



Lunch Menu

Appetizer Choice

Soup of the Day

*Every Day our skilled chefs create fresh soups to please your palate.
Your server will be happy to introduce today's offering.*

OLiV Winter Salad

Forest Salad Greens topped with Tart Apple Slices, Roasted Pecan Halves, Dried Cherries & Thin Slices of Red Onion. Finished with a Maple Syrup Inspired Dressing infused with OLiV Butter EVOO & White Balsamic.

Entrée Choice

Lobster Gnocchi & Cheese

Classic Gnocchi tossed in a Fontina, Sharp Cheddar & Parmesan Cheese Sauce with White Wine Poached Atlantic Lobster. Topped with Parmesan infused Breadcrumbs & Fresh Parsley. Finished with OLiV Italian Herb EVOO & Cask 18 Balsamic.

Niagara Cheese Steak

Premium Sirloin Beef in Red Wine Beef Gravy served on our House Made French Bun. Layered with Horseradish Mayonnaise, Sauteed Onions, Sweet Peppers with a touch of BBQ Sauce & Drizzled with Cheese Sauce. Featuring OLiV Butter EVOO & Smoked Balsamic.

Korean Fried Chicken Sandwich

Marinated Chicken Breast Golden Fried, tossed with Gochujang. Served on our House Made French Bun with a Zesty Napa Cabbage, Pickled Carrots & Cilantro Slaw with Mayonnaise & Sweet Chili Sauce. Featuring OLiV Garlic EVOO and Sesame Ginger Balsamic.

Spicy Vegan Jambalaya

Brown Rice tossed with a Blend of Onions, Garlic, Celery, Diced Jalapeno, Chickpeas & Kidney Beans. Braised in a Vegetable Stock with Bay Leaves & Smoked Paprika topped with Cilantro. This Dish Features OLiV Hot Pepper EVOO and Chili Balsamic.

Dessert

Chefs Choice

Coffee & Tea Included

Wine not included in Tour Pricing