

# MALIA'S

## SALADS AND APPETIZERS

**SOUP OF THE EVENING \$6.00**

**HOUSE SALAD \$6.00**

MIXED GREENS TOSSED WITH TOMATOES, SCALLIONS, RED CABBAGE, AND ITALIAN VINAIGRETTE. TOPPED WITH SHREDDED MOZZARELLA.

**CAESAR SALAD \$6.00**

CRISPY ROMAINE LETTUCE TOSSED WITH FRESH PARMESAN CHEESE, FOCACCIA CROUTONS AND TANGY CAESAR DRESSING.

**SPINACH SALAD \$6.00**

BABY SPINACH LEAVES WITH FRESH APPLES, SUNDRIED CRANBERRIES AND POPPYSEED DRESSING. TOPPED WITH CRUMBLLED FETA CHEESE AND CARAMELIZED HAZELNUTS.

**CHICKEN AND BLACK BEAN EMPANADAS \$9.00**

DICED CHICKEN AND BLACK BEANS WITH SOUTHWESTERN SPICES BAKED IN SAVORY PASTRY CRESENTS. SERVED OVER FRESH SALSA VERDE AND DRIZZLED WITH PINK CHILI CREAM.

**CHINA MOON SALMON CAKE \$9.50**

FRESH DICED SALMON BOUND WITH A TOUCH OF GINGER, EGG AND PANKO AND SAUTEED. SERVED WITH GINGER WASABI CREAM, PICKLED GINGER AND TOASTED SESAME SEEDS.

**SHRIMP SAUTE \$10.00**

SAUTEED "LAUGHING BIRD" SHRIMP SERVED OVER A WEDGE OF FRIED POLENTA AND TOPPED WITH TOMATO BASIL CONCASSE, CRUMBLLED CHEVRE AND BALSAMIC SYRUP

**CHEVRE MOUSSE WITH YUKON GOLD GAUFRETTES \$7.50**

CREAMY GOAT CHEESE MOUSSE TOPPED WITH TOMATO HERB JAM SERVED WITH CRISPY POTATO GAUFRETTES.

**PORK TENDERLOIN FRITTERS \$9.50**

BERKSHIRE PORK TENDELOIN CUBES LIGHTLY FRIED IN A PANKO CRUST. SERVED WITH TART APPLE SLAW AND HORSERADISH MUSTARD

**WILD MUSHROOM RAVIOLI \$9.50**

TENDER PASTA PILLOWS STUFFED WITH PORTABELLA, CREMINI AND OYSTER MUSHROOMS, PARMESAN AND MOZZARELLA. SERVED OVER PORCINI CREAM AND TOPPED WITH MARSALA POACHED ONIONS.

# ENTREES

**FILET OF BEEF \$27.00 (8 oz) \$21.00 (4 oz)**

PASTURE RAISED BEEF TENDERLOIN MARINATED AND GRILLED. TOPPED WITH RED WINE JUS, GRILLED TOMATO AND MOLTEN BLUE CHEESE.

**GRILLED LAMB RIB CHOPS \$24.00(3) \$19.00(2) \$14.00(1)**

NEW ZEALAND DOUBLE CUT CHOPS SEASONED WITH ROSEMARY SALT AND TOPPED WITH HOUSE MADE TOMATO HERB JAM.

**SALMON PEPITO \$19.00**

FRESH FILLET OF SALMON ROASTED WITH A PUMPKIN SEED CRUST. TOPPED WITH GREEN CHILE BUTTER, DICED MANGO AND AVOCADO.

**TROUT WITH MUSHROOMS AND HAZELNUTS \$19.00**

FRESH RAINBOW TROUT FILLET TOPPED WITH SHIITAKE MUSHROOM DUXELLES AND BAKED. FINISHED WITH TOASTED HAZELNUTS, SAUTEED SHIITAKES AND FRESH DICED LEMON.

**CRISPY DUCK WITH CRANBERRY RUM SAUCE \$25.00**

HALF A ROAST DUCKLING TOPPED WITH A SUNDRIED CRANBERRY AND RUM GALZE. SERVED WITH CHIPOTLE BUTTERED SWEET POTATOES.

**SEAFOOD FETTUCINI \$20.00**

FRESH GULF SHRIMP AND JUMBO LUMP CRAB TOSSED WITH SAUTEED SWEET ONIONS, FRESH SPINACH, RED CHILI FLAKES AND GREEN PEAS. TOSSED WITH FRESH FETTUCINI AND A LEMON HERB WHITE WINE SAUCE. TOPPED WITH CRISPY PARMESAN FRICO.

**PORK SCALLOPINI \$19.00**

LEAN AND TENDER PORK LOIN MEDALLIONS SAUTEED WITH FRESH MUSHROOMS AND TOMATOES. TOPPED WITH SMOKED CHEDDAR CHEESE AND MARSALA DEMI GLACE.

**BLACK BEAN CAKES \$16.00**

BLACK BEANS BLENDED WITH QUINOA, ZUCCHINI, PUMPKIN SEEDS, GARLIC AND SOUTHWESTERN SPICES. SERVED AS CRISPY CAKES OVER A FRESH VEGETABLE SAUTE. TOPPED WITH CHILE AIOLI AND TOASTED PUMPKIN SEEDS.

**FRESH FISH OF THE EVENING MARKET PRICE**

LET US DESCRIBE TONIGHT'S PREPARATION OF THE FRESHEST FISH AVAILABLE.

ENTREES SERVED WITH SALAD, HOUSE MADE BREADS AND CHEF'S ACCOMPANIMENTS

# **THE BEST FOR YOU!**

**MALIA'S IS COMMITTED TO SERVING THE BEST PRODUCTS FOR YOU AND FOR THE PLANET. WE KNOW YOU APPRECIATE OUR AVOIDANCE OF FACTORY FARMED AND PROCESSED FOODS IN FAVOR OF THOSE THAT ARE PRODUCED ETHICALLY AND WITHOUT HARMFUL ADDITIVES.**

**OUR NATURALLY RAISED BEEF, BISON, POULTRY, LAMB, AND PORK ARE FREE OF ANTIBIOTICS, ADDED HORMONES, ARTIFICIAL INGREDIENTS AND PRESERVATIVES.**

**THEY ARE FED 100% VEGETARIAN DIETS AND ARE RAISED BY FARMERS WHO PLEDGE HUMANE AND SUSTAINABLE PRACTICES.**

**PORK: CERTIFIED BERKSHIRE BREED RAISED IN IOWA AND MINNESOTA**

**CHICKEN: ASHLEY FARMS, WINSTON SALEM, NC**

**CORNISH HENS: PALMETTO FARM, SUMTER, SC**

**BEEF: AUSSIE PREMIUM FARMS 100% GRASS FED AND FINISHED**

**LAMB: NEW ZEALAND 100% GRASS FED AND FINISHED**

**SHRIMP: LAUGHING BIRD ORGANIC (THE GOLD STANDARD FOR CLEAN AQUICULTURE) OR WILD CAUGHT US SHRIMP**

**GRASS FED BEEF AND LAMB ARE HIGHER IN OMEGA-3 FATTY ACIDS, UNSATURATED FATS, VITAMIN E, CONJUGATED LINOLEIC ACID (CLA), AND PROTEIN THAN GRAIN FED. GRASS FED LAMB AND BEEF ARE ALSO LOWER IN CALORIES, CHOLESTEROL AND SATURATED FATS.**