

# Malia's

## Roasted Tomato and Red Pepper Soup \$5.00

Roasted tomatoes and red peppers with sautéed onions, toasted garlic and herbs. Garnished with crumbled bacon and parmesan.

## 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, tomatoes, scallions, red cabbage and Italian vinaigrette topped with shredded mozzarella.

## Spinach Salad \$7.00 small \$9.00 large

Baby spinach, fresh fruit, red onion, raspberry vinaigrette, feta and toasted walnuts.

## Grilled Chicken Salad \$12.50

Grilled organic chicken breast served over mixed greens tossed with fresh fruit and a poppy seed vinaigrette. Topped with feta cheese and candied pecans.

## Steak Salad \$14.00

Sautéed medallions of beef tenderloin over a large house salad. Topped with red wine demi glacé and shredded mozzarella.

## Pork Scallopini \$12.50

Slices of lean pork loin sautéed with roasted red peppers and fresh baby arugula. Topped with white wine demi glacé and chevre. Served with a house salad.

## Asian Pork Tenderloin Bowl \$12.50

Marinated pork tenderloin skewers served over sticky jasmine rice. Topped marinated pepper and cabbage slaw and ginger aioli. Garnished with toasted sesame

## Crispy Fish Flatbread \$12.50

Buttermilk fried mahi-mahi with shaved cabbage, dill pickles, local tomato and cajun remoulade, served on warm naan. Choice of soup, house made potato chips, or house salad.

## Shrimp and Grits \$12.50

Fresh US shrimp sautéed with sweet onions, spinach. Tossed with a lemon old bay cream sauce. Topped with fresh diced tomato.

## Grilled Beef Burger \$13.00

Certified Angus beef with sharp cheddar cheese, grilled onion, bbq mayo and crispy bacon on ciabatta, wheat, or brioche. Choice of soup, house made potato chips, or house salad.

## Asparagus Mushroom Quiche \$12.00

Asparagus, swiss, cheddar and fontina cheeses, sautéed cremini mushrooms and egg custard baked in a savory piecrust. Served with a house salad.