

MALIA'S TUESDAY 3.9.10

CHICKEN AND ARTICHOKE SOUP \$5.00

CREAMY SOUP WITH DICED CHICKEN BREAST, SAUTEED ONIONS AND DICED ARTICHOKE HEARTS LACED WITH DRY VERMOUTH.

BLACK BEAN SOUP \$5.00

BLACK BEANS SIMMERED WITH CELERY, ONION, TOMATOES AND CHIPOTLE PEPPERS. SEASONED WITH CUMIN, GARLIC AND LIME. TOPPED WITH SOUR CREAM AND GREEN ONIONS.

LAMB AND VEGETABLE SOUP \$5.00

TENDER BRAISED LAMB IN A RICH LAMB BROTH WITH FRESH VEGETABLES AND HERBS. TOPPED WITH MINCED SCALLIONS.

HOUSE SALAD \$5.50 SMALL \$7.50 LARGE

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

SPINACH SALAD \$6.50 SMALL \$8.50 LARGE

BABY SPINACH LEAVES WITH FRESH FRUIT, RED ONION, AND RASPBERRY VINAIGRETTE. TOPPED WITH FETA CHEESE AND TOASTED WALNUTS.

STEAK SALAD \$10.00

MEDALLIONS OF SAUTEED PASTURE RAISED ORGANIC BEEF TENDERLOIN OVER A LARGE HOUSE SALAD. TOPPED WITH RED WINE DEMI GLACE AND SHREDDED MOZZARELLA.

CURRIED CHICKEN SALAD \$10.00

SHREDDED ORGANIC CHICKEN BREAST TOSSED WITH CELERY, ONIONS, WATERCHESTNUTS AND CURRANTS IN A CURRY YOGURT DRESSING. GARNISHED WITH FRESH FRUIT AND TOASTED NUTS.

CHINA MOON SALMON CAKE \$9.50

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

GRILLED BISON BURGER \$9.50

PASTURE RAISED ORGANIC GROUND BISON ON TOASTED CIABATTA WITH MALIAS PIMENTO CHEESE AND SHREDDED ROMAINE WITH YOUR CHOICE OF SOUP, FRESH YUKON GOLD CHIPS OR HOUSE SALAD.

SMOKED SALMON RUEBEN \$9.50

PASTRAMI SPICED SMOKED SALMON WITH SAUERKRAUT, HAVARTI CHEESE AND CREAMY DILL DIJON PRESS GRILLED ON BAGUETTE. SERVED WITH SOUP, FRESH YUKON GOLD CHIPS OR HOUSE SALAD.

PORK SCALLOPINI \$9.50

MEDALLIONS OF LEAN PORK LOIN SAUTEED WITH FRESH MUSHROOMS AND ROASTED RED PEPPERS. TOPPED WITH CRUMBLLED CHEVRE AND WHITE WINE DEMI GLACE. SERVED WITH A HOUSE SALAD.