



## OLIVE BRANCH - MEDITERRANEAN ITALIAN - GRILLE & BAR DINNER MENU

### STARTERS AND SOUPS

DAILY SOUP OR FRENCH ONION SOUP WITH CARAMELIZED ONIONS  
Ask Server for today's daily homemade soup. Cup, bowl or crock of french onion  
\$5/\$7/\$7 (substitute french onion for daily soup is \$2 upcharge to dinner entree)

#### 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 and reduced balsamic viniagrette \$13

#### FRIED MOZZARELLA

with marinara sauce \$10

#### 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 \$13

#### EGGPLANT ROLLATINI

Ricotta & Spinach with melted mozzarella \$13

#### 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 CUP OF CHEF'S DAILY SOUP OR SALAD (MEDITERRANEAN, HOUSE OR CAESAR)

#### GRILLED, POACHED OR CAJUN SALMON

8 oz of Salmon made to your preference and served with choice of potato and steamed vegetables \$28

#### SHRIMP SCAMPI

Six jumbo shrimp sautéed in garlic and extra virgin olive oil scampi style over rice pilaf with steamed vegetables \$29

#### MEDITERRANEAN SEAFOOD COMBO

Broiled shrimp, fillet and scallops with scampi sauce over rice pilaf with steamed vegetables \$30

#### SEAFOOD FRA DIAVLO

Shrimp, scallops, clams and mussels sautéed in Fra Diavlo sauce served over linguini \$31

#### SHRIMP & SCALLOP PESTO

Shrimp and scallops dipped in flour and sautéed in pesto sauce with basil, garlic and extra virgin olive oil served over linguini \$30

#### FILLET FLORENTINE

Fillet of fish stuffed with spinach and feta cheese scampi style served with choice of pasta or rice pilaf \$30

ENTREE SALADS AVAILABLE ON REQUEST

## STEAK AND CHOP ENTREES

SERVED WITH CHOICE OF CUP OF CHEF'S DAILY SOUP OR SALAD (MEDITERRANEAN, HOUSE OR CAESAR)  
SERVED WITH RICE PILAF, BAKED POTATO OR MASHED POTATO AND STEAMED VEGETABLES

### NEW YORK STRIP STEAK

16 oz New York Strip Steak garnished with sautéed onion and wild mushroom \$37

### BONE-IN RIBEYE STEAK

16 oz Bone-In Ribeye Steak garnished with Portobello mushroom \$39

### PETITE FILET MIGNON

8 oz garnished with sauteed onions and wild mushrooms \$29

### ROMANIAN SKIRT STEAK

16 oz marinated and garnished with onion straws and wild mushrooms \$37

### PRIME RIB

14oz Prime Rib served Au Jus \$32

### SURF & TURF

8oz Filet Mignon with 6 oz Lobster Tail and a Stuffed Shrimp \$40

### MEDITERRANEAN LAMB CHOPS

Three Center-Cut Loin of Lamb Chops Mediterranean style \$40

### MEDITERRANEAN PORK CHOPS

Two Center-Cut Pork Chops Mediterranean style \$26

## CHICKEN AND VEAL ENTREES

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

### CHICKEN OR VEAL PARMIGIANA

with choice of pasta \$22 (Chicken) or \$25 (Veal)

### CHICKEN OR VEAL MARSALA

dipped in flour served with Portobello mushrooms and sautéed in a marsala wine sauce served with choice of pasta  
\$24 (Chicken) or \$27 (Veal)

### CHICKEN OR VEAL BROCCOLI FRANCHISE

Chicken or veal and broccoli dipped in flour and egg and sauteed in a lemon butter sauce served over rice pilaf  
\$24 (Chicken) or \$27 (Veal)

### CHICKEN OR VEAL PICCATA

Sautéed chicken or veal dipped in flour served with capers in a lemon butter sauce served over rice pilaf  
\$23 (Chicken) or \$26 (Veal)

### CHICKEN CORDON BLEU

Breaded chicken wrapped with prosciutto and swiss cheese sautéed in a cream sauce with Portobello mushrooms  
served over choice of pasta or rice pilaf \$31

### VEAL OSSO BUCCO

Veal Shank cooked to perfection with Portobello mushrooms in a demi-glaze over risotto \$38

### CHICKEN FLORENTINE

Chicken stuffed with spinach and feta cheese scampi style served with choice of pasta or rice pilaf \$28

## PASTA ENTREES

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

LASAGNA \$18

PASTA BROCCOLI

Rigatoni and broccoli sautéed with extra-virgin olive oil, garlic, basil and romano cheese \$19  
add Chicken \$22

PASTA PRIMAVERA

Penne sautéed with fresh vegetables in a specially made pink sauce \$20  
add Chicken \$23

TORTELLINI

Bolognese with specially made pink meat sauce \$19  
with specially made alfredo sauce \$19

SPAGHETTI & MEATBALLS

homemade meatball recipe with marinara sauce \$16

FETTUCCINE ALFREDO

with specially made creamy alfredo sauce \$21  
add Chicken \$24  
add five jumbo Shrimp \$27

PENNE ALLA VODKA

with prosciutto in a specially made pink sauce \$19

BAKED ZITI (MADE WITH MEAT SAUCE) \$18

PENNE PESTO - MEDITERRANEAN STYLE

with sun-dried tomatoes in a specially made pesto sauce \$19  
add Chicken \$22  
add five jumbo Shrimp \$25

EGGPLANT PARMIGIANA

Eggplant marinara topped with mozzarella cheese and served with choice of pasta \$18

RIGATONI CARBONARA - MEDITERRANEAN STYLE

Rigatoni with prosciutto, sun-dried tomatoes, romano cheese and black pepper sautéed with basil, garlic and extra virgin olive oil \$21

PENNE AMATRICIANA

Penne with sautéed prosciutto, shallots, basil, marinara sauce and parmesan cheese \$20

FETTUCCINE CESARE

Fettuccine in alfredo sauce sautéed with tender asparagus tips, Portobello mushrooms and peas \$23

PENNE TERRA E MARE

Penne pasta with sautéed clams, mussels, shrimp and scallops with Portobello mushrooms and peas in a crushed tomato marinara sauce \$31

CHEESE OR MEAT RAVIOLI

served with either our marinara sauce/alfredo sauce/specially made pink meat sauce \$17/\$19/\$19

LINGUINI WITH CLAM SAUCE

served with white or red clam sauce \$19

Gluten-Free Pasta and Plate Sharing available for a nominal charge