

Fiora's

Casual Contemporary American Fine Dining

ENTREES

CHEF'S SPECIALS exceptional fresh entrees offered daily by our Chef

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| PAN ROASTED CHICKEN seasoned supreme cut, lightly crusted with cornmeal crumbs, and served with sweet potatoes, fried okra and peach compote
<i>Suggested pairings: Wine - L'Ecole No. 41 Semillon / Beer - Stella Artois</i> | 23.95 |
| BONELESS SHORT RIB slow cooked, glazed with Korean barbeque sauce, served over wasabi mashed potatoes and oriental slaw
<i>Suggested pairings: Wine – Bodini Malbec/ Beer – Rocky's Revenge</i> | 24.95 |
| RIGATONI POMODORO with fresh tomato basil sauce, eggplant and summer squash
<i>Suggested pairings: Wine – Poggio Chianti / Beer – Timmerman's Strawberry Lambic</i> | 16.95 |
| SMOKED PORTER BRAISED PORK SHANK from Slagel Family Farms, slow cooked, stripped from bone (no bone), served pozole style with hominy over southwest polenta, topped with jicama slaw
<i>Suggested pairings: Wine – Hill of Content Shiraz / Beer - Hoegaarden White Ale</i> | 25.95 |
| PAN SEARED DUCK BREAST dry rubbed with fennel and coriander, cooked to medium rare, glazed with blood orange gastrique, and served with spring rice and broccolini
<i>Suggested pairings: Wine – La Quercia Montepulciano / Beer - Tripel Karmeliet</i> | 24.95 |
| GRILLED RIBEYE 14 oz Angus cut with coffee rub, served with cowboy hash potatoes, asparagus and topped with chipotle béarnaise
<i>Suggested pairings: Wine - The Velvet Devil Merlot / Beer - Domaine DuPage</i> | 29.95 |
| WILD SALMON seared and roasted to medium, served over Mediterranean cous cous with cucumber dill aioli and grilled asparagus
<i>Suggested pairings: Wine – Brandborg Pinot Noir / Beer - BarBar Belgian Ale</i> | 26.95 |
| GRILLED BONE-IN PORK CHOP with adobo barbeque sauce, pineapple mango salsa and red potato salad
<i>Suggested pairings: Wine – Heron Pinot Noir/ Beer – Rocky's Revenge</i> | 23.95 |
| GRILLED PRIME FILET MIGNON two medallions topped with a port wine sauce, served with roasted Yukon gold potatoes and grilled asparagus
<i>Suggested pairings: Wine – Villa San-Juliette Cabernet Sauvignon / Beer – Stella Artois</i> | 29.95 |
| GRILLED SCALLOPS salt and pepper crusted and lightly grilled, served over a bed of heirloom black forbidden rice and sautéed Swiss chard, and garnished with a saffron butter sauce.
<i>Suggested pairings: Wine – Novellum Chardonnay / Beer - Lagunitas A Lil Sumpin Sumpin</i> | 26.95 |
| CHEF'S BURGER certified Angus beef grilled with smoky steak seasoning, Guinness aioli, Donovan's Auld Irish Cheddar, and beer braised onions on a pretzel roll, with seasoned fries (traditional Angus burger on a pretzel roll is also available)
<i>Suggested pairings: Wine - Plungerhead Zinfandel / Beer - Stone IPA</i> | 13.95 |

All entrees are gluten free with the exception of the Rigatoni Pomodoro and Chef's Burger

SIDES

ASPARAGUS	4.95	FRENCH FRIES	2.95
FORBIDDEN RICE	4.95	SPINACH	4.95
WASABI MASHED POTATOES	3.95	YUKON GOLD POTATOES	3.95

An 18% gratuity will be added for parties of 6 or more

LUNCH: TUES - SAT (11:30AM - 2:00PM)

DINING: TUES - SAT (5:30PM – 9PM)

LOUNGE: TUES - SAT (5:30PM - CLOSE)

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WWW.FIORAS.COM