

# Appetizers

## Jumbo Shrimp Cocktail 16

### Coconut Shrimp

Six coconut crusted sweet Mexican white shrimp, served with plum chili dipping sauce 16

### Olive's Ahi Crostini

Petite crostini with olive tapenade served with seared ahi on a bed of mixed greens drizzled with toasted sesame dressing 23

### Crab Cakes

Three crab cakes made with blue crab on a bed of mixed greens, topped with chipotle aioli and garnished with a tomato avocado relish 24

### Buffalo Chicken Tenders

Chicken tenders hand-breaded and tossed in spicy buffalo sauce, served with cool ranch dipping sauce and celery sticks 16

### Blackened Chicken Quesadilla

Sundried tomato basil flour tortilla stuffed with smoked Gouda, blackened chicken breast, caramelized onion and roasted pepper, served with sour cream, guacamole and salsa 21

### Roasted Vegetable Quesadilla

Roasted pepper, caramelized onion, grilled zucchini and eggplant with mozzarella cheese stuffed in a sundried tomato basil flour tortilla, served with sour cream, guacamole and salsa 16

### Spinach and Artichoke Dip

Warm spinach and artichoke dip topped with tomatoes, served with tri-colored tortilla chips 15

### Chicken Potstickers

Traditional potstickers served with honey wasabi and plum dipping sauces 17

### Gourmet Mac & Cheese

Smoked Gouda, cheddar and Swiss, topped with parmesan cheese and bread crumbs 16

## Soups & Salads

### Soup Du Jour

Cup of Soup 6

Bowl of Soup 7

### House

Mixed green, Caesar or spinach house salad 9

Large Caesar salad 12

### Greek



Artichoke heart, Greek olives, feta cheese, tomato and cucumber, tossed with mixed greens in a roasted garlic balsamic vinaigrette 18

Add chicken 6      Add seared ahi 8      Add grilled salmon 8

### Chop

Crisp Napa cabbage, bacon, artichoke heart, tomato, garbanzo bean, olives and mozzarella chopped and tossed with a roasted garlic balsamic vinaigrette 16

Add chicken 6      Add seared ahi 8      Add grilled salmon 8

### Taco Salad

Shredded lettuce, cheddar cheese, diced tomato, sour cream, guacamole and salsa, served with ground beef or flame broiled chicken in a crispy tortilla bowl 20



### Chicken Cobb

Flame broiled chicken or crispy chicken tenders, tomato, bacon, egg, avocado and bleu cheese crumbles on a bed of crisp romaine 21

### Raspberry Spinach

Baby spinach, crispy bacon, mushroom, gorgonzola and spiced pecans tossed in a sweet raspberry vinaigrette 22

Add chicken 6      Add seared ahi 8      Add grilled salmon 8

### BBQ Chicken

Crisp romaine, flame broiled chicken, avocado, tomato, mozzarella, and cheddar cheese, garnished with crispy onion straws, served with BBQ ranch dressing 22

\*\*\* 20% Service charge will automatically be applied to parties of 5 or more \*\*\*

\*\*\* 10.25% Sales tax will be added to all checks\*\*

\*\*\* A \$0.50 packaging fee will be applied to each box and each bag ordered. \*\*\*

# Entrees

*We serve only Choice Steaks aged a minimum of 28 days for guaranteed flavor, tenderness and juiciness  
Add cup of soup or a side salad 6*

## Baked Rigatoni

*Rigatoni pasta, house made marinara sauce, roasted bell pepper and Italian sausage baked with mozzarella cheese, served with garlic bread 24*

## Chicken Marsala



*Chicken breast, onion, mushroom sautéed in a sweet marsala wine reduction, finished with a cream served with linguini marinara and seasoned vegetables 25*

## Fish & Chips

*Cold-water white fish fillets, hand-dipped in a light batter and golden fried, served with French fries, coleslaw and tartar sauce 19*

## Alder Planked Salmon



*Baked filet of salmon topped with sundried tomato herb butter, served with rice of the day and seasonal vegetables 28*

## Bistro Cheese Ravioli

*Jumbo ravioli filled with ricotta and parmesan cheese and topped with a creamy garlic, mushroom and rosemary sauce, served with garlic bread 24*

## Shrimp Pesto

*Sweet Mexican white shrimp sautéed in garlic, butter and white wine, tossed with pesto cream and linguini, served with garlic bread 25*

## Ribeye

*10 ounce choice center cut ribeye smothered with sautéed mushroom and shallot in a red wine sauce, accompanied with potato of the day and seasonal vegetables 40*

## Chicken Piccata



*Hand-breaded chicken breast pan-fried and smothered with a light lemon butter caper sauce over a bed of linguini, accompanied with seasonal vegetables, served with garlic bread 24*

## Olive's Meatloaf

*Served with potatoes of the day, seasonal vegetables and gravy 20*



## Specialty Burger

*We use only fresh hand-pressed Certified Angus Beef burger patties for guaranteed flavor and juiciness!*

*Served with French fries, green salad or pineapple coleslaw  
Substitute onion rings, sweet potato fries, or fruit 5*

## Anabelle Build a Burger

*Half pound beef patty 18*

*Your choice of cheese, bacon, avocado, jalapenos, grilled onions or mushrooms \$1.50 each*

## Gorgonzola Burger

*Half pound beef patty with gorgonzola, lettuce and tomato, topped with crispy onions straws 20*

## Mushroom Burger

*Half pound beef patty with sautéed mushrooms, caramelized onions and melted Swiss 20*

## Turkey Burger

*Charbroiled turkey burger with tomato, onion and choice of cheese 17*

## Avocado Chicken Swiss Burger

*Grilled chicken breast topped with Swiss cheese, lettuce, tomato, avocado and bacon 20*

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