

# *La Malbec Bar & Restaurant*

## *Soup du jour*

<i>Ginger Coconut Carrot Soup (V)</i>	9
Coconut milk, ginger, roasted carrots.	
<i>French Onion Soup en Croûte</i>	12
Red wine, brandy caramelized onions, gruyere cheese.	
<i>Lobster and Crab Bisque</i>	15
Blue lump crab meat, focaccia crostini.	

## *Salads*

<i>Malbec House Salad (VE)(A)</i>	9
Mixed greens, grape tomatoes, cucumbers, toasted almonds, sherry vinaigrette dressing.	
<i>Mango &amp; Avocado Salad (VE)(GF)</i>	14
Arugula, red onions, cucumbers, Avocado and fresh mango, served over lemon vinaigrette.	
<i>Roasted Beet Salad (GF) (V)</i>	14
Roasted beets, goat cheese mousse, arugula, citrus vinaigrette, fresh horseradish.	
<i>Burrata Caprese Salad (GF)</i>	15
Tomatoes, basil, burrata cheese, olive oil, balsamic reduction, served over arugula.	
<i>Strawberry Poppy seed Salad</i>	15
Spinach, red onions, walnuts, gorgonzola, strawberries. Served with a poppy seed vinaigrette dressing.	

## *Tapas (Small Plates)*

<i>Scallops</i>	18
Pan Seared Scallops, corn puree, cauliflower puree, citrus vinaigrette.	
<i>Sea Bass Ceviche</i>	18
Sea Bass marinated with lime juice, red pickled onions, red peppers, cilantro. Served with Plantains.	
<i>Tuna Poke**</i>	16
Sushi grade tuna, English cucumbers, avocado, jalapeno, onions. Served with wonton chips.	
<i>Mussels Fra 'Diavolo</i>	16
Spicy mussels, tomatoes, white wine, grilled ciabatta.	
<i>Albondigas (Spanish Meatballs) (VE)</i>	12
Pan fried soy protein, herb seasonings, served with Asian sesame sauce.	
<i>Wild Mushroom Arancini</i>	12
Shiitake, oyster and cremini mushroom risotto	
<i>Shrimp Shooters</i>	11
Crispy shrimp, sweet chili sauce, sriracha ranch.	
<i>Chicken Empanadas</i>	12
Pastry crust stuffed with savory chicken, green peppers and cheddar cheese. Served with chimichurri sauce on the side.	
<i>Patatas Bravas (VE) (A)</i>	8
Roasted potato wedges, smokey Romesco sauce & chimichurri	
<i>Spinach &amp; Artichoke Dip</i>	15
Spinach, artichoke hearts, parmesan, gruyere and mornay sauce.	
<i>Charcuterie For 2 (A)</i>	16
Manchego, brie, goat cheese, gouda, salami, hot soppressata, mixed nuts & dark chocolate	
<i>La Malbec Baked Brie en Croûte</i>	14
Brie cheese, honey, dried cherries & pistachios. Served with Apple slices.	

**\*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\***  
For Your Convenience, a 20% gratuity will be added to parties of 6 or more  
GF: Gluten free; VE: Vegan; V: Vegetarian, A: Nut Allergen

## Larger Plates

<i>Certified Angus Tenderloin (GF)</i>	48
8 oz Certified angus filet, fingerling potatoes, shaved brussels sprouts, roasted garlic, compound butter.	
<i>Seafood Risotto (GF)</i>	44
Scallops, tiger shrimp and lobster claw meat served over house made risotto.	
<i>Lump-crab Crusted Corvina (Sea Bass)</i>	42
8 oz Corvina with Blue lump crab meat crusted top, corn and green pea risotto Served with a lemon caper beurre Blanc sauce.	
<i>Duck A'la Orange</i>	42
Magret Duck Breast, Grand Marnier reduction, Served over creamy polenta and caramelized carrots..	
<i>Roasted Lamb Chops</i>	40
Half rack lamb chop (10 oz) Sous Vide. Served over mushroom risotto & mint demi sauce.	
<i>Tomahawk Pork Chops ^</i>	40
16 oz Bone-in Pork chop, farro, shaved brussels sprouts, cranberries, apple-plum sauce.	
<i>Boeuf Bourguignon (French Beef stew)</i>	38
Braised short rib cognac, carrots, pearl onions, mushrooms, potatoes, Served with Baguette.	
<i>Seafood Linguine</i>	38
House-made linguine served with sea scallops, tiger shrimp, in a white wine garlic sauce.	
<i>Pan Seared Scallops</i>	40
U-10 Scallops, sautéed spinach, creamy mascarpone risotto Served with a lemon caper beurre Blanc sauce.	
<i>Pan -Seared Branzino (A)</i>	34
Branzino over stir-fried onions, peppers, mushrooms, carrots and cashews.	
<i>Jail Island Salmon (GF)</i>	32
8 oz Salmon over ratatouille, cauliflower puree, curry lemon beurre Blanc.	
<i>Chicken Francaise ^</i>	28
Chicken Breast, lemon butter, & white wine served over house-made pasta	
<i>La Malbec Sorrentinos (A)</i>	28
House-made raviolis stuffed with spinach, ricotta and walnuts in a blue cheese, mushroom and bacon cream sauce.	
<i>Eggplant au gratin (VE) (GF)</i>	24
Ratatouille filled with plant soy Bolognese and panko.	

## *Chef Features*

<i>Oysters (Blue Point)</i>	18
½ dozen Blue Point Oyster served with mignonette sauce, tabasco and lemon	
<i>Oyster Rockefeller</i>	24
½ Baked oysters, topped with a rich cream, green herbs, and panko, garnished with a lemon wedge	

### \*Add a side to any dish\*

Add 8 oz Lobster MP	
Sautéed mushrooms and cipolini onions	7
Sautéed Asparagus	7

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