

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

FORBIDDEN SCALLOPS grilled scallops lightly seasoned with salt and pepper, served over fried heirloom black forbidden rice, with peas, carrots, red pepper, and scallion glazed with Asian citrus sauce, and radish slaw *GF* 29.95

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

FIORA'S CHICKEN TENDER MEDALLIONS dipped in flour and egg, with lemon and white wine sauce, capers, spinach and diced tomato, served over penne pasta, with parmesan 25.95

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

BONELESS SHORT RIB slow braised and topped with Korean barbeque sauce, wasabi whipped potatoes and oriental vegetables *GF* 29.95

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

PASTA MARGHERITA penne pasta, fresh roasted tomato sauce, basil, and mozzarella cheese 22.95

Suggested pairings: Wine – My Essential French Rose / Beer – The Full Lemonty

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 – Lexical Cap IPA

BOURBON MAPLE GLAZE SALMON served over toasted farro hash, sweet potato, with red pepper, corn, onion, and spinach *GF* 29.95

Suggested pairings: Wine – Yamhill Valley Pinot Noir / Beer - Lagunitas Lil Sumpin Sumpin American Pale Wheat Ale

FILET MIGNON prepared in a veal demiglace, with whipped potatoes and grilled asparagus, and horse radish cream *GF* 35.95

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

PAN SEARED DUCK BREAST with adobo rub, Spanish Rice with chorizo, peas, roasted red pepper and saffron sangria sauce, and grape salsa *GF* 28.95

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

DINNER SIDES

ASPARAGUS	4.95	FRENCH FRIES	2.95
HARICOT VERTS	4.95	WHIPPED POTATOES	3.95
FORBIDDEN RICE	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)