



THREE OLIVES

Casual Fine Dining

STARTERS

Volcano Shrimp

Crispy shrimp tossed in sweet and spicy Aioli sauce

9.

Calamari Fritti

Lightly fried with sautéed onions, peppers and Parmesan cheese

Tossed in a Chipotle sweet chili sauce

9.

Oysters Rockefeller

Spinach, bacon, red onion & Pernod topped with Hollandaise sauce

(4) 13.

Escargot

Roasted in a garlic-cognac-pesto sauce

12.

Seared Ahi Tuna

Sashimi grade, served rare with mango and avocado slices and a

Sake-soy drizzle

12.

Chilled Jumbo Shrimp Cocktail

Horseradish cocktail sauce and micro greens

12.

Steamed Pot Stickers

With a teriyaki-soy sauce

8.

French Onion Soup

Herb crouton topped with Melted Gruyere Cheese

8.

Flat Breads

Margherita - fresh tomatoes, mozzarella cheese, basil, Parmesan cheese

Veggie - Tomatoes, onions, olives, mushrooms, red and green peppers

White and Green - Fresh Spinach, basil, gorgonzola and mozzarella cheese

Chicken Gorgonzola and Mushroom - grilled chicken, onions and fresh arugula

10.



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SALADS

Three Olives Salad

Mixed greens, tomatoes, olives, cucumbers, onion and roasted Pistachios with our Apple-cider vinaigrette dressing

5.

Traditional Caesar Salad

Hearts of Romaine, shaved parmesan cheese tossed with our Caesar dressing and croutons. Anchovies by request

7.

Caprese Salad

Sliced tomatoes, fresh mozzarella, basil, olives, citrus vinaigrette

7.

Wild Arugula and Beet Salad

Roasted red beets, Portabella Mushrooms, Gorgonzola crumbles, Sherry vinaigrette

7.

Classic Spinach Salad

Baby spinach topped with hard-boiled egg, mushrooms, bacon and almonds. Finished with a warm Dijon, bacon and honey vinaigrette

7.

Butternut Squash Salad

Cubed butternut squash with red onions, goat cheese, toasted almonds, arugula and strawberry vinaigrette,

7.

Add To Any Salad: Shrimp, Chicken, Salmon.....7.



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SEAFOOD ENTREES

Pan-Seared Sea Scallops

Wrapped in bacon then sautéed in sherry and served over Jasmine rice with a spicy peach salsa

18.

Salmon Filet

Fresh wild Salmon grilled and served over Jasmine rice with a Dijon Honey glaze and Asparagus

17.

North Atlantic Cod

Sautéed in sherry with grape tomatoes and mushrooms.
Served over Jasmine rice with sautéed vegetables.

17.

Caribbean Lobster Tail

Butter broiled, sautéed vegetables and choice of potato
Butter garlic sauce

Single**19.** Double.....**31.**

Shrimp Scampi

Jumbo shrimp served over angel hair pasta with garlic, capers, white wine and basil.

17.

Chef's Fresh Catch of the Day
Market Price

NO SUBSTITUTIONS PLEASE



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ENTREES

Slow Roasted Prime Rib

Served with fresh Horseradish or Horseradish cream sauce, Yorkshire Pudding
Baked potato and bacon-spiked spinach

Petite Cut....19. Full Cut...23.

Baby Back Ribs

Slow roasted and served with French fries and creamy cole slaw

1/2 rack...14. Full rack...21.

Filet Mignon

6 oz Tender center cut with Béarnaise sauce, fresh vegetable of the day and
Choice of potato

24.

New York Strip

Choice steak prepared Au Poivre or Diane style
red potatoes quartered, roasted and tossed with chives and crumbled blue cheese
and fresh asparagus

23.

Sherry Glazed Center Cut Bone In Pork Chop

With Polenta, Brussel Sprouts, and a peach demi-glaze

27.

Chicken Osso Buco

Braised in a white wine and tomato sauce with a gremolata topping
consisting of chopped garlic, parsley and lemon zest
Served over creamy Polenta with roasted Roma Tomatoes

17.

Chicken Florentine

Braised chicken topped with sautéed mushrooms, sun-dried tomatoes and spinach and finished
with a Mornay sauce and choice of starch

17.

ACCOMPANIMENTS

Bacon-spiked Spinach Grilled Asparagus parmesan Roasted red-bliss Potatoes
Homemade mashed Potatoes Loaded baked Potato

4.

All entrées include a cup of our homemade soup or Three Olive salad and our
fresh baked rolls.

Add a Caesar salad for an additional 2. or Baked potato 2.

18% Gratuity will be added on parties of 6 or more



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DESSERT

Three Olives Coconut Brulee

Traditional Crème Brulee with a hint of coconut
7.

Crème Brulee

Our traditional creamy egg custard topped with
caramelized natural sugar
7.

Carrot Cake

Sweet carrots, coconut and pineapple with a cream cheese frosting.
7.

Chef's Choice N.Y. Style Cheesecakes

Traditional, Raspberry, Strawberry and Carmel
7.

Three Olives Brownie

House-made chocolate brownie topped with whipped cream and berries.
7.

Key Lime Pie

Traditional with a graham cracker crust and Mango sauce topping
7.

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CHILDREN'S MENU

Baked Macaroni & Cheese

6.

Chicken Strips

6.

Mini Cheese Quesadilla

6.

Twin Sliders

6.

Grilled chicken breast with veggies

6.

All dinners come with French Fries

Milk or Chocolate milk

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Ask about vegetarians and Gluten free menus