



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.

Winter Salad

Mixed greens, a mix of cinnamon toasted nuts, dried cranberries and slices of green apple topped with our creamy orange and maple syrup dressing. Featuring Blood Orange EVOO and maple Balsamic.

Entrée Choice

New Orleans Gnocchi

Tiger Shrimp, mild sausage, sweet peppers, onions, and slices of tender chicken breasts sauteed together with a mildly spiced cajun rose sauce. Featuring Italian Herb EVOO and chilli Balsamic.

Tuscan Tomato Basil Seared Salmon

Seared Fresh Atlantic Salmon in Sundried Tomato Parmesan & Garlic EVOO and brown butter with garlic, cherry tomatoes, spinach cream, and parmesan over basmati rice with a lemon slice. Featuring White Balsamic.

Vegetable Risotto (Vegan, GF, DF)

A variety of mushrooms, diced onions, asparagus, and vegan parmesan braised in a vegetable stock made creamy with vegan butter. Featuring Truffle EVOO and Black Walnut Balsamic.

Them 2 Big...Meatballs

An award-winning Italian meatball whose recipe was graciously shared with us by Chef. Two 5oz meatballs braised in a bolognese sauce served on our house made fettuccine noodles topped with an alfredo sauce drizzle and parmesan. Featuring Hot Pepper EVOO and Cask 18 Balsamic.

Crispy Fried Filet Mignon

6 oz filet mignon breaded in our country seasoned mix, crispy fried, topped with a tarragon pepper white sauce and served with Chef’s mashed potatoes and seasonal vegetables. Features Directors Reserve EVOO and Espresso Balsamic.

Chef’s Choice Dessert

Tea & Coffee Included

Other Beverages Available for Purchase