



OLIVE BRANCH - MEDITERRANEAN ITALIAN - GRILLE & BAR DINNER MENU

STARTERS AND SOUPS

DAILY SOUP

Ask Server for today's daily homemade soup Cup or bowl. \$5/\$7

CALAMARI

Choice of Fried or Sauteed with marinara, garlic and basil \$12

SHRIMP COCKTAIL

Four jumbo, fresh shrimp served with cocktail sauce \$15

FRESH MOZZARELLA AND TOMATOES

with basil drizzled with extra virgin olive oil \$11

FRIED MOZZARELLA

with marinara sauce \$8

MUSSELS DI NAPOLI

Mussels served blanco or spicy marinara \$11

MEDITERRANEAN MEZE

Sliced gyro, spinach pie, tomato, olives and cucumbers served with delicious tzatziki/yogurt sauce \$12

EGGPLANT ROLLATINI

Ricotta & Spinach with melted mozzarella \$11

BRUSCHETTA

Grilled bread rubbed with garlic and topped with tomatoes and olive oil and drizzled with balsamic vinegar \$12

SEAFOOD ENTREES

SERVED WITH CHOICE OF CHEF'S DAILY SOUP OR SALAD (MEDITERRANEAN, HOUSE OR CAESAR)

POACHED SALMON

8 oz of Salmon with Dijon sauce and served with boiled potato and steamed vegetables \$26

SHRIMP SCAMPI

Six jumbo shrimp sautéed in garlic and extra virgin olive oil scampi style over rice pilaf with steamed vegetables \$24

MEDITERRANEAN SEAFOOD COMBO

Broiled shrimp, fillet and scallops with scampi sauce over rice pilaf with steamed vegetables \$28

SEAFOOD FRA DIAVLO

Shrimp, scallops, clams and mussels sautéed in Fra Diavlo sauce served over linguini \$26

SHRIMP & SCALLOP PESTO

Shrimp and scallops sautéed in pesto sauce with basil, garlic and extra virgin olive oil served over linguini \$25

FILLET FLORENTINE

Fillet of fish stuffed with spinach and feta cheese scampi style served with choice of pasta or rice pilaf \$27

STEAK AND CHOP ENTREES

SERVED WITH CHOICE OF CHEF'S DAILY SOUP OR SALAD (MEDITERRANEAN, HOUSE OR CAESAR)

NEW YORK STRIP STEAK

16 oz New York Strip Steak garnished with sautéed onion and wild mushroom cooked to your perfection with baked or mashed potato and steamed vegetables \$35

BONE-IN RIBEYE STEAK

16 oz Bone-In Ribeye Steak cooked to your perfection garnished with Portobello mushroom and served with baked or mashed potato and steamed vegetables \$34

PETITE FILET MIGNON

8 oz cooked to perfection garnished with sauteed onions and wild mushrooms served with baked or mashed potato and steamed vegetables \$27

ROMANIAN SKIRT STEAK

16 oz marinated and cooked to perfection garnished with onion straws and wild mushrooms served with baked or mashed potato and steamed vegetables \$35

SURF & TURF

8oz Filet Mignon with 6 oz Lobster Tail and a Stuffed Shrimp served with baked or mashed potato and steamed vegetables \$37

MEDITERRANEAN LAMB CHOPS

Three Center-Cut Loin of Lamb Chops Mediterranean style served with baked or mashed potato and steamed vegetables \$33

MEDITERRANEAN PORK CHOPS

Two Center-Cut Pork Chops Mediterranean style served with baked or mashed potato and steamed vegetables \$25

CHICKEN AND VEAL ENTREES

SERVED WITH CHOICE OF CHEF'S DAILY SOUP OR SALAD (MEDITERRANEAN, HOUSE OR CAESAR)

CHICKEN OR VEAL PARMIGIANA

with choice of pasta \$21 (Chicken) or \$24 (Veal)

CHICKEN OR VEAL MARSALA

with Portobello mushrooms sautéed in a marsala wine sauce served with choice of pasta \$23 (Chicken) or \$25 (Veal)

CHICKEN OR VEAL BROCCOLI FRANCHISE

Sautéed chicken or veal and broccoli in a lemon butter sauce served over rice \$22 (Chicken) or \$24 (Veal)

CHICKEN OR VEAL PICCATA

Sautéed chicken or veal with capers in a lemon butter sauce served over rice \$20 (Chicken) or \$22 (Veal)

CHICKEN CORDON BLEU

Chicken wrapped with prosciutto and swiss cheese sautéed in a cream sauce with Portobello mushrooms served over choice of pasta or rice pilaf \$26

VEAL OSSO BUCCO

Veal Shank cooked to perfection with Portobello mushrooms in a demi-glaze over risotto \$35

CHICKEN FLORENTINE

Chicken stuffed with spinach and feta cheese scampi style served with choice of pasta or rice pilaf \$26

18% gratuity may be added to tables of 8 people or more

PASTA ENTREES

SERVED WITH CHOICE OF CHEF'S DAILY SOUP OR SALAD (MEDITERRANEAN, HOUSE OR CAESAR)

LASAGNA \$16

PASTA BROCCOLI

Rigatoni and broccoli sautéed with extra-virgin olive oil, garlic, basil and romano cheese \$15
add Chicken \$18

PASTA PRIMAVERA

Penne sautéed with fresh vegetables in a specially made pink sauce \$15
add Chicken \$18

TORTELLINI

Bolognese with specially made pink meat sauce \$18
with specially made alfredo sauce \$17

SPAGHETTI & MEATBALLS

homemade meatball recipe with marinara sauce \$15

FETTUCCINE ALFREDO

with specially made creamy alfredo sauce \$16
add Chicken \$19
add five jumbo Shrimp \$22

PENNE ALLA VODKA

with prosciutto in a specially made pink sauce \$16

BAKED ZITI \$16

PENNE PESTO

with sun-dried tomatoes in a specially made pesto sauce \$16

SHRIMP PESTO

Five jumbo, fresh shrimp sautéed in a specially made pesto sauce over angel hair pasta \$23

EGGPLANT PARMIGIANA

Eggplant marinara topped with mozzarella cheese and served with choice of pasta \$15

RIGATONI CARBONARA

Rigatoni with prosciutto, sun-dried tomatoes, romano cheese and black pepper sautéed with basil, garlic and extra virgin olive oil \$18

PENNE AMATRICIANA

Penne with sautéed prosciutto, shallots, basil, marinara sauce and parmesan cheese \$18

FETTUCCINE CESARE

Fettuccine in alfredo sauce sautéed with tender asparagus tips, Portobello mushrooms and peas \$21

PENNE TERRA E MARE

Penne pasta with sautéed clams, mussels, shrimp and scallops with Portobello mushrooms and peas in a crushed tomato marinara sauce \$26

CHEESE OR MEAT RAVIOLI

served with either our marinara sauce/alfredo sauce/specially made pink meat sauce \$16/\$18/\$18

LINGUINI WITH CLAM SAUCE

served with white or red clam sauce \$18

Gluten-Free Pasta available upon request