

# Fiora's

Voted Best Restaurant Again in 2018 (Last 5 Years)

*You are the reason we are here. We want you to enjoy your experience. Please tell your Server immediately if your expectations are not met. We will fix it. Thank you for dining at Fiora's.*

## DINNER ENTREES

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

**PAN SEARED SCALLOPS** served over Gemelli pasta with pesto cream sauce, fresh tomato and parmesan 28.95

*Suggested pairings: Wine – Paper Road “CPR” White Blend / Beer – Stella Artois*

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

*Suggested pairings: Wine – Three Wine Co. Rose / Beer – Citra Ass Down IPA*

**BONELESS SHORT RIB** slow braised with Korean demi glace, served over wasabi whipped potatoes, with oriental vegetables *GF* 29.95

*Suggested pairings: Wine – Tre Leoni Red Blend / Beer – Anti-Hero IPA*

**VEGETARIAN GEMELLI** with pesto & olive oil sauce, fresh tomato and parmesan 21.95

*Suggested pairings: Wine – Giocato Pinot Grigio / Beer – Middle Brow Belgian*

**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 – Durigutti Malbec / Beer – Lagunitas “Little Sumpin” Sumpin American Pale Wheat Ale*

**PAN ROASTED ASIAN SALMON** with coconut red curry sauce, served with Pad Thai rice noodles and oriental vegetables *GF* 29.95

*Suggested pairings: Wine – Yamhill Valley Pinot Noir / Beer - Unity Vibration*

**MEDITERRANEAN CHICKEN** marinated in yogurt and middle eastern spice, char grilled, served over Israeli Cous Cous with tomatoes, yellow squash, zucchini, roasted red pepper and topped with cucumber sauce 26.95

*Suggested pairings: Wine – L'Ecole No. 41 Semillon / Beer – Allagash White*

**STEAK OSCAR** nine-ounce filet topped with Alaskan king crabmeat and Bernaise sauce, served with whipped potatoes and Asparagus *GF* 35.95

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

*“GF” means gluten free*

## DINNER SIDES

ASPARAGUS	4.95	FRENCH FRIES	2.95
SPINACH	4.95	WHIPPED POTATOES	3.95
TRUFFLE MUSHROOM RISOTTO	4.95	WASABI 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)*