLASS

### Champagne & Sparkling

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

### Chardonnay

<b>Sonoma Cutrer</b> "Russian River Ranch," Sonoma, '20	13
<b>Louis Latour</b> , "Les Buys", Montagny, '18	14
<b>Groth, Estate</b> , Napa Valley, '19	17

### Alternative Whites

<b>Santa Marina</b> , Pinot Grigio, Italy, '20	8
<b>Thomas Schmitt</b> , Classic Riesling, Germany, '20	10
<b>Jackson Triggs</b> , Ice Wine, Niagara Providence, '19	15
<b>Kim Crawford</b> , Sauvignon Blanc, New Zealand, '21	12
<b>Castello Poggio</b> , Moscato d'Asti, '20	12
<b>Bieler Pere &amp; Fils</b> , Rose, Bandol, Provence, '20	12

### Pinot Noir

<b>Clay Shannon</b> , Lake County, '19	12
<b>Belle Glos</b> , Las Alturas, Monterey, '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, '19	16
<b>Alexander Valley</b> , Alexander Valley, '19	13
<b>Daou</b> , Paso Robles, '20	14
<b>Quilt</b> , Napa Valley, '19	18
<b>Merryvale</b> , Napa, '16	24

### Zinfandel

<b>Shannon Reserve</b> , Lake County, '19	15
<b>Orin Swift, 8 Years in the Desert</b> , California, '19	19

### Alternative Reds

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

## APPETIZERS

<b>Charcuterie &amp; Cheese Board</b> Ask Your Server for Chef's Selection	28
<b>Mussels</b> Sautéed in White Wine, Butter, Lemon	16
<b>Escargot</b> Traditional Garlic Butter, Toast Points	14
<b>Lobster Escargot</b> Baked in Garlic Butter, Toast Points	31
<b>Jumbo Shrimp Cocktail</b> Cocktail Sauce	21
<b>Jumbo Shrimp Theresa</b> Italian Bread Crumbs, Lemon, Butter, White Wine, Garlic	21
<b>Mozzarella Malzone</b> White Anchovies Add 3.00	10
<b>Ahi Tuna Tartare</b> Pickled Ginger, Soy, Cucumber, Avocado, Wonton Chips	19
<b>Tenderloin Carpaccio</b> Truffled Baby Greens, Shaved Romano, Portobello Aioli, Crostini	19
<b>Burrata &amp; Heirloom Tomato Caprese</b> Burrata, Heirloom Tomatoes, Fresh Basil, Aged White Balsamic Reduction	16
<b>Oysters on the Half Shell</b> Ask Your Server for Tonight's Selections Mignonette Sauce, Cocktail Sauce, Horseradish <b>Jen's Way:</b> 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

<b>Soup Du Jour</b>	cup 7 bowl	9
<b>Cioppino</b> Available on Wednesday	cup 9 bowl	12
<b>French Onion Soup Au Gratin</b>	bowl	11
<b>Malio's Salad</b> House Spring Mix, Kalamata Olives, Shredded Carrots, Shaved Red Onion, Heirloom Tomatoes		
<b>House Salad: Bleu Cheese Vinaigrette</b> <b>Topped with Bleu Cheese</b>		9
<b>Gorgonzola Salad: Basil Vinaigrette with Gorgonzola</b>		10
<b>The Wedge</b> Crisp Iceberg Lettuce, Stilton Bleu Cheese, Shaved Red Onion, Baby Heirloom Tomatoes. Nueske Applewood Smoked Bacon		12
<b>Caesar Salad</b> Add White Anchovies 3		10
<b>Winter Strawberry Salad</b> Spinach, Candied Walnuts, Feta Cheese, Florida Strawberries, Balsamic Vinaigrette		12



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

## 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

<b>6oz Prime Petit Filet</b>	48
<b>8oz Prime Main Filet</b>	62
<b>10oz Prime Filet</b> <i>Center Cut</i>	75
<b>16oz Prime New York Strip</b> <i>Center Cut</i>	75
<b>22oz Prime Delmonico</b>	85
<b>30oz Prime Cowboy Ribeye</b> <i>Center Cut</i>	95

### Enhancements

Béarnaise 3 Au Pouivre 10  
 Lobster Oscar 21  
 Add a Lobster Tail 42

<b>12oz Slow Roasted Prime Rib</b>	57
<b>16oz Slow Roasted Prime Rib</b>	68
<b>14oz Center-cut Bone-in Pork Chop</b>	42
<b>16oz Veal Chop</b>	58
<b>Veal Milanese</b> Crisp Prosciutto, Spring Greens, Goat Cheese, Balsamic Reduction	62
<b>Australian Rack of Lamb (8)</b> Served with Mint Bordelaise	65

## SEAFOOD

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

<b>Fresh Catch</b>	Mkt
<b>Chilean Sea Bass</b>	Mkt
<b>Fresh Scottish Salmon</b>	30
<b>Seared Ahi Tuna Steak</b> Served Rare	35
<b>8 oz. Lobster Tail</b>	61
<b>Pasta De Mare</b> Linguine, Shrimp, Sea Scallops, Mussels, Clams, Heirloom Tomatoes, White Wine, Shallots, Olive Oil & Garlic	38

## VEGETARIAN

<b>Grilled Vegetable Platter</b> Marinated Zucchini, Squash, Red Bell Pepper, Portobello, Asparagus, Grilled Romaine	24
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## A LA CARTE

Portion Size for Sharing

<b>Smoked Gouda Macaroni and Cheese</b>	12
<b>Lobster Macaroni and Cheese</b>	29
<b>Jalapeño Creamed Corn</b> Red Onion, Jalapeños, Red Bell Pepper	12
<b>Asparagus</b> Grilled or Steamed, Hollandaise Sauce	13
<b>Spinach</b> Creamed or Sautéed	11
<b>Broccoli</b> Sautéed or Steamed	10

<b>Baby Portobello Mushrooms</b> Sautéed in Sherry. Butter, White Wine	12
<b>Potatoes Malio</b> Smoked Gouda, Cold Water Lobster in Truffled Mashed Potatoes	29
<b>Mashed Potato</b>	10
<b>Potato Selections</b> Baked, Grilled Potatoes, Hand Cut French Fries	10
<b>Linguine</b> With House Made Marinara or Garlic & Extra Virgin Olive Oil	10
<b>Onion Rings</b>	10
<b>Potato Chips</b> Thinly Sliced, Cut to Order and Lightly Seasoned Add Bleu Cheese and Aged Balsamic Reduction	10 3

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.