



*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 \$16

### 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, huckleberry 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 \$9

### SOUP OF THE DAY

house made daily

### TRADITIONAL CAESAR SALAD

crisp romaine lettuce, garlic croutons, Parmesan 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

toasted hazelnuts, Point Reyes blue cheese, red grapes, roasted shallot vinaigrette \$9

### GOLDEN BEET SALAD

roasted golden beets, pickled red onion, baby wild arugula, crumbled chevre cheese, toasted pumpkin seeds \$9

## SOUPS & SALADS

## ENTREES

### ROCKY MOUNTAIN ELK

three 2 ounce seared medallions, mashed potatoes, grilled asparagus, huckleberry 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

### LAMB CHOPS

three 4 ounce char-broiled rib chops, 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, mashed potatoes, grilled asparagus \$36

### RIBEYE

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

### CHICKEN

lemon herb roast half chicken, mashed potatoes, grilled broccolini, herb velouté \$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

### AHI TUNA NIÇOISE

seared Hawaiian Ahi, artichoke hearts, roasted roma tomatoes, red potatoes, green beans, baby wild arugula, green goddess aioli \$33

### SHRIMP & GRITS

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

### SEAFOOD RISOTTO

Gulf Shrimp, scallops, mussels, fresh spinach, Arborio rice, white wine, Parmesan cheese \$31

### LOBSTER MAC 'N CHEESE

Maine lobster, sweet peas, elbow macaroni, aged white cheddar cheese sauce, Ritz cracker topping fresh seasonal vegetable \$35

## SEAFOOD & FISH

### ADD TO MASHED POTATOES

black truffle \$3  
Maine lobster \$6