



“Two Vines” Riesling-Gewurztraminer, “Premium” Cabernet Merlot 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.

Caprese Salad

Slices of Vine Tomatoes, Fior Di Latte, Parmesan Tuile, Basil Pesto & Balsamic Pearls, on a Bed of Arugula, Enhanced with Cask 18 Balsamic & Basil EVOO.

Entrée Choice

Roasted Vegetable Fettuccini Alfredo

Asparagus, Red Peppers & Roasted Zucchini, Tossed with House Made Fettuccine in a Creamy Alfredo Sauce with Parmesan and Parmesan EVOO.

Truffle & Wild Mushroom Gnocchi with Chicken

Tender Chicken Breast Slices, A Variety of Wild Mushrooms, Onions & Gnocchi Simmered in Our Truffle Cream Sauce Enhanced with Truffle EVOO.

Red Wine & Balsamic Braised Short Ribs

Bone in Short Ribs, Slow Braised in a Mirepoix, Served with Braise Demi, Seasonal Vegetables & Roasted Fingerling Potatoes.

Salmon Provencal

Seared Fresh Salmon Topped with Honey & Lemon EVOO, 2 Jumbo Shrimp Sauteed with Tomatoes, Sweet Peppers & Onions in White Wine & Butter with Garlic, and Basmati Rice.

Chef's Choice Dessert

Tea & Coffee Included

Other Beverages Available for Purchase