



“Two Vines” Riesling-Gewurztraminer, “Two Vines” Cabernet Merlot or Steam Whistle Pilsner.

Dinner Menu

Appetizer Choice

Soup Creation

*OLiV Kitchen thrives on creativity. Our soups are always made from scratch by one of our talented chefs
Your server will be happy to introduce today's offering.*

OLiV Winter Salad

Forest Salad Greens topped with Tart Apple Slices, Roasted Pecan Halves, Dried Cherries & Thin Slices of Red Onion. Finished with a Maple Syrup Inspired Vinaigrette Infused with OLiV Butter EVOO & White Balsamic.

Entrée Choice

Chicken Masala Supreme

Seared & Roasted Chicken Supreme topped with Rich Indian Tomato Gravy with Onions, Cauliflower & Carrots. Served on a bed of Basmati Rice with Cucumber & Red Onion Yogurt Salad. Featuring OLiV Curry EVOO & White Balsamic.

Pan Seared Artic Char with Pea and Herb Pesto Buerre Blanc

Delectably Seared and Roasted Artic Char on a bed of Basmati Rice & served with Grilled Lemon Asparagus and Seasonal Vegetables. Finished with OLiV Lemon EVOO & White Balsamic.

6oz Wellington County Filet Mignon

Seared Garlic & Rosemary Herbed Filet Mignon in OLiV Butter EVOO Grilled to Perfection. Served with Grilled Balsamic Red Onions and Brussel Sprouts with Chef's Choice Potato & Seasonal Vegetables. Featuring OLiV Rosemary EVOO & Black Walnut Balsamic.

Pork Tenderloin Fettuccine in a Wild Mushroom Calvados Sauce

Seared Pork Medallions Deglazed with Calvados Brandy & White Wine. Tossed with Onions, Wild Mushrooms, Tart Apple Slices, Cream & House Made Fettuccine Noodles. Topped with Sweated Spinach & Blistered Cherry Tomatoes. Finished with OLiV Butter EVOO & Green Apple Balsamic.

Spicy Vegan Jambalaya

Brown Rice tossed with a Blend of Onions, Garlic, Celery, Diced Jalapeno, Chickpeas & Kidney Beans. Braised in Vegetable Stock with Bay Leaves & Smoked Paprika, then topped with Cilantro. Featuring OLiV Hot Pepper EVOO & Chili Balsamic.

Chef's Choice Dessert

Tea & Coffee Included