

# MAIRO

DINNER

## Introductions

**Sauteed Crimini Mushrooms**  
Grilled garlic toast points, Arugula,  
fried Quail eggs 6.95

Acrobat '12 Pinot Noir or Byron '13 Chardonnay

### Isaac's Meatballs

Pork and beef meatballs, Tomato jam 5.95

Rare Red 4 grape blend  
or Valdivieso '13 Chardonnay

**Chopped Fresh Herb & Garlic Butter**  
Sliced French Bread 3.95

Lander Jenkins '12 Cabernet  
or Cliffhanger '13 Pinot Grigio

## Appetizers

### Starter cheese plate

Aged cheddar, Smoked Gouda, Maytag Blue,  
crackers, and fresh berries 9.95

Lander Jenkins '12 Cabernet or Santa Cristina '11

### Pear & Blue Cheese Flat Bread

Caramelized onions, Arugula, toasted walnuts,  
with balsamic reduction 10.95

Lander Jenkins '12 Cabernet or Wither Hills '13 SB

### Pork Belly Tacos

Pickled Radishes, Mint Aioli 10.95

Acrobat '12 Pinot Noir or Valdivieso '13 Chardonnay

### Grilled Prawns

Apricot cream, Remoulade, Buffalo  
garlic sauce 14.95

Acrobat '12 Pinot Noir or Kungfu Girl '13 Riesling

### \* Mini Beef Wellingtons

House specialty served with Hollandaise  
sauce 14.95

Jacobs Creek '10 Shiraz or Byron '13 Chardonnay

## Soups & Salads

### Soup of the Day

Ask your server for today's house  
made selection 3.95

### Baked French onion Gratine

Gruyere Cheese, House-made croutons 4.95

### Zucchini & Feta Salad

Leeks, Arugula, Roasted bell peppers 7.95

Sierra Batuco '11 Blend or Elsa Bianchi '12

### Roasted Beet & Butternut Squash

Green beans, Romaine, spinach, tossed with a  
honey Balsamic dressing 9.95

Light Horse '12 Pinot Noir or Byron '13 Chardonnay

### Marinated Flank Steak Salad

Cherry tomatoes, pickled cucumbers, grilled and  
sliced Flank steak, romaine lettuce with sweet  
sour dressing 16.95

Punto Final '13 Malbec or Rare Rose

### Shrimp & White bean salad

Bacon, shallots, over fresh baby spinach 14.95

Acrobat '12 Pinot Noir  
or Dashwood '13 Sauvignon Blanc

## Pastas

### Gnocchi with Arugula Pesto

Shaved Parmesan, cherry tomatoes 12.95

Lucky Star '12 Petite Sirah or Santa Cristina '11

### Ziti Rapido

Basil, Garlic, Parmesan, red pepper flake, virgin  
olive oil, grilled chicken 16.95

Rare Red 4 grape blend or Kungfu Girl '13

### Pappardelle pasta with Spinach & Ricotta 14.95

Lander Jenkins '12 Cabernet or Dashwood '13 SB



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## Poultry & Pork

### Roasted Chicken Legs

Cream Veloute, whipped potatoes, garlic green beans 17.95

Valdivieso '13 Chardonnay  
or Light Horse '12 Pinot noir

### Pan Seared Duck Breast

Apricot Cream, fresh Arugula, Sauteed Turnips & Ginger, roasted fingerlings 16.95

Acrobat '12 Pinot Noir or Santa Cristina '11

### Boursin Stuffed Chicken Breast

Boursin cheese and spinach stuffing, Panko breading, Veloute sauce, Sauteed Rapini & bacon, Jasmine rice 18.95

Byrons Chardonnay '13 or Sierra Batuco '11

### \*Pork Chop with Apple Glaze

House made apple sauce, sauteed Turnips with Ginger, whipped potatoes 19.95

Valdivieso '13 Chardonnay  
or Rare Red a 4 grape blend

## Seafood

### Pan Seared Chilean Sea Bass

Lingon berry sauce, pecan green beans, whipped potatoes 36.95

Elsa Bianchi '12 or Light Horse '12 Pinot Noir

### Grilled Tilapia with Cajun Rub

Lemon butter sauce, root vegetable saute, Jasmine rice 21.95

Wither Hills '13 SB or Jacobs Creek '10 Shiraz

### Char-Grilled Salmon

Mango Habanero sauce, Jasmine rice, lemon garlic green beans 19.95

Dashwood '13 SB or Acrobat '12 Pinot Noir

### Seared Red Snapper

Mustard cream, Rapini & bacon saute, roasted fingerlings 24.95

Byron '13 Chardonnay or Rare Red 4 grape blend

### Fish & Chips

Breaded & fried Grouper strips, roasted red pepper aioli, Pommes frites (makes a great appetizer) 22.95

Kungfu Girl '13 Riesling  
or Lucky Star '12 Petite Sirah

## Steaks

### \*Twin Medallions of Beef

Two medallions of choice beef, blue cheese herb crust, Parmesan and pine nut crust, sautéed Crimini mushrooms, sautéed zucchini & yellow squash, whipped potatoes 33.95 Half order 26.95

Byron '13 Chardonnay  
or Lander Jenkins '12 Cabernet

### Braised boneless Short ribs

Garlic & lemon green beans, roasted fingerlings, house made BBQ sauce 26.95

Kungfu Girl '13 or St Hallet '12 Blend

### \*Steak Frites

8oz. Flat iron steak rubbed with cracked pepper and pan seared. Pommes Frites, garlic Aioli 23.95

Dashwood '13 SB or Jacobs Creek '10 Shiraz

### \*Char-Grilled Ribeye

14oz grilled Choice beef rib-eye, glazed carrots, sauteed spinach, twice baked potato, topped with an egg fried over medium 35.95

Elsa Bianchi '12 or R Collection '12 Merlot

### \*Grilled Butlers Steak

Chimichurri sauce, green beans, crispy leeks, whipped potatoes 23.95

Kungfu Girl '13 Riesling or St Hallet '12 Blend

## \$4 sides

Roasted Fingerlings

Jasmine Rice

Sauteed Rapini & Bacon

Garlic Whipped Potatoes

Lemon Garlic green beans

Twice Baked Potato

Glazed Carrots

## Friday Night Fish Fry

Beer battered cod 12.95

Choice of Perch or Blue Gill Fillets pan fried  
15.95

All fish fry served with coleslaw, tartar sauce  
& choice of french fries or potato pancakes  
Available on Fridays only

