



SPRING | SUMMER

APPETIZERS

Coconut Shrimp \$18

With Mango Coulis and a Raspberry Drizzle.

Lightly Fried Calamari \$14

Fried Calamari and Diced Roasted Red Peppers Tossed in a Balsamic Glaze.

Caprese Salad \$15

Burrata Mozzarella Adorned with Heirloom Tomato, Topped with Balsamic Drizzle and Virgin Olive Oil Served with a Toasted Baguette.

Add Prosciutto \$8

Hot Garlic and Lemon Oil Burrata \$20

Served with a Toasted Baguette.

Seasonally Inspired Soup \$12

Speak with Server to Learn More.

Olivet Salad \$16

Spinach, Dried Cranberries, Sliced Pear, Crumbled Bleu Cheese with a Maple Poppyseed Dressing.

Tablesides Caesar \$22

Fresh, Tableside Made Caesar Dressing, Crisp Romaine, House Made Croutons and Grated Parmesan Cheese.

Add Another Caesar \$9

[Served 5PM – 10PM]

GF - Gluten Free | V – Vegetarian (Can be prepared Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity is included in the final bill.

ENTRÉES

Chilean Seabass \$44

With a Honey Garlic Glaze. Served Over Rice Pilaf and Baby Bok Choy.

Fresh Brook Trout Almondine \$33

Served with Rice Pilaf and House Vegetables.

Airline Chicken \$38

Topped with a Wild Mushroom, Sherry Cream Sauce Served with Roasted Carrots and Red Skin Mash.

Dry Rubbed Cowboy Pork Chop \$39

Served Over Red Skin Mashed Potato with Sauteed Spinach.

Pan Seared Rack of Lamb \$54

Topped with a Fresh Herb Pesto. Served with Red Skin Mashed Potato and Sauteed Spinach.

Olivet Filet Mignon \$59

Fresh Cut to Order Daily. Served with Fingerling Potato and your Choice of Vegetable.

12 oz Prime New York Strip \$55

Prime Grade New York Strip Steak Cut to Order Daily. Served with Red Pearl Onion, Bacon Lardons, Wild Mushrooms, and your Choice of Vegetables.

Steak Add Ons

Lobster Tail \$32 | Shrimp \$22 | Scallops \$32

Chef Crafted Sauces

Au Poivre Sauce \$7 | Sautéed Mushrooms and Onions \$9

Blue Cheese with Fresh Black Pepper \$9 | Blackened with Cajun Cream Sauce \$7

Rigatoni Angelo \$31

Sauteed Spinach, Blistered Tomato, Garlic and Shallots, Virgin Olive Oil, Black Pepper, White Wine and Veggie. Broth, Tossed with Rigatoni and Finished with Grated Parmesan.

Linguini alle Vongole \$34

Choice of Home Made Red or White Sauce with Fresh Whole and Chopped Clams.

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DESSERT

Cheesecake \$14

Key Lime Curd, Meringue Cookie.

Lava Cake \$12

Warm Dark Chocolate Cake, Molten Center, Powdered Sugar.

Fresh Fruit Tart \$11

Shortbread Crust, Homemade Pastry Cream, Fresh Seasonal Fruit.

Apple Dumpling Ala Mode \$15

Peeled Gala Apple, Baked En Puff Pastry, Served with Vanilla Ice Cream.

Zabaglione \$22

Italian Custard Prepared and Served Tableside, Served Over Fresh Seasonal Fruit for Two.

Ala Mode \$3

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