



*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

*pickled red onion, chickpeas, Marcona almonds, shaved parmesan cheese, lemon dijon vinaigrette \$9*

### CAPRESE SALAD

*baby wild arugula, grape tomatoes, marinated bocconcini, avocado, sweet strawberries, mint basil balsamic vinaigrette, ciabatta 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 \$39*

### 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*

### BISON SHORT RIBS

*24 hour slow cooked, truffled mashed potato, brussel sprouts, red wine demi glaze, crispy onion straws \$34*

### 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*