



“Two Vines” Riesling-Gewurztraminer, “Rogue’s Lot” Cabernets or Steam Whistle Pilsner.

Dinner Menu

Appetizer Choice

Chef Inspired Soup of the Day

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

A Mix of Artisan Greens, Candied Cashews, Pecans & Almonds, Slivers of Red Onion, Dried Cranberries and Crisp Granny Smith Apple Slices. Dressed with a Festive Maple and Citrus Creamy Vinaigrette Featuring Blood Orange EVOO and Cranberry Balsamic.

Entrée Choice

Ratatouille Lasagna

Roasted and Seasoned Vegetables, Including Zucchini, Eggplant, Portobello Mushrooms, Sweet Peppers & Tomatoes, Layered and Baked with Marinara Sauce Enhanced with Sundried Tomato & Parmesan EVOO and Cask 18 Balsamic. Topped with Choice of Mozzarella or Vegan Cheese.

Mediterranean Chicken Fettuccine

Roasted & Sliced Chicken Breast, Red Onions, Cherry Tomatoes, Kalamata Olives and Spinach, Tossed with Fettuccine in a Creamy Greek Sauce Featuring Garlic EVOO and Cask 18 Balsamic.

Grilled Filet Mignon with Black Trumpet & Truffle Mushroom Sauce

A Decadent Black Trumpet & Black Truffle Sauce Over a 7oz Filet, Grilled to Your Color and Served with Roasted Potatoes, Sauteed Mushrooms & Seasonal Vegetables. Decadence Furthered by Black Truffle EVOO and Cask 18 Balsamic.

Gremolata Crusted Halibut with Lemon Beurre Blanc

8oz of Fresh Halibut Rubbed with a Zesty Gremolata, Seared & Baked with Lemon EVOO, and Finished with White Balsamic. Served with a Luscious Lemon Beurre Blanc, Basmati Rice and Roasted Seasonal Vegetables.

Chef’s Choice Dessert

Tea & Coffee Included

Other Beverages Available for Purchase