



Dinner Menu

STARTERS

MUSHROOMS GRATINEE

warm spinach, artichoke and Boursin cheese, grilled garlic bread \$8

CALAMARI

corn floured, deep fried, pea shoot slaw, ginger sesame dressing \$15

CRAB CAKES

Alaskan crab meat, pistachio pea shoot slaw, remoulade sauce, fried capers \$14

OLIVE B'S OYSTERS

6 broiled oysters, spinach, artichoke, Boursin and Parmesan cheeses, crispy prosciutto ham \$16

HUDSON VALLEY FOIE GRAS

2 ounce seared medallion, brioche toast, pear compote, buckleberry port sauce \$25

BLEU CHEESE CRÈME BRÛLÉE

Hudson Valley smoked duck breast, vanilla pear compote, baby wild arugula, shallot vinaigrette, ciabatta crisps \$18

CLASSIC FRENCH ONION

sherry-laced caramelized onions, beef broth, crouton, Gruyere and Emmentaler cheeses \$7

SOUP OF THE DAY

house made daily

TRADITIONAL CAESAR SALAD

crisp romaine lettuce, garlic croutons, Parmigiano-Reggiano cheese, caesar dressing \$7

OLIVE B SALAD

mixed greens, Kalamata olives, feta cheese, cucumber, tomato, garlic croutons, oregano vinaigrette \$7

CHOP SALAD

iceberg lettuce, bacon, red onion, tomato, cucumber, bleu cheese or ranch dressing \$7

SPINACH SALAD

celery root, roasted shallots, candied walnuts, gorgonzola cheese, red grapes, shallot vinaigrette \$9

BEET SALAD

Sliced golden beets, pickled red onion, baby wild arugula, dried strawberries, pistachio vinaigrette fennel goat cheese crostini \$9

SOUPS & SALADS

ENTREES

ROCKY MOUNTAIN ELK

three 2 ounce seared medallions, truffle mashed potatoes, grilled asparagus, buckleberry demi-glaze \$35

PORK PRIME RIB CHOP

12 ounce char-broiled chop, sweet potato and spinach hash with pearl onions and red grapes Flathead cherry and apple chutney \$27

NEW ZEALAND LAMB CHOPS

three 4 ounce char-broiled rib chops, truffle mashed potatoes, grilled asparagus, vanilla pears, mint syrup \$37

DUCKLING

Maple Leaf Farms crisp roast half duck, peach glaze sweet potato and spinach hash with pearl onions and red grapes \$29

BEEF TENDERLOIN

6 ounce char-broiled filet, celery root puree, truffle Maine lobster mashed potatoes, grilled asparagus \$39

RIBEYE

16 ounce char-broiled steak, bacon-bleu cheese butter, herbed steak fries with parmesan cheese grilled broccolini \$36

CHICKEN

Lemon herb brined Roast Half chicken, truffle mashed potatoes, grilled broccolini, roast garlic chive sauce \$26

VEAL CUTLET PARMESAN

zesty tomato sauce, mozzarella and parmesan cheeses, crispy prosciutto ham, linguini, candied garlic, fresh spinach, roasted Roma tomatoes \$29 - Eggplant parmesan \$25

WILD GAME BOLOGNESE

ground elk and bison, rustic tomato sauce, garlic cream, fettuccini, grilled garlic bread \$28

KING SALMON NIÇOISE

8 ounce char-broiled fillet, artichoke hearts, roasted roma tomatoes, red potatoes, green beans, baby wild arugula, green goddess aioli \$31

WALLEYE PIKE

8 ounce oven roast fillet, Ritz cracker topping, Maine lobster cream sauce, saffron rice with peas and red peppers, fresh seasonal vegetable \$32

SHRIMP & GRITS

Gulf Shrimp, sweet corn grits, Andouille sausage, bell peppers, cheddar cheese, fried okra \$29

SEAFOOD FETTUCCINI

Gulf Shrimp, scallops, mussels, Madeira cream, fresh spinach, pasta, garlic bread \$28

LOBSTER MAC 'N CHEESE

Maine lobster, sweet peas, elbow macaroni, sherry-shallot cheddar cheese sauce, Ritz cracker topping fresh seasonal vegetable \$35

SEAFOOD & FISH

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*