



*Fiora's*TM



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

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

FARMERS SALAD mixed greens, roasted corn, tomato, cucumber, onion, pickled beet, buttermilk ranch dressing 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

NEW YORK STRIP served over garlic whipped potatoes, brandied peppercorn mushroom sauce, grilled asparagus 38

Recommended pairing: Fiora's Cuvee (Red Blend)

PAN SMOKED SHORT RIB sour cream and chive whipped potatoes, chipotle bbq sauce, summer vegetable medley 37

Recommended pairing: Domaine La Croix Belle Sirah

CHICKEN MEDALLIONS sautéed chicken medallions, lemon caper sauce, linguini, tomatoes and grilled asparagus 28

Recommended pairing: Fiora's Chardonnay

PAN SEARED MEDITERRANEAN SALMON oregano and lemon pepper crust, Israeli cous cous with tomato, onion,

summer squash, artichoke and feta topped with cucumber sauce 28

Recommended pairing: Pinot Noir

CAJUN PASTA shrimp, green onions, peppers, peas and tomato in a light cajun cream sauce, parmesan cheese 26

Recommended pairing: Rotating Rose

VEGETARIAN MOUSSAKA olive oil, eggplant, squash, onions, roasted red pepper, tomato and feta cheese 26

Recommended pairing: "Breaking Bread" Zinfandel

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

IMPOSSIBLE VEGETARIAN BURGER ImpossibleTM 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



Fiora's™

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

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

METTLER ALBARINO '17 (Lodi, CA)

Juicy pear, apple, and nectarine, accented with subtle spice. 100% estate grown. 9

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

BEER

Two Brothers Domaine DuPage French Style Country Ale 7

Goose Island "Sofie" 8

Allagash White Belgium Wheat 7

Deschutes Neon Daydream Hazy Ale 7

Stella Artois Belgium Lager 5

Miller Lite | Coors Light | Bud Light 5

SELTZERS

Canteen Watermelon 6

Canteen Strawberry 6

High Noon Peach 6

High Noon Black Cherry 6

RED WINE BY GLASS

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

Our own blend of Cabernet Sauvignon, Syrah, Grenache, and Petit Verdot.

JULIA JAMES 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.

BUTTERNUT CABERNET SAUVIGNON '16 (California) 9

Rich flavors layered with wild berry, clove. Smooth, easy tannins.

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

Cabernet Sauvignon driven, with ripe blackberries, dark chocolate, and 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

LE VIGNE MERLOT 2015 (Paso Robles, CA) red-cherry notes, 10

leather, herbs and dusty cocoa. Dry finish.

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

BROTTE '16 COTE DU RHONE (Vaucluse, France) 11

Grenache /Syrah, cherry, raspberry, white pepper

RED SANGRIA 10

SPECIALTY COCKTAILS

WOODINVILLE RYE OLD FASHIONED 12

DARK RYE, DEMERARA, BITTERS, LUXARDO, ORANGE

WOODINVILLE MANHATTAN 12

BOURBON, ANTICA CARPANO, BITTERS, LUXARDO

LA VALOMA 11

VOLCAN BLANCO, BLUE AGAVE, LIME JUICE, FEVER TREE GRAPEFRUIT SODA

THE FIORA 11

GOOSE LA POIRE, ELDERFLOWER, CLUB SODA, LEMON

POLISH MULE 11

BELVEDERE, ST. GERMAIN, FRESH LIME, FEVER TREE GINGER BEER