



“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.*

#### *Panzanella Salad*

*Cubed Seasoned Dried Bread, Halved Cherry Tomatoes, Cucumbers, Red Onion, Garlic, Basil, Red Wine and Italian Evoo.*

### Entrée Choice

#### *Pistachio and Honey Butter Seared Salmon*

*Atlantic Salmon, Crushed Pistachios, Honey Butter, Pickled Red Onions, Served with Basmati Rice and seasonal Vegetables. White Balsamic and Lemon Evoo.*

#### *Lobster Fettuccine with Asparagus*

*Butter Evoo Poached Atlantic Lobster, sautéed with Asparagus pieces in a White Wine Cream Sauce and tossed with our Fresh House Made Fettuccine,*

#### *French Boned Beef Short Ribs*

*2 Slow Roasted Short Ribs in MirePoix, Red Wine and Beef Stock, Served with Chefs Choice of Seasonal Vegetables, Lemon and Herb Roasted Fingerling Potato Wedges, and in House Made Beef Demi Gravy. Cask 18 and Italian Herb Evoo.*

#### *Portabella Mushroom StirFry*

*Portabella Mushrooms, Broccolini, Red Pepper, Baby Bok Choy, In Our Garlic Ginger Sauce. Served on Basmati Rice. Sesame Ginger Balsamic and Garlic Evoo.*

### **Chef's Choice Dessert**

**Tea & Coffee Included**