

DINNER MENU

Mäksē: (MOXIE) NOUN: FORCE OF CHARACTER DETERMINATION OR NERVE

APPETIZERS				
House-Made Hummus Cucumber, Tomato, Kalamata Olives, Pita	13	Crab Cakes House-Made Juicy Crab Cakes, Chipotle Aioli	25	
Gourmet Cheese Plate Chef's Selection of Three Gourmet Cheeses, Various Accoutrements	22	Pork Belly & Scallops Bay Scallops, Crispy Pork Belly, Apples, Brown Sugar Soy Glaze	24	
Add Salami \$8 Baked Brie En Croute Brie Cheese, Honey, Puff Pastry, Balsamic Glaze	15	Brussels & Bacon Brussel Sprouts, Thick-Cut Bacon, Apples, Parmess Cheese, Lemon Juice, Red Chile Flakes, Balsamic Cheese, Lemon Flakes, Balsamic Cheese, Red Chile Flakes, Balsamic Cheese, Red Cheese, Red Cheese, Red Chile Flakes, Balsamic Cheese, Red Cheese,	17 an Glaze	
Saganaki (Greek Flaming Cheese) Grilled Kefalotyri Cheese (Imported from Greece) Flamed Tableside, Pita	18	Artichoke-Spinach Dip Baby Spinach, Artichoke Hearts, Cream Cheese, Mozzarella, Warm Focaccia	14	
Fritto Misto Crispy Calamari, Onion, Red Bell Pepper, Jalapeno, Lemon-Dill Aioli	22	Fries Garlic-Parmesan Fries	12 14	

SALAD	
~Grilled Chicken Breast \$10 ~Seared Sea Scallops (3) ~Prawns (5) \$15 ~ Lobster Tail \$45	\$12
Beet Salad Goat Cheese, Red & Yellow Beets, Frisee, Candied Pecans, Lemon Honey Vinaigrette	16
Traditional Greek Salad (Horiatiki) Cucumber, Tomato, Bell Pepper, Red Onion, Kalama Olives, Feta Cheese, Greek Vinaigrette	16 ta
Caesar Salad Parmesan Cheese, Romaine, House-made Croutons	16

SEAFOOD —	
~Cheesy Garlic Bread (2) \$6 ~Prawns (5) \$15 ~ Lobster Tail \$45	
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All Dishes Served with Garlic Mashed Potatoes, Daily Vegetable, Confit Cherry Tomato, Lemon-Dill Beurre Blanc	
Scallops (3) & Prawns (5)	42
Alaskan Halibut (70z)	48
Baked Lobster (70z) & Prawns (5)	62
Surf & Turf (7oz Filet with Baked Lobster)	87

SIDES	
Bread Service (House Focaccia, Herb Butter, Sea Salt)	10
Cheesy Garlic Bread (3)	8
Daily Vegetable (Ask your server)	10
Garlic Mashed Potatoes	10
Baked Mac and Cheese	16
Loaded Baked Potato Butter, Sour Cream, Cheese, Bacon, Chives	10

Dutter, Bour Greatif, Glicese, Dacoli, Glives	
PASTA ~Cheesy Garlic Bread (2) \$6 ~Prawns (5) \$15 ~ Lobster Tail \$45	
Pesto Chicken Fettuccine Cherry Tomatoes, Cream, Pine Nut Pesto, Parmesan	25
Shrimp Alfredo Confit Garlic, Cherry Tomato, Parmesan, Fettuccine	27
Chicken Parmesan Marinara Panko-Parmesan-Crusted Chicken Breast, Capellini, House-Made Marinara, Parmigiano Cheese	28
Fettuccine with Marinara or Alfredo	20

STEAKS & CHOPS

All Cuts served with Garlic Mashed Potatoes, Daily Vegetable, Red Wine Demi ~Cheesy Garlic Bread (2) \$6			
Tomahawk Steak (30oz)	100	Classic Beef Wellington Beef Tenderloin, Puff Pastry, Duxelles, Dijon Cream Sauce	
New York (10oz)	47	Lamb Chops 59	
Rib-eye (120z)	54	Smash Burger 19	
Filet Mignon (70z)	52	"Special" Sauce, Grilled Onion, American Cheese, Fries Add: ~Extra Patty \$4 ~Bacon \$3 ~Egg \$2	
Please allow additional cooking time for Beef Wellington and Tomahawk Steaks			

— JUST FOR KIDS—	
Kids Chicken Tenders w/Fries	10
Kids Burger	10
Kids Mac & Cheese	10
Kids Pasta w/ Butter	10
Kids Ice Cream Scoop	8
Kids Ice Cream Sundae	10

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Welcome to Mäksē Restaurant, Vacaville. Our team is dedicated to ensuring the best possible service and experience for our guests. Please let us know if there is anything we can do for you to ensure the best possible experience.