



Dinner Menu

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

Enhance Your Experience...Add a Charcuterie Board! \$24 per 2 people

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 Tomato, Fior di Latte, Parmesan Tuille, Basil Pesto & Balsamic Pearls, Resting on a Bed of Arugula and Enhanced with Cask 18 Balsamic & Basil EVOO.

Entrée Choice

Truffle & Wild Mushroom Gnocchi with Roasted Chicken

Tender Roasted Chicken Breast Slices, Wild Mushrooms & Onions Simmered in Our Truffle Cream Sauce Enhanced with Black Truffle EVOO.

Lobster & Asparagus Fettuccine

Wine Poached Atlantic Lobster, Grilled Asparagus Pieces & House Made Fettuccine Noodles Tossed in Our Creamy White Wine & Butter EVOO Lobster Sauce.

Seared Atlantic Salmon with Seafood Alfredo Sauce

Seared Fresh Atlantic Salmon Fillet Topped with Blue Crab, Baby Sea Scallops & Tiger Shrimp in a Creamy Seafood Sauce Featuring Butter EVOO & Lemon White Balsamic and Served Over Basmati Rice.

Beef Bourguignon with Mashed Potatoes

Tender Pieces of Filet Mignon, Thick Smoked Bacon, Pearl Onions, Carrots & Cremini Mushrooms in a Rich Red Wine Demi Glaze Served Over Creamy Mashed Potatoes Infused with Director’s Reserve EVOO & Cask 18 Balsamic.

Vegan Shephard’s Pie with Roasted Cauliflower Steak

Potato, Carrot, Celery, Onion & Mushroom Shepherd’s Pie Flavoured with Thyme & Rosemary EVOO, Served with a Roasted Cauliflower Steak and Finished with Cask 18 Balsamic.

Chef’s Choice Dessert

Tea & Coffee Included

Other Beverages Available for Purchase