

MALIA'S

CORN CHOWDER \$5.00

TENDER SWEET WHITE CORN, ONIONS AND POTATOES IN A CREAMY VELOUTE. TOPPED WITH BACON AND MINCED SCALLIONS.

WEST AFRICAN CHICKEN SOUP \$5.00

SHREDDED CHICKEN BREAST IN A SPICY PEANUT BROTH WITH SAUTEED ONIONS, CARROTS, ZUCCHINI AND TOMATOES. TOPPED WITH FRESH CILANTRO.

HOUSE SALAD \$6.00 SMALL \$8.00 LARGE

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

SPINACH SALAD \$7.00 SMALL \$9.00 LARGE

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

STEAK SALAD \$12.00

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

GRILLED CHICKEN SALAD \$11.00

GRILLED ORGANIC CHICKEN BREAST STRIPS TOSSED WITH MIXED GREENS, GRANNY SMITH APPLES, DRIED CRANBERRIES AND POPPYSEED VINAIGRETTE. TOPPED WITH FETA CHEESE AND TOASTED WALNUTS.

GRILLED MIBEK BURGER \$11.00

LOCAL MIBEK FARMS PASTURE RAISED BEEF WITH BBQ MAYO, FRIED ONIONS AND CHEDDAR CHEESE ON A TOASTED WHEAT ROLL OR CIABATTA. SERVED WITH YOUR CHOICE OF SOUP, HOUSE SALAD OR FRESH YUKON GOLD CHIPS.

EDAMAME CAKES \$10.50

BABY SOYBEANS BLENDED WITH TOASTED QUINOA, GRATED VEGETABLES, GINGER, GARLIC, CHILIES AND LIME. PAN FRIED AND SERVED OVER ASIAN SPINACH SALAD. TOPPED WITH GINGER WASABI CREAM AND PICKLED GINGER.

PORK SCALLOPINI \$11.00

MEDALLIONS OF LEAN PORK LOIN SAUTÉED WITH CREMINI MUSHROOMS AND ROASTED RED PEPPERS. TOPPED WITH FRESH MOZZARELLA, PESTO AND WHITE WINE DEMI GLACE. SERVED WITH A HOUSE SALAD.

TURKEY AND BACON SANDWICH \$10.50

SLICED ALL NATURAL TURKEY BREAST WITH CRISPY BACON, FONTINA CHEESE, CUCUMBERS AND TOMATO MAYO ON A TOASTED WHEAT ROLL OR CIABATTA.. SERVED WITH YOUR CHOICE OF SOUP, FRESH YUKON GOLD CHIPS, OR HOUSE SALAD.

LOW COUNTRY SHRIMP AND GRITS \$11.00

SAUTEED WILD CAUGHT SHRIMP OVER CREAMY YELLOW GRITS TOPPED WITH TOBASCO BUTTER, DICED TOMATOES AND GREEN ONIONS. SERVED WITH A HOUSE SALAD.

Malia's Wednesday Evening Supper

Yukon Chips with Blue Cheese \$8.00

Fresh Yukon Gold potato chips with warm creamy blue cheese sauce.

Stuffed Cremini Mushrooms \$8.50

Roasted Crimini mushroom filled with andouille sausage, goat cheese and cornbread stuffing. Finished with a roasted red pepper coulis.

Crabmeat Bisque \$5.00

Creamy soup with crabmeat, white fish and a splash of Pernod.

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.

House Salad \$6.00 small \$8.00 large

Mixed greens tossed with tomatoes, scallions, red cabbage, and Italian vinaigrette topped with shredded mozzarella.

Spinach Salad \$7.00 small \$9.00 large

Baby spinach leaves with fresh fruit, red onion, and raspberry vinaigrette. Topped with feta cheese and walnuts.

Filet of Beef Medallions \$15.00

Thin slices of pasture raised organic beef tenderloin quickly sauteed in butter. Topped with red wine demi glaze sauteed spinach and caramelized onions Served with mashed potatoes and steamed vegetables.

Salmon Portabella \$14.00

Fresh salmon fillet marinated in smokey olive oil and lemon and roasted. Topped with grilled portabella mushrooms and a lemon and dijon glaze. Served with mashed potatoes and steamed vegetables.

Cottage Pie \$12.00

Diced beef tenderloin braised in a red wine sauce with onions, carrots and green peas. Topped with cheddar scallion mashed potatoes and baked in ramekin. Served with a house salad

Pork Scallopini \$12.00

Medallions of lean pork loin sautéed with cremini mushrooms and roasted red peppers. Topped with chevre and white wine demi glaze. Served with mashed potatoes and steamed vegetables.

Grilled MiBek Burger \$11.00

Local MiBek Farms pasture raised beef with bbq mayo, fried onions and cheddar cheese on a toasted wheat roll or ciabatta. Served with your choice of soup, house salad or fresh Yukon Gold Chips.

Shrimp Capri \$12.00

Fresh sauteed wild caught US shrimp tossed with angel hair pasta and lemon caper tomato butter sauce. Garnished with parmesan frico and italian parsley.

Edamame Cakes \$10.50

Baby soybeans blended with toasted quinoa, grated vegetables, ginger, garlic, chilies and lime. Pan fried and served over Asian spinach salad. Topped with ginger wasabi cream and pickled ginger.

