

Fiora's

Voted Best Restaurant Again in 2017 (4 Years)

You are the reason we are here. Above all else, we want you to enjoy your experience. Tell your Server immediately if your expectations are not met. Thank you for dining at Fiora's.

DINNER ENTREES

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

SCALLOPS lightly seasoned and pan seared, served over truffle mushroom risotto with asparagus and lemon chive beurre blanc sauce *GF* 28.95

Suggested pairings: Wine – Turnbull Sauvignon Blanc / Beer – Allagash White Belgium Wheat Ale

SAN FRANCISCO CIOPPINO tomato infused seafood stew with scallops, shrimp, clams, mussels, calamari and lobster, served with garlic crostini 30.95

Suggested pairings: Wine – Mulderbosch Rose / Beer – Lexical GAP IPA

BONELESS SHORT RIB slow braised with malbec wine served over horseradish whipped potatoes, button mushrooms, carrots and fresh thyme *GF* 29.95

Suggested pairings: Wine – Shebang Red Blend / Beer – Anti-Hero IPA

VEGETARIAN TRUFFLE RISOTTO with fresh peas, mushrooms, tomatoes and spinach, and topped with parmesan cheese (made with a vegetable stock) *GF* 23.95

Suggested pairings: Wine – Bread and Butter Chardonnay / Beer – Stella Artois

CHEF'S BURGER certified Angus beef grilled with smoky steak seasoning, Guinness aioli, Donovan's Irish Cheddar, and beer braised onions on a pretzel roll, with seasoned fries (*ADDITIONAL OPTIONS: Bleu Cheese Bacon Burger & Traditional Burger*) 14.95

Suggested pairings: Wine – "The Pairing" Red Blend / Beer – Lagunitas Lil Sumpin Sumpin American Pale Wheat Ale

BOURBON MAPLE GLAZE SALMON served over toasted farro hash, sweet potato, with red pepper, corn, onion, and spinach *GF* 28.95

Suggested pairings: Wine – Yamhill Valley Pinot Noir / Beer - Pollyana Acclamation

FIORA'S CHICKEN TENDER MEDALLIONS dipped in flour and egg, with lemon and white wine sauce, capers, spinach and diced tomato, served over penne, with parmesan 24.95

Suggested pairings: Wine – Ancient Oak Chardonnay / Beer – Robyn Blonde Farmhouse Ale

TENDERLOIN STEAK MEDALLIONS served with sherry wine peppercorn sauce, fresh broccoli, hollandaise garlic crumbs and whipped potatoes 34.95

Suggested pairings: Wine – Earthquake Cabernet Sauvignon / Beer – Two Brothers Domaine DuPage French Style Country Ale

DUCK LEGS slow braised, basted with honey and balsamic, served over French lentils with carrots, celery, onion, red pepper, tomatoes and white wine *GF* 27.95

Suggested pairings: Wine – Rock Wall Zinfandel / Beer - Bell's Oberon
"GF" means gluten free

DINNER SIDES

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| ASPARAGUS | 4.95 | FRENCH FRIES | 2.95 |
| SPINACH | 4.95 | WHIPPED POTATOES | 3.95 |
| TRUFFLE MUSHROOM RISOTTO | 4.95 | HORSERADISH WHIPPED POTATOES | 3.95 |

Parties of 6 or more: an 18% gratuity will be added and checks cannot be split.

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

DINING: TUES - SAT (5:30PM - 9:00PM)

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