

The Olive

— RESTOBAR —

14^{oz} PRIME RIB...46

A 14 OZ. ROASTED PRIME RIB SPIKED WITH GARLIC AND FRESH HERB SEASONING. ROASTED TO JUICY PERFECTION. LOADED POTATO, SAUTÉED SPINACH.

(AVAILABLE FOR DINNER FRI-SAT)

PESTO SHRIMP FETTUCCINE...31

SAUTÉED JUMBO SHRIMP, PESTO SAUCE, ARUGULA, CHERRY TOMATO, CAPERS, PINE NUTS

SPECIALTY ENTRÉES

- AIRLINE CHICKEN PICCATA**..... 28
Tender juicy chicken breast, roasted garlic mash, chefs veggies, lemon caper sauce
- SHRIMP PROVENÇAL**32
Sautéed jumbo shrimps, garlic, shallots, tomatoes, white wine butter sauce, cherry tomato, vermicelli rice pilaf
- SCOTTISH SALMON** 34
Grilled wild caught salmon, haricot vert, baby carrots, corn butter sauce. +4 for blackened
- THE OLIVE LAMB SHANK** 29
Succulent braised lamb in red wine and herbs, roasted garlic mash
- FETTUCCINI CHICKEN ALFREDO** 26
Grilled Chicken, house made alfredo, parmesan crostinis
- FETTUCCINI ALFREDO** 18
House made alfredo, parmesan crostinis
(Add blackened shrimp +10)

SIDES

- SAUTÉED VEGGIES 8
- ROASTED GARLIC MASH 7
- STEAK FRITES 7
- ROASTED TOMATO, ONION, OR JALAPEÑO 3
- RICE PILAF 5
- FRESH CUT FRENCH FRIES 6
- SAFFRON COUSCOUS 6
- SIGNATURE MUSHROOM SAUCE 9

STEAKS

- GRILLED RIBEYE STEAK (16oz)** 42
16oz ribeye steak, garlic steak fries, chimichurri
- GRILLED FILET MIGNON**..... 38
8oz Prime filet mignon medallions, roasted garlic mash, veal demi glace
- SURF AND TURF**.....46
10oz Herb crusted Ribeye, grilled Jumbo shrimps, spiced mash, veal demi-glaze
- PEPPER STEAK**.....37
10oz Prime pepper crusted Ribeye, roasted garlic mash, haricot vert, cognac peppercorn cream sauce
- GRILLED LAMB CHOPS** 39
Australian lamb chops. roasted garlic mash, lamb jus sauce, sautéed onions and mushrooms

MIXED GRILL FEAST 119

Family style meal feeds 4-6 guests. Served with 2 chicken kabobs and 2 filet mignon kabobs, a juicy kafta kabob and a lamb kabob, chicken and beef shawerma. Rice pilaf or saffron couscous, grilled tomato, jalapeño and onion.
Tahini sauce and garlic paste

VEGETARIAN /VEGAN

- FALAFEL PLATTER**..... 17
Hand made from ground garbanzo beans and Mediterranean spices, fried to crispy perfection and served with hummus, mixed pickles and tabbouli salad VGN
- VEGETARIAN FEAST** 18
Creamy smooth hummus, spicy hummus, cauliflower, tabbouli, falafel and hand rolled grape leaves (dolma) VGN
- GRILLED SEASONAL VEGETABLES** 17
Herb marinated zucchini, yellow squash, mushroom, onions, and cherry tomato. Served with creamy hummus and tabbouli salad VGN

GOURMET PANINIS

Served with choice of Mediterranean salad, arugula honey herb salad, or fresh cut kennebec French fries

- MEDI CHICKEN** 18
Marinated chicken breast, mozzarella cheese, roaster bell peppers, grilled tomatoes, fresh basil pesto
- FILET MIGNON STEAK**18.5
Filet mignon, tomato, arugula, Shallot aioli
- GRILLED CHICKEN**..... 17
Chicken breast, arugula, Tomatoes, Lemon Garlic aioli
- VEGETARIAN** 16
Grilled zucchini, squash, mushroom, tomato, fresh basil pesto

KIDS MENU 11

10 & Under
CHOOSE MAIN:
Grilled Chicken
Chicken Tenders
Grilled Shrimp
Mini Burger

CHOOSE SIDE:
Rice
French Fries
Seasonal Fruit

KIDS PASTA W/
CHOICE OF
CHICKEN OR
SHRIMP

DRINKS

ITALIAN SODAS & FLAVORED ICED TEA 6
(REFILLABLE)

RASPBERRY - STRAWBERRY - COCONUT - POMEGRANATE - MANGO

FRESH FRUIT COOLERS 8

(NON-REFILLABLE - SOME FRUITS ARE SEASONAL)

WATERMELON - BLACKBERRY - STRAWBERRY MINT

SOLE MINERAL WATER 7

STILL OR SPARKLING - ALPINE ITALY

SODA 3.5

COKE - DIET COKE - SPRITE - PINK LEMONADE - FANTA ORANGE - UNSWEETENED ICED TEA

COFFEE (BY THE CUP) 6

ESPRESSO - CAFE LATTE
AMERICANO - CAPPUCINO

AFFOGATO 7

VANILLA, CHOCOLATE

TEA FORTE 6

EARL GREY - ENGLISH BREAKFAST - DECAF ENGLISH BREAKFAST
JASMINE GREEN - MOROCCAN MINT
CHAMOMILE CITRON - GINGER LEMON GRASS

JUICE 4.5

ORANGE - CRANBERRY - APPLE

Consuming raw or under cooked meats, may increase your risk of foodborne illness.

We add 18% gratuity to parties of 6 or more. Prices subject to change without notice.

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COLD APPETIZERS

HUMMUS..... 10.5

Garbanzo beans blended with sesame tahini paste, fresh lemon juice and extra virgin olive oil VGN GF
+3 for vegan loaded

SPICY HUMMUS 10.5

Our creamy hummus with red chili pepper VGN GF 🌶️
+3 for vegan loaded

LOADED LABNEH ... 10.5

Thick creamy yogurt cheese for dipping topped with olives, tomatoes, onions, extra virgin olive oil and fresh mint

YOGURT & CUCUMBER ..9

Smooth yogurt seasoned with garlic, cucumber and fresh mint

HUMMUS W/MEAT 15

Our house made hummus topped with choice of beef filet mignon, chicken or beef shawerma or gyro meat

SALMON CEVICHE 13

Marinated ceviche style salmon, pico de gallo, chipotle chilies, lime, pita chips

COLD MEZZA SAMPLER - 17

Cold Mezza- Hummus or spicy hummus, loaded labneh, yogurt & cucumber

HOT APPETIZERS

BATATA HARRA

(SPICY POTATO) 11
Hand sliced fried potatoes tossed with jalapeño, garlic, cilantro and fresh lemon juice VGN 🌶️
+3 for Medi Style

FALAFEL.....10

Hand made from ground garbanzo beans and Mediterranean spices, fried to crispy perfection and served with our famous tahini sauce VGN

GRAPE LEAVES..... 13

Hand rolled grape leaves stuffed with a mixture of rice, tomato, onion, parsley, fresh lemon juice and extra virgin olive oil VGN

CHEESE ROLLS..... 10.5

Delicate pastry filled with mozzarella, feta, queso blanco, and medi herbs, perfect for sharing VEG

CRISPY CAULIFLOWER... 11

Flash fried to a crispy golden brown served with Tahini VGN

BUTTERMILK CALAMARI . 13

Crispy fried calamari served with house made remoulade

KIBBI

(STUFFED MEAT BALLS) ... 12
Minced filet Mignon and bulgur shell, filled with more sautéed filet Mignon, onions and medi spices

SWEET & SPICY SHRIMP .. 14

Jumbo shrimp sautéed in roasted jalapeños and drizzled with wildflower honey GF 🌶️

TOMATO CROSTINI'S.. 12

Grilled French baguette topped with fresh mozzarella, artichoke hearts, tomato, and diced red onion VEG

FILET MIGNON

SLIDERS..... 12

Ground filet mignon topped with goat cheese, romaine lettuce, tomato, and served on a Brioche bun

SOUJOK..... 14

Armenian sausage sautéed with onions and bell peppers, drizzled with fresh lemon wedge

DEVILED FILET MIGNON . 15

Pan seared filet mignon in sautéed bell peppers, red onions, and mango chutney 🌶️🌶️

HOT MEZZA SAMPLER - 19

Grape leaves (dolma), falafel, kibbi, cheese rolls

VEG=Vegetarian VGN=Vegan 🌶️=Spicy GF=Gluten Friendly

SALADS

Add your choice of protein to any salad 8
Grilled Chicken, Grilled Salmon, Grilled Shrimp, Chicken Shawerma, Beef Shawerma or Gyo Meat

NAPA SALAD..... 14

Baby mix greens, strawberries, blackberries, mandarin oranges, goat cheese, almond granola, crispy wonton, strawberry balsamic vinaigrette

TABBOULI 13

Finely chopped parsley, fresh tomato, green onion, fresh mint, and bulgur dressed with extra virgin olive oil and fresh lemon juice GF

FATTOUCHE 14

Peasant salad with romaine lettuce, tomatoes, cucumber, green onion, fresh mint, bell peppers, radishes, sumac, extra virgin olive oil and fresh lemon juice

MEDITERRANEAN SALAD 11

Fresh romaine lettuce, juicy tomatoes, crisp cucumber, olives with our garlic-lemon dressing GF

GREEK SALAD 15

Fresh romaine lettuce, tomatoes, cucumbers, pepperoncini, shaved red onion, green and Kalamata olives, topped with feta cheese, extra virgin olive oil, oregano and a side of our homemade lemon-garlic dressing GF

SOUP Cup 5, Bowl 7.5

LENTIL SOUP VGN GF
CHICKEN SOUP
SOUP OF THE DAY

FROM THE GRILL

All kabob plates are served with Mediterranean salad and your choice of rice pilaf or saffron couscous

GRILLED CHICKEN KABOB... 19.5

Plump marinated chicken breast cubes

GRILLED KAFTA KABOB 22

Ground beef filet mignon mixed with herbs and spices

GRILLED FILET MIGNON KABOB... 27

Tender marinated beef filet mignon

GRILLED LAMB KABOB 25

Tender marinated lamb

GRILLED SALMON KABOB..... 24

Firm wild Atlantic salmon

GRILLED SHRIMP KABOB..... 24

Delectable marinated jumbo shrimp

CHICKEN SHAWERMA..... 19

Marinated chicken stacked on a vertical spit and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles

BEEF SHAWERMA..... 23

Tender marinated beef filet stacked on a vertical spit and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles

GYRO 19.5

Minced filet and lamb mixed with Mediterranean spices and slowly roasted on a vertical spit

THE OLIVE KABOB PLATTER .. 26

Choose any 2 kabob skewers

KABOBS A LA CARTE

Chicken Kabob 8 Kafta Kabob 8 Filet Mignon Kabob 10
Lamb Kabob 9 Salmon Kabob 9 Shrimp Kabob 9
Gyro Meat 8 Beef Shawerma 10 Chicken Shawerma 9

KINGS KABOB - 44

Ribeye steak featured on a vertical hanging kabobs platter, served with a mountain of fresh cut garlic fries, grilled tomatoes and jalapeno

KING & QUEEN - 39

1 Ribeye steak & 1 chicken steak Kabobs featured on a vertical hanging kabobs platter, served with a mountain of fresh cut garlic fries, grilled tomatoes and jalapeno