

Malia's Weeknight Supper

Appetizers:

Deviled Eggs 12.00

House pickled beets, chorizo, cilantro green goddess, lime crema

Calamari Fritti 12.00

Pepperoncini, pickled sweet onions & peppers, ginger aioli

Seared Scallops 13.00

All natural sea scallops, cauliflower puree, confit tomato, potato gaufrettes

Roasted Feta Cheese 10.00

Roasted Greek feta cheese, grape tomatoes, olive oil, toasted baguette

Prosciutto and Ricotta Tart 11.00

NC Good Night Brothers parma style ham, herbed ricotta, sherry infused figs gastrique

Soup of the Evening 6.00

House Salad 6.00 small 8.00 large

Mixed greens, tomatoes, scallions, red cabbage, Italian vinaigrette, shredded mozzarella

Spinach Salad 7.00 small 9.00 large

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

Entrees:

Braised Beef Short Rib 24.00

Guinness braised, roasted baby potatoes, creamy horseradish, roasted leeks, tomato confit

Roasted Salmon 24.00

Spice rubbed Canadian organic salmon, sautéed sweet onions and spinach, creamy yellow grits, confit tomato bacon butter

Pork Scallopini 18.00

Sautéed pork loin medallions, artichoke hearts, fresh spinach, brie cheese, white wine demi glace

Grilled Lamb Chops 24.00

Grilled New Zealand double cut chops, butternut squash pistachio and bacon hash, mint chimichurri

Dry Aged Pork Chop 24.00

Grilled house cured Duroc pork chop, maple dijon glaze, apple blackberry compote

Asian Beef Bowl \$18.00

Marinated beef skewers, sticky jasmine rice, soy and ginger marinated pepper and cabbage slaw, ginger aioli. Topped with toasted sesame

Coq Au Vin 18.00

Half petite chicken, red wine brined, cooked sous vide. Pearl onion, mushroom, lardon, red wine ragout

Shrimp Linguine 19.00

US wild shrimp, grape tomatoes, sweet onions, arugula and pesto cream.

Butternut Squash and Shiitake Lasagne 18.00

Roasted butternut squash, sautéed shiitake mushrooms, manchego cheese, toasted sage, butternut béchamel sauce, crispy shiitakes