

La Malbec Bar & Restaurant

Soup du jour

| | |
|---|----|
| <i>Lobster and Crab Bisque</i> | 15 |
| Creamy Bisque, brandy. Served with ciabatta toast, topped with Blue crab meat. | |
| <i>French Onion Soup en Croûte</i> | 12 |
| Red wine, caramelized onions, gruyere cheese. | |
| <i>Butternut Squash Soup</i> | 10 |
| Butternut squash, lightly sweetened with cinnamon and nutmeg, topped with mascarpone cheese and honey roasted butternut squash seeds. | |

Salads

| | |
|--|----|
| <i>Burrata Caprese Salad (GF)</i> | 15 |
| Tomatoes, basil, burrata cheese, olive oil, balsamic reduction, served over arugula. | |
| <i>Harvest Salad (A)</i> | 14 |
| Bosc pears, candied walnuts, red onion, gorgonzola cheese. Served over seasonal mix greens. Maple ginger dressing. | |
| <i>Roasted Beet Salad (GF) (V)</i> | 14 |
| Roasted beets, goat cheese mousse, arugula, citrus vinaigrette, fresh horseradish. | |
| <i>Malbec House Salad (V)(A)</i> | 9 |
| Leafy greens, grape tomatoes, cucumbers, toasted almonds, sherry vinaigrette dressing. | |

Tapas (Small Plates)

| | |
|--|----|
| <i>Steak Frites</i> | 28 |
| Certified angus beef tenderloin, chimichurri. Served with parmesan, rosemary truffle fries. | |
| <i>Scallops</i> | 18 |
| Pan seared scallops, corn puree, cauliflower puree, citrus vinaigrette. | |
| <i>Mussels Fra 'Diavolo</i> | 16 |
| Mussels in a spicy tomato sauce, grilled ciabatta. | |
| <i>Charcuterie For 2 (A)</i> | 16 |
| Manchego, brie, goat cheese, gouda, salami, hot soppressata, mixed nuts & dark chocolate | |
| <i>Three Cheese Arancini (GF)</i> | 16 |
| Fried Italian risotto ball, mornay sauce, mozzarella, served over marinara sauce. | |
| <i>Albondigas (Spanish Meatballs) (VE)</i> | 14 |
| Pan fried soy protein, herb seasonings, served with Asian sesame sauce. | |
| <i>La Malbec Baked Brie en Croûte</i> | 14 |
| Brie cheese, honey, dried cherries & pistachios. Served with apple slices. | |
| <i>Chicken Empanadas</i> | 12 |
| Pastry crust stuffed with savory chicken, green peppers and cheddar cheese. Served with chimichurri sauce on the side. | |
| <i>Shrimp Shooters</i> | 11 |
| Crispy shrimp, sweet chili sauce, sriracha ranch. | |
| <i>Patatas Bravas (VE) (A)</i> | 8 |
| Roasted potato wedges, smokey romesco sauce & chimichurri | |

****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>Cowboy Ribeye (GF)</i> | 95 |
| 48 oz Bone-in certified angus beef cowboy ribeye, served with roasted vegetables, roasted potatoes, house salad and French onion soup. | |
| <i>Certified Angus Tenderloin (GF)</i> | 50 |
| 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 meat served over house made risotto. | |
| <i>Lump-crab Crusted Corvina</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>Pan Seared Scallops</i> | 40 |
| U-10 Scallops, sautéed spinach, creamy mascarpone risotto Served with a lemon caper beurre Blanc sauce. | |
| <i>Roasted Lamb Chops</i> | 40 |
| Half rack lamb chop (10 oz) Sous Vide. Served over mushroom risotto & mint demi sauce. | |
| <i>Tomahawk Pork chop (GF)</i> | 42 |
| 16 oz Bone-in Pork chop, farro, shaved brussels sprouts, cranberries, apple-plum sauce. | |
| <i>Pork Osso Buco</i> | 40 |
| Braised Pork shank with red wine, cherry tomatoes sauce. Served over creamy polenta, baby carrots and broccolini. | |
| <i>Boeuf Bourguignon (French Beef stew)</i> | 38 |
| Braised tenderloin tips, cognac, carrots, pearl onions. Served with garlic mashed potatoes. | |
| <i>Seafood Linguine</i> | 38 |
| House-made linguine served with sea scallops, tiger shrimp, in a white wine garlic sauce. | |
| <i>Jail Island Salmon (GF)</i> | 32 |
| 8 oz Salmon over ratatouille, cauliflower puree, curry lemon beurre Blanc. | |
| <i>Tuscan Chicken</i> | 28 |
| Creamy Italian pasta, chicken breast, Calabrian chilies, roasted tomatoes, garlic, fresh picked Italian herbs. | |
| <i>Eggplant au gratin (VE) (GF)</i> | 24 |
| Ratatouille filled with plant soy Bolognese and panko. | |

Add a side to any dish

| | |
|--------------------------------------|---|
| 10 oz Lobster MP | |
| Sautéed Cipollini onions & mushrooms | 7 |
| Sautéed Asparagus | 7 |