



*Fiora's™*



## CASUAL AMERICAN FINE DINING

### ARTISAN CHEESE

**MONTE AMORE** sweet creamy fruity parmesan inspired 9

**HOARDS CREAMERY "GOVERNOR'S SELECT" CHEDDAR** rich robust buttery cheddar 9

**CACIO DE ROMA** semi soft, sheep's milk, aged two months, sweet aroma 9

**FONTINA FONTAL** 2-4 months aged, mild, slightly sweet, a favorite Alps cheese imported from Northern Italy 9

*Served with brandy-marinated apricots and figs, roasted candied pecans, crostini, and our signature quince jam*

### APPETIZERS

**BAKED BRIE** Apple & cranberry compote, crostini 15

**THAI CALAMARI** breaded, fried, topped with chili sweet sour sauce, lime aioli, cilantro, scallions 15

**BANG BANG SHRIMP** panko crusted, fried, oriental sauce, over oriental slaw 16

**MARYLAND CRAB CAKES** with remoulade sauce, served over sautéed spinach 17

**FRESH BURRATA** with heirloom grape tomatoes, crostini, prosciutto, parmesan, and balsamic glaze 14

### SOUPS | SALADS

#### SOUP OF THE DAY 6

**HARVEST SALAD** Mixed greens, apple, blueberry, dried cranberry, pecans, cucumber, pickled onion with cider, dijon vinaigrette 15

**CAESAR SALAD** romaine, anchovy, lemon, croutons, parmesan 15

**STEAKHOUSE WEDGE SALAD** tomatoes, bacon, egg, bleu cheese, bleu cheese dressing 15

*Salad add-ons - salmon 7 | shrimp 7 | chicken 6*

### ENTREES

#### CHEF'S SPECIAL

**STEAK FRITES** New York strip, red wine demi and bleu cheese topping served with parmesan, truffle fries and grilled asparagus 38

*Recommended pairing: Fiora's Cuvee (Red Blend)*

**GERMAN BRAISED POT ROAST** Sweet & sour red cabbage, roasted carrots and spaetzle 28

*Recommended pairing: Grand Marchand Bordeaux*

**FIORA'S CHICKEN** sautéed chicken medallions, creamy marsala mushroom sauce, wilted spinach and garlic whipped potatoes 28

*Recommended pairing: Fiora's Chardonnay*

**APPLE & MAPLE GLAZED SALMON** Toasted Almonds, Wild rice blend, roasted carrots and broccoli 28

*Recommended pairing: Spindrift Pinot Noir*

**SHRIMP CACIO E PEPE** shrimp and spaghetti in a creamy white sauce with parmesan and

romano cheese, cracked black pepper and broccoli 28

*Recommended pairing: Rotating Rose*

**QUINOA BAKE** Spinach, onion, mushrooms and tomatoes baked in a crock with gruyere cheese

Served with mixed greens, citrus vinaigrette 24

*Recommended pairing: Dry Creek Zinfandel*

**FIORA'S BURGER** Angus beef, beer braised onions, cheddar cheese, lettuce, tomato, pickle, brioche bun, fries 17

**IMPOSSIBLE VEGETARIAN BURGER** Impossible™ vegan burger, choice of cheese, lettuce, tomato, brioche bun, fries 17

### DESSERTS

**LIMONCELLO PANNA COTTA** with fresh berries 9

**CHOCOLATE ESPRESSO POTS DE CRÈME** dark chocolate cream mousse with nut encrusted truffles 9

**BANANAS FOSTER BREAD PUDDING** croissant, bananas, bourbon glaze, bourbon pecan gelato 9

**GELATO (ASSORTED FLAVORS) OR RASPBERRY SORBET** topped with berries 8

**OPEN FOR DINNER WED – SAT 5:30 – 9 PM | [WWW.FIORAS.COM](http://WWW.FIORAS.COM)**



*Fiora's*<sup>TM</sup>

**CASUAL AMERICAN FINE DINING**



**WHITE, ROSE & SPARKLING WINE BY GLASS**

**LA PERLINA SPARKLING MOSCATO** (Italy)

*Delicately fruity and sweet, with lively effervescence. 9*

**GUINIGI SPARKLING PROSECCO** (Italy) 9

*Mandarin orange, white peach and pineapple mingle with a light, dry toastiness.*

**ROTATING ROSE** *An ever-changing international selection.*

*Ask the bartender for our current feature. 10*

♥ **FIORA'S CHARDONNAY NV** (Paso Robles, CA)

*With fresh ripe pear, and light oak. Round, smooth texture. Balanced acidity. 9*

**FIRRIATO JASMINE ZBIBBO '19** (Sicily, IT)

*Floral and elegant, showing plentiful citrus fruits enveloped by scents of Jasmin and Mediterranean maquis. 11*

**GIOCATO PINOT GRIGIO '18** (Slovenia) 8

*Fresh, lively notes of ripe citrus and zesty mandarin orange.*

**GOLDEN CHARDONNAY '19** (CA) 10

*Aromas of peach, macadamia nut and meyer lemon accompany a buttercream and honeysuckle core*

**JOSEF DRATHEN RIESLING KABINETT '17** (Germany)

*Delicate, flavors of pear mingle with fresh, light acidity. 8*

**DOMAINE MICHEAL GIRARD SAUVIGNON BLANC '19** 10

(Sancerre, France)

*Elegant, with light refreshing citrus notes, herbs and minerals*

**VILLA ANDRETTI SAUVIGNON BLANC '19** (Sonoma, CA)

*Zesty citrus, thyme, melon, stone fruits. Long pleasant finish  
10*

**WHITE SANGRIA** 10

**RED SANGRIA** 10

**BEER**

Krombacher Premium German Lager 16oz 8

Haymarket Oktoberfest German Style Lager 7

Two Brothers Domaine DuPage French Style Country Ale 7

Goose Island "Sofie" 8

Moody Tongue Caramelized Chocolate Churro Porter 8

Guinness 7

Stella Artois Belgium Lager 5

Miller Lite | Coors Light | Bud Light 5

Non Alcoholic- Heineken 0.0 5

**SELTZERS**

Canteen Watermelon 6

Canteen Strawberry 6

High Noon Peach 6

**RED WINE BY GLASS**

♥ **FIORA'S CUVÉE '16** (Columbia Valley, WA) 13

*Our own blend of Cab Sauvignon, Syrah, Grenache, Petit Verdot.*

**GOLDEN PINOT NOIR '19** (CA) 9

*Bright acidity meets balanced oak. Cherry and Vanilla mingle with slight earthiness*

**SPINDRIFT PINOT NOIR '17** (Willamette Valley, OR) 14

*Aromas of cherry, strawberry, rose petal, generous cherry on the palate shows vigor and intensity*

**TURNBULL '17** (Napa Valley, CA) 19

*Complex layers of sleek black cherry, dusty raspberry, baking spices.*

**BROADSIDE CABERNET SAUVIGNON '18** (California) 10

*Smoke-tinged blackberry, cherry, licorice and bittersweet chocolate, complemented by spicy oak.*

**WHITEHALL LANE TRE LEONI CABERNET SAUVIGNON '15** (Napa, CA)

*Cab Sauv driven, with ripe blackberries, dark chocolate, coffee. 15*

**75 WINE CO. CABERNET SAUVIGNON '18** (CA) 12

*A luscious gem by Tuck Beckstoffer. Dark red currants, blackberries. Hint of toffee biscotti on smooth finish*

**APPASSIMENTO DELLA VALPOLICELLA** (Veneto, IT)

*Spiced with notes of vanilla and cherry 12*

**DRY CREEK ZINFANDEL '19** (CA) 11

*Brambly layers of black cherry, blackberry, black raspberry. Nuances of nutmeg and white pepper.*

**LA QUERCIA MONTEPULCIANO ITALIAN RED '16** (Abruzzo)

*Seamless flavors of black cherry, and plum. 8*

**KIARA PRIVATE RESERVE SANGIOVESE '17** (Paso Robles)

*Notes of dark cherry, graceful, smooth, cigar box aromas. 11*

**RESERVE GRAND MARCHAND BORDEAUX '18** (Bordeaux, France) 11

*100% Cabernet Sauvignon. Bright berry fruit and baking spice aroma with, added savory notes on the palate. Organic and sustainable farming practices.*

**CHATEAU PINERAIE MALBEC '18** (Cahors, FR) 11

*Intense fruit with blueberry, plum, spice and hints of vanilla. Soft oak and violet add complexity with gentle tannins*

**SPECIALTY COCKTAILS**

**MAPLE OLD FASHIONED** 12

*DARK RYE, VERMONT MAPLE SYRUP, BITTERS, LUXARDO CHERRIES, ORANGE*

**WOODINVILLE MANHATTAN** 12

*BOURBON, ANTICA CARPANO, BITTERS, LUXARDO*

**HARVEST SANGRIA** 11

*WHITE SANGRIA, APPLE CIDER, DICED APPLE*

**SPICED PEAR MULE** 12

*GREY GOOSE PEAR, FRESH LIME, FEVER TREE GINGER BEER, CINNAMON, NUTMEG, ALLSPICE*

**PUMPKIN ESPRESSO MARTINI** 13

*VANILLA VODKA, PUMPKIN LIQUOR, ESPRESSO, PUMPKIN SPICE, GRAHAM CRACKER RIM*

**APPLE CIDER MARGARITA** 12

*VOLCAN, BRANDY, APPLE CIDER, LEMON, CINNAMON SIMPLE SYRUP, CINNAMON-SUGAR RIM*