

The Olive

— RESTOBAR —

COLD APPETIZERS

HUMMUS..... 11 1/2
Garbanzo beans blended with sesame tahini paste, fresh lemon juice and extra virgin olive oil VGN GF
+3 for vegan loaded

SPICY HUMMUS 11 3/4
Our creamy hummus with red chili pepper VGN GF 🌶️
+3 for vegan loaded

LOADED LABNEH 11 1/4
Thick creamy yogurt cheese for dipping topped with olives, tomatoes, onions, extra virgin olive oil and fresh mint

YOGURT & CUCUMBER 10 1/2
Smooth yogurt seasoned with garlic, cucumber and fresh mint

HUMMUS W/MEAT 16 3/4
Our house made hummus topped with choice of beef filet mignon, chicken or beef shawerma or gyro meat

SALMON CEVICHE .. 14 1/2
Marinated ceviche style salmon, pico de gallo, chipotle chilies, lime, pita chips

COLD MEZZA SAMPLER - 18 1/2

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..... 11 3/4
Delicate pastry filled with mozzarella, feta, queso blanco, and medi herbs, perfect for sharing VEG

CRISPY CAULIFLOWER . 11 3/4
Flash fried to a crispy golden brown served with Tahini VGN

BUTTERMILK CALAMARI . 14 1/2
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 1/2
Ground filet mignon topped with goat cheese, romaine lettuce, tomato, and served on a Brioche bun

DEVILED FILET MIGNON 16 1/2
Pan seared filet mignon in sautéed bell peppers, red onions, jalapeños, and mango chutney 🌶️🌶️

DEVILED POTATOES.... 12 3/4
Fried potatoes topped with sautéed bell peppers, red onions, jalapeños, and mango chutney 🌶️🌶️
+10 add Fillet Mignon

HOT MEZZA SAMPLER - 19 1/2

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

SALADS

Add your choice of protein to any salad
(Grilled Chicken or Chicken Shawerma +8)
(Grilled Salmon, Grilled Shrimp, Beef Shawerma or Gyro Meat +10)

NAPA SALAD..... 14 1/2
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 3/4
Peasant salad with romaine lettuce, tomatoes, cucumber, green onion, fresh mint, bell peppers, radishes, sumac, extra virgin olive oil and fresh lemon juice

CAPRESE SALAD 15 1/2
Fresh buffalo mozzarella, heirloom tomatoes, fresh basil, balsamic vinaigrette reduction, extra virgin olive oil

MEDITERRANEAN SALAD 12 1/2
Fresh romaine lettuce, juicy tomatoes, crisp cucumber, olives with our garlic-lemon dressing GF

GREEK SALAD 15 3/4
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 6, Bowl 8 1/2

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... 21 1/2
Plump marinated chicken breast cubes

GRILLED KAFTA KABOB 24
Ground beef filet mignon mixed with herbs and spices

GRILLED FILET MIGNON KABOB... 28
Tender marinated beef filet mignon

GRILLED LAMB KABOB 25 3/4
Tender marinated lamb

GRILLED SALMON KABOB.. 25 3/4
Firm wild Atlantic salmon

GRILLED SHRIMP KABOB.... 25 1/2
Delectable marinated jumbo shrimp

CHICKEN SHAWERMA..... 22 1/2
Marinated chicken stacked on a vertical doner and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles

BEEF SHAWERMA..... 25 1/2
Tender marinated beef filet stacked on a vertical doner and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles

GYRO..... 22 1/2
Minced filet and lamb mixed with Mediterranean spices and slowly roasted on a vertical doner

THE OLIVE KABOB PLATTER .. 28
Choose any 2 kabob skewers

KABOBS A LA CARTE

Chicken Kabob 8 Kafta Kabob 9 Filet Mignon Kabob 11
Lamb Kabob 10 Salmon Kabob 10 Shrimp Kabob 10
Gyro Meat 9 Beef Shawerma 11 Chicken Shawerma 10

KINGS KABOB - 49 1/2

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

KING & QUEEN - 45 1/2

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, vjalapeno, and chimichuri

MIXED GRILL FEAST 119

Family style meal feeds 4-6 guests.
2 chicken kabobs + 2 filet mignon kabobs,
+ 1 kafta kabob + 1 lamb kabob + chicken
and beef shawarma + Rice pilaf or saffron
couscous + Grilled Veggies

SAUCES

Tahini sauce, Garlic Paste

NEW ROYAL FEAST 279

3 King Kabob Rib-eye Skewers + 8 Lamb Chops
+ 15 Grilled Shrimps + 3 Chicken Kabobs
+ Gyro Meat + Rice Pilaf + Grilled Veggies

SAUCES

Chimichuri, Garlic Paste,
Topped w/ Melted Herbed Butter (table side)

SPECIALTY ENTRÉES

- AIRLINE CHICKEN PICCATA..... 29 ^{3/4}
Tender juicy chicken breast, roasted garlic mash, chefs veggies,
lemon caper sauce
- SCOTTISH SALMON 37 ^{3/4}
Grilled wild caught salmon, haricot vert, baby carrots,
corn butter sauce. +4 for blackened
- THE OLIVE LAMB SHANK 33 ^{3/4}
Succulent braised lamb in red wine and herbs, roasted garlic mash

SIDES

- SAUTÉED VEGGIES 9
- ROASTED GARLIC MASH 7
- STEAK FRITES 8
- ROASTED TOMATO, ONION, OR JALAPEÑO 3
- RICE PILAF 6
- FRESH CUT FRENCH FRIES 7
- SAFFRON COUSCOUS 7
- PEPPERCORN MUSHROOM SAUCE 11

STEAKS

- GRILLED RIBEYE STEAK (16oz) 47
16oz ribeye steak, garlic steak fries, chimichurri
- PAN SEARED FILET MIGNON 39
8oz Prime filet mignon medallions, roasted garlic mash,
veal demi glace
- SURF AND TURF 52
10oz Herb crusted Ribeye, grilled Jumbo shrimps, spiced mash,
veal demi-glaze
- GRILLED LAMB CHOPS 39
Australian lamb chops. roasted garlic mash, lamb jus sauce, sautéed
onions and mushrooms
- THE PORTER HOUSE 56
24 oz Porter house steak, truffle & garlic steak fries
- 16 OZ PRIME RIB 52
A 16 oz. roasted prime rib spiked with garlic and fresh
herb seasoning. Roasted to juicy perfection. Loaded potato,
sautéed spinach.

PASTA ENTRÉES

- CHICKEN FETTUCCINI ALFREDO 28
Grilled Chicken, house made alfredo, parmesan crostinis
- PESTO SHRIMP..... 34
Sautéed jumbo shrimp, penne pasta, pesto alfredo sauce,
arugula, cherry tomato, capers, pine nuts
- FETTUCCINI ALFREDO 19
House made alfredo, parmesan crostinis
- Shrimp +10 Lamb chops (2pc) +15 Beef shawarma +11
- BLACKENED SHRIMP ALFREDO..... 33
Blackened jumbo shrimp, penne pasta house made alfredo,
parmesan crostinis

VEGETARIAN / VEGAN

- FALAFEL PLATTER..... 17 ^{3/4}
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 ^{1/2}
Creamy smooth hummus, spicy hummus, cauliflower, tabbouli, falafel
and hand rolled grape leaves (dolma) VGN
- GRILLED SEASONAL VEGETABLES 17 ^{3/4}
Herb marinated zucchini, yellow squash, mushroom, onions, and cherry
tomato. Served with creamy hummus and tabbouli salad VEG

GOURMET PANINIS

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

- MEDI CHICKEN 19 ^{1/2}
Marinated chicken breast, mozzarella cheese, roaster bell peppers, grilled
tomatoes, fresh basil pesto
- FILET MIGNON STEAK 20 ^{1/2}
Filet mignon, tomato, arugula, Shallot aioli
- VEGETARIAN 17 ^{1/2}
Grilled zucchini, squash, mushroom, tomato, fresh basil pesto
- GRILLED CHICKEN 18 ^{1/2}
Chicken breast, arugula, Tomatoes, Lemon Garlic aioli

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)

WATERMELON - BLACKBERRY -
STRAWBERRY MINT

SOLE MINERAL WATER 7
STILL OR SPARKLING - ALPINE ITALY

AFFOGATO 7

ESPRESSO W/ CHOICE OF ICE CREAM
(VANILLA, CHOCOLATE) W/ WHIP CREAM

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.

Please inform your server about any food allergies.

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

3% processing fee for credit cards payments.