

Starters & Small Plates

Spinach & Artichoke Dip

Our famous creamy spinach and artichoke blend, topped with cheese and baked. Served with tri-color chips, fire roasted salsa and sour cream 8.95

Shrimp Cocktail

Jumbo shrimp and our signature wasabi cocktail sauce 13.95

Hummus & Naan

Freshly made hummus, naan flatbread, feta cheese, Kalamata olives, English cucumbers, artisanal crackers and extra virgin olive oil 8.95

Smoked Salmon & Trout Plate

Ducktrap River smoked salmon, smoked trout spread, avocado, capers and crostini 13.95

Fish Tacos

Spicy cumin-seared mahi mahi, chipotle slaw, tomatoes and cilantro on flour tortillas with limes 18.95

Seared Rare Tuna

Rare yellowfin tuna, Asian slaw, seaweed salad, Sriracha and Chinoy sauce 10.95 | 18.95

Malibu Crab Cakes

Topped with chipotle crema, served with sides of lemon remoulade and wasabi cocktail sauce 14.95

★ Sweet Potato Fries

Hand-cut, twice-cooked and served with spicy mayo 5.95

Filet Sliders

Two mini filet sandwiches, caramelized onions, Swiss cheese, hand-cut fries, and a side of horseradish sauce 12.95
Extra Sliders 5.95 each

Crab Bisque

Topped with lump crab, croutons and spring onions 8.95
Served with sherry on request

Soups & Small Salads

Soups

Tomato Basil 3.95 | 6.95
Soup of the Day 3.95 | 6.95

Garden Salad

Mixed greens, grape tomatoes, yellow peppers, cucumbers, carrots, red onions, croutons and choice of dressing 4.95

Chop Salad

Romaine, yellow peppers, cucumbers, tomato pesto, chickpeas, green onions, mozzarella, provolone, fontina, parmesan and citrus-herb vinaigrette 5.95

Wedge Salad

Iceberg wedge, bacon, tomatoes, green onions, blue cheese dressing, blue cheese crumbles and drizzle of French dressing 7.95

Spinach Salad

Organic baby spinach, roasted beets, smoked Gouda, spiced walnuts, red onions and poppyseed dressing 5.95

Caesar Salad

Hearts of romaine, shaved Pecorino Romano, croutons and our real Caesar dressing 4.95

Served with white anchovies on request

Salad Add-Ons

- Blackened Chicken** 5.95
- Grilled Salmon** 8.95
- Filet Mignon** 9.95
- Blue Cheese Crumbles** 3.95
- Seared Rare Tuna** 8.95
- Spicy Shrimp** 7.95
- Crab Cake** 7.95
- Chilled Grilled Chicken** 3.95

 **Our Salad Dressings:** Balsamic Vinaigrette - Herbed Ranch - Maytag Blue Cheese - Chinoy - Poppyseed Citrus-Herb Vinaigrette - Maple Dijon Red Wine Vinaigrette - Russian - French

Chicken & Fish

Teriyaki Chicken

Marinated chicken breast, Chef's rice, steamed broccoli and fire roasted pineapple topped with sweet soy glaze 15.95

BBQ Chicken

Grilled chicken breast, garlic mashed potatoes, steamed broccoli and our signature hickory BBQ sauce 15.95

Cajun Chicken

Cajun seared chicken breast, chipotle butter, Southwestern slaw and seasoned waffle chips 15.95

★ Alpine Chicken

Grilled chicken breast with seasoned wild mushrooms and melted Swiss cheese, served with garlic mashed potatoes and wood-fired vegetables 17.95

Spinach & Artichoke Chicken

Grilled chicken breast topped with spinach & artichoke mix, melted provolone, Chef's rice and steamed broccoli 17.95

★ Wood-Fired Half Chicken

With oven-roasted vegetables, garlic mashed potatoes and maître d' butter 18.95

Blackened Rare Tuna

Rare yellowfin tuna, wasabi mashed potatoes, green onion soubise, wasabi and pickled ginger 24.95

Cajun Salmon

Cajun seared salmon filet, chipotle butter, Southwestern slaw and Cajun chips 20.95

Pan Seared Mahi Mahi

With creamy pesto capellini, sautéed baby heirloom tomatoes and sun-dried tomato butter 21.95

★ Caramelized Salmon

Honey-Dijon glazed Atlantic salmon filet, crispy leeks, wilted arugula, Chinoy sauce and steamed broccoli 20.95

Pan Seared Sea Scallops

Fresh sea scallops with maître d' butter, served with Chef's rice and sautéed spinach
Six Scallops 24.95
Four Scallops 18.95

House Specialties

Pan Seared Medallions

Three petite filets served with garlic mashed potatoes and broccoli 20.95

Steak Neptune

Petite filet medallions, lump crab, garlic mashed potatoes, asparagus and hollandaise 28.95

★ Salmon Oscar

Grilled Atlantic salmon, lump crab, garlic mashed potatoes, asparagus and hollandaise 27.95

Steak & Shrimp

Eight-ounce Fischer Farms New York strip, sautéed shrimp, garlic mashed potatoes, broccoli and maître d' butter 28.95

Steak & Fries

Eight-ounce Fischer Farms New York strip, hand-cut fries and maître d' butter 19.95

★ Steak Chimichurri

Eight-ounce Fischer Farms New York strip with cilantro-citrus sauce, garlic mashed potatoes and wood-fired vegetables 21.95

Steak & Scallops

Petite filet medallions, fresh sea scallops, garlic mashed potatoes, asparagus and maître d' butter 28.95

★ Yellow Coconut Curry

Rich yellow curry sauce, wild mushrooms, zucchini, yellow squash, broccoli, bell peppers, carrots, onions and Chef's rice 13.95

Add Chicken 15.95
Add Shrimp 17.95
Add Grilled Salmon 21.95

Hawaiian Ribeye

Hand-cut, marinated Angus ribeye, fire-roasted pineapple, mashed potatoes and wood-fired vegetables 31.95

Malibu Pork Chops

Two marinated, bone-in chops, garlic mashed potatoes, wood-fired vegetables and sweet soy glaze 20.95
One Chop 13.95

Sides

- | | |
|---|--|
| Asparagus  3.95 | Garlic Mashed Potatoes  2.95 |
| Steamed Broccoli  2.95 | Chef's Rice  2.95 |
| Green Beans  3.95 | Sweet Potato Fries  2.95 |
| Wood-Fired Vegetables  2.95 | Mac & Cheese  3.95 |
| Sautéed Spinach  2.95 | |

 All sides are gluten-free except Sweet Potato Fries and Mac & Cheese

★ Staff Favorites

-  Gluten-Free
-  Gluten-Free | Modified
-  Vegan
-  Vegetarian

We reserve the right to add 18% gratuity to parties of eight or more. We apologize but we cannot accommodate separate checks for parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergy or dietary restrictions.

Steaks

Ribeye ^{GF}

Twelve-ounce hand cut Angus ribeye, garlic mashed potatoes and wood-fired vegetables 29.95

Cajun Ribeye ^{GF}

Dusted with Cajun spice and finished with chipotle butter, served with garlic mashed potatoes and wood-fired vegetables 30.95

Filet Mignon ^{GF}

Signature eight-ounce barrel cut filet mignon, garlic mashed potatoes and asparagus 33.95

★ Peppercorn-Cognac Filet ^{GF}

Topped with our signature green peppercorn-cognac sauce, served with garlic mashed potatoes and asparagus 35.95

New York Strip ^{GF}

Fourteen-ounce hand cut Angus New York strip, garlic mashed potatoes and sautéed spinach 28.95

Wild Mushroom New York Strip ^{GF}

Topped with seasoned wild mushrooms, served with garlic mashed potatoes and sautéed spinach 30.95

Entrée Salads

Blackened Chicken Salad ^{GF}

Mixed greens, blackened chicken, tomatoes, green onions, avocado, cilantro, blue cheese, cheddar, tri-color chips and herbed ranch 13.95

Blackened Shrimp Salad 15.95

Mediterranean Chicken Salad ^{GF}

Mixed greens, chicken, tomatoes, cucumbers, yellow peppers, chickpeas, Kalamata olives, red onions, feta cheese and balsamic vinaigrette 13.95

Mediterranean Salmon Salad 15.95

★ Thai Noodle Salad

Cumin-seared chicken, sesame noodles, napa, cabbage, romaine, daikon, bean sprouts, carrots, green onions, cilantro, limes and peanut ginger dressing 13.95

Thai Salmon Salad 15.95

★ BBQ Chicken Salad ^{GF}

Mixed greens, BBQ chicken, roasted corn, black beans, tomatoes, red onions, cilantro, smoked Gouda, cheddar, tortilla chips and herbed ranch 13.95

BBQ Salmon Salad 15.95

Chinoy Chop Salad ^{GF}

Diced chicken, chopped romaine, napa cabbage, daikon, carrots, green onions, edamame, crispy wontons and Chinoy dressing 13.95

Chinoy Ahi Salad 15.95

Chicken Avocado Chop ^{GF}

Shredded romaine, diced chicken, avocado, bacon, blue cheese, tomatoes, green onions and red wine vinaigrette 14.95

Crab Avocado Chop 18.95

★ Crispy Chicken Salad ^{GF}

Mixed greens, crispy chicken, Fuji apples, dried cranberries, spiced walnuts, feta cheese and maple Dijon dressing 13.95

Grilled Salmon Salad 15.95

Pasta

Penne alla Vodka ^V

Zesty vodka cream sauce with Roma tomatoes, tri-color peppers, red onions, Romano cheese and crushed red pepper 13.95

Add grilled chicken or spicy sausage 15.95

Add shrimp and scallops 21.95

Garlic Cream Linguine ^V

Rich garlic cream sauce with parmesan and parsley 13.95

Add spinach and wild mushrooms 15.95

Add grilled chicken 15.95

Add shrimp and scallops 21.95

Thai Linguine ^V

Spicy peanut ginger sauce with bean sprouts, carrots, green onions, garlic, roasted peanuts and cilantro 13.95

Add chicken 15.95

Add shrimp and scallops 21.95

★ Lime Chicken Fettuccine

Tequila lime cream sauce with chicken, spinach fettuccine, tri-color peppers, red onions, cilantro and lime 15.95

Wood-Fired Sausage Lasagna

Spicy Italian sausage layered with herbed ricotta, parmesan, mozzarella, provolone and fontina. Served with our house marinara and garlic focaccia toast 15.95

Broccoli & Sun-Dried Tomato Penne ^V

Tossed lightly with olive oil and browned garlic, finished with parmesan and thyme 13.95

Add grilled chicken 15.95

Add blackened shrimp 17.95

Wood-Fired Pizza

We make our pizzas with a blend of whole-milk mozzarella, smoked provolone and fontina cheeses.

Wild Mushroom ^V

Roasted garlic, olive oil and cheese, shiitake, portabella and cremini mushrooms 13.95

★ Wolfgang's Spicy Chicken

Olive oil and cheese, spicy grilled chicken, shiitake mushrooms, roasted red peppers, caramelized onions, Roma tomatoes, jalapeños and cilantro 14.95

Margherita ^V

Roasted garlic, olive oil, cheese, tomato pesto 11.95

★ Arugula BLT

Roasted garlic, olive oil and cheese, bacon, tomato pesto, topped with fresh arugula 14.95

S.M.P.

Classic tomato-herb sauce, cheese, spicy italian sausage, wild mushrooms, pepperoni, and parmesan 13.95

Four Cheese ^V

Classic tomato-herb sauce, mozzarella, provolone, fontina and parmesan 10.95

Sides

Asparagus ^V 3.95

Steamed Broccoli ^V 2.95

Green Beans ^V 3.95

Wood-Fired Vegetables ^V 2.95

Sautéed Spinach ^V 2.95

Garlic Mashed Potatoes ^V 2.95

Chef's Rice ^V 2.95

Sweet Potato Fries ^V 2.95

Mac & Cheese ^V 3.95

^{GF} All sides are gluten-free except Sweet Potato Fries and Mac & Cheese

Beverages

Barritts Ginger Beer, Sprecher Root Beer, Boylan Ginger Ale 3.95

San Pellegrino Sparkling Water
500 ml 2.95
1L 5.95

Mountain Valley Water
1L 4.95

Coca-Cola soft drinks, Iced Tea (Unsweetened), Lemonade 2.45

Sweet Tea 2.95

Add a flavor: Blackberry, Mango, Peach, Raspberry, Vanilla 2.95,

Hubbard & Cravens Coffee 2.95

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 JB@MALIBUGRILL.NET