

LUNCH MENU

APPETIZERS AND SOUPS

- MOZZARELLA MALZONE** \$7
Fresh Mozzarella, Lightly Breaded, with Marinara Sauce, Anchovies Add \$1.00
- FRESH BLUE POINT OYSTERS ON THE HALF SHELL (6)** \$15
Cocktail Sauce, Horseradish
- ESCARGOT** \$10
Traditional Garlic Butter, Toast Points
- SHRIMP COCKTAIL** \$12
Key West Pinks, Cocktail Sauce
- SAUSAGE, WHITE BEAN AND ESCAROLE SOUP** Cup \$7 Bowl \$9
- LOBSTER BISQUE** Cup \$9 Bowl \$11
- SOUP DU JOUR** Cup \$7 Bowl \$9
- FRENCH ONION SOUP AU GRATIN** \$9

SALADS

Add to Any Salad Selection

- Roasted Chicken \$5. Grilled Shrimp \$6. Seared Salmon or Ahi Tuna \$8. Filet \$10
- HOUSE SALAD** \$6
Gorgonzola or House Dressing
- THE WEDGE** \$8
Chilled Wedge of Iceberg, Sliced Beefsteak Tomatoes, Shaved Red Onion, Crumbled Maytag Blue Cheese, Applewood Smoked Bacon
- MARINATED HEIRLOOM TOMATO STACK** \$10
Layers of Tomatoes, Goat Cheese, Crispy Fried Tomato, Sherry and Shallot Vinaigrette
- CAESAR SALAD** \$7
Anchovies Add \$2.00
- COBB SALAD** \$10
Iceberg and Romaine Lettuce Blend, Shredded Mozzarella, Egg, Diced Tomatoes, Applewood Smoked Bacon, Black Olives, Red Onions, Honey Mustard Dressing
- SPINACH SALAD** \$8
Baby Spinach, Caramelized Cipollini Onions, Roasted Portobellos, Tomatoes, Egg, Goat Cheese, Applewood Smoked Bacon, Warm Maple Balsamic Vinaigrette

- CHOPPED SALAD** \$7
Chiffonade of Iceberg Lettuce, Spinach and Radicchio Blended with Artichokes, Tomatoes, Smoked Bacon Salami, Red Onions, Egg, Maytag Blue Cheese, Maple Balsamic Vinaigrette

- CAPRESE SALAD** \$12
Red and Yellow Tomatoes Layered with Buffalo Mozzarella, Basil Oil, Aged Balsamic Reduction

- CHICKEN OR TUNA SALAD** \$10
Served with Fresh Fruit and Crackers

CLASSIC LUNCH FAVORITES

- Choice of Two: Mashed Potatoes, Steak Fries, Onion Rings or Vegetable of the Day, Add \$3 for Caesar or Gorgonzola Salad

- 8 OZ. SIRLOIN** \$13

- CHICKEN** \$13
Piccata, Parmesan, Fontaine or Marsala

- VEAL** \$13
Piccata, Parmesan, Fontaine or Marsala

- FRESH CATCH OF THE DAY** \$13
Grilled, Blackened, or Theresa

- 6 OZ. FILET** \$15

- FILET TIPS** \$13
Wild Mushroom Marsala Sauce

- PACIFIC SALMON** \$15
Maple Balsamic Glazed or Grilled

- GROUPER** Market

- SHRIMP** \$12
"Rick Thomas Style"

SANDWICHES

- Choice of Steak Fries, Onion Rings or Vegetable of the Day

- CHEESEBURGER** \$11
Aged White Cheddar

- SLOW ROASTED PRIME RIB FEATURE** \$12
Ask Your Server

- BLACKENED TUNA SASHIMI WRAP** \$14
Asian Slaw, Sesame Ginger Vinaigrette

- GROUPER** Market
Grilled, Blackened or Fried

- MALIO'S ORIGINAL STEAK SANDWICH** \$12
Cipollini Onions, Wild Mushrooms and Choice of Cheese

- CHICKEN FONTAINE** \$12

- MALIO'S SANDWICH COMBO** \$12
Half Chef's Sandwich Feature and Soup Du Jour or House Salad, Add \$3 for Lobster Bisque or French Onion Soup

PASTAS

- Served with Fresh Baked Bread and House Salad, Add \$3 for Caesar or Gorgonzola Salad

- LINGUINE** \$12
Marinara, Oil and Garlic, Princess or Alfredo Sauce

- CRABMEAT PASTA** \$12
Linguine, Jumbo Lump Crabmeat, Marinara (mild or spicy)

- YANKEE PASTA** \$12
Linguine, White Lump Crabmeat, White Wine, Olive Oil, and Garlic

- CHICKEN FETTUCCINE** \$12
Spinach Fettuccine, Grilled Chicken, Mushrooms, Creamy Alfredo

- BAKED ZITI BOLOGNESE** \$12
Homemade Meat Sauce, Fresh Mozzarella, Ricotta

- PASTA PRIMAVERA** \$12
Linguine, Fresh Vegetable Medley, Basil Pesto Vegetable Sauce

* MENU AND PRICES ARE SUBJECT TO CHANGE
20% GRATUITY ADDED TO PARTIES 6 OR LARGER

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTACTING FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.