



“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.*

Winter Salad

*Mixed Greens, Thinly Sliced Red Onion, Pecans, Dried Cherries, Apple Slices, with Our Maple Yogurt Dressing.
Featuring Blood Orange EVOO and Black Currant Balsamic.*

Entrée Choice

Honey Ginger Mirin Salmon

*Seared Salmon Glazed with Our Honey Ginger Mirin Sauce, Topped with Toasted Sesame Seeds and Nori. Served
with Chef's Seasonal Vegetables and Basmati Rice. Featuring Sesame Ginger White Balsamic and Lemon EVOO.*

New Orleans Pasta

*Roast Chicken, Italian Sausage, Tiger Shrimp, Onions and Sweet Peppers are Tossed in A Cajun Rose Sauce. Served
Over Our House Made Spaghetti. Featuring Chili Balsamic and Basil EVOO.*

Filet Mignon Tips In A Mushroom Bourbon Gravy

*Tender Pieces of Filet Mignon Smothered in Our Special Mushroom and Bourbon Gravy, Made with Red Wine and
Beef Trim. Served with Chef's Seasonal Vegetables and Creamy Mashed Potatoes.
Featuring Director's Reserve EVOO and Acai Berry Balsamic.*

Leek and Wild Mushroom Risotto

*Assorted Wild Mushrooms Sauteed with Leeks and Onions, in a Creamy Vegan Sauce Made with Vegetable Stock,
Vegan Butter and Vegan Cheese, Tossed with Premium Italian Rice.
Featuring Director's Reserve EVOO and Cask 18 Balsamic.*

Chef's Choice Dessert

Tea & Coffee Included