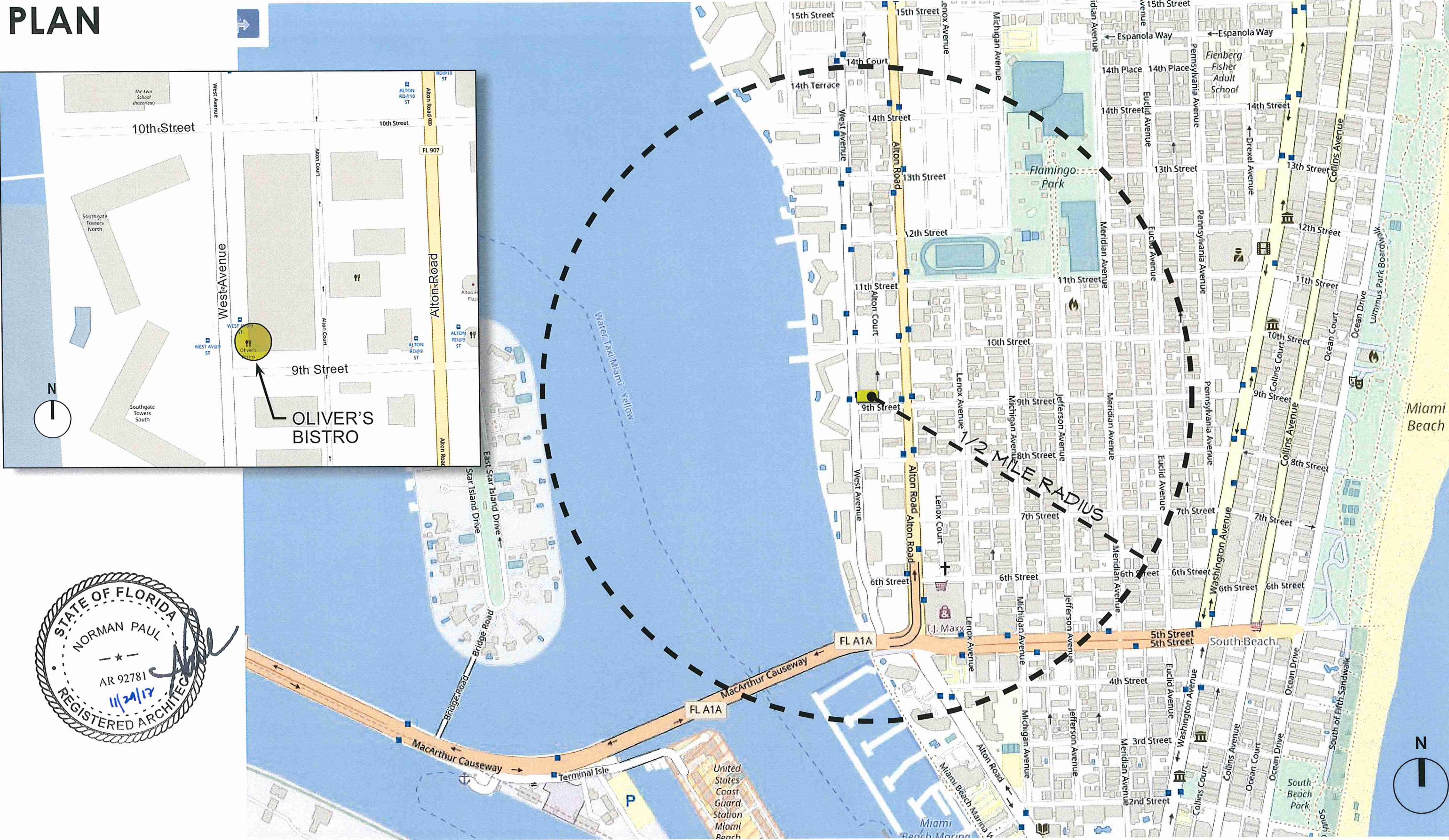


LOCATION PLAN



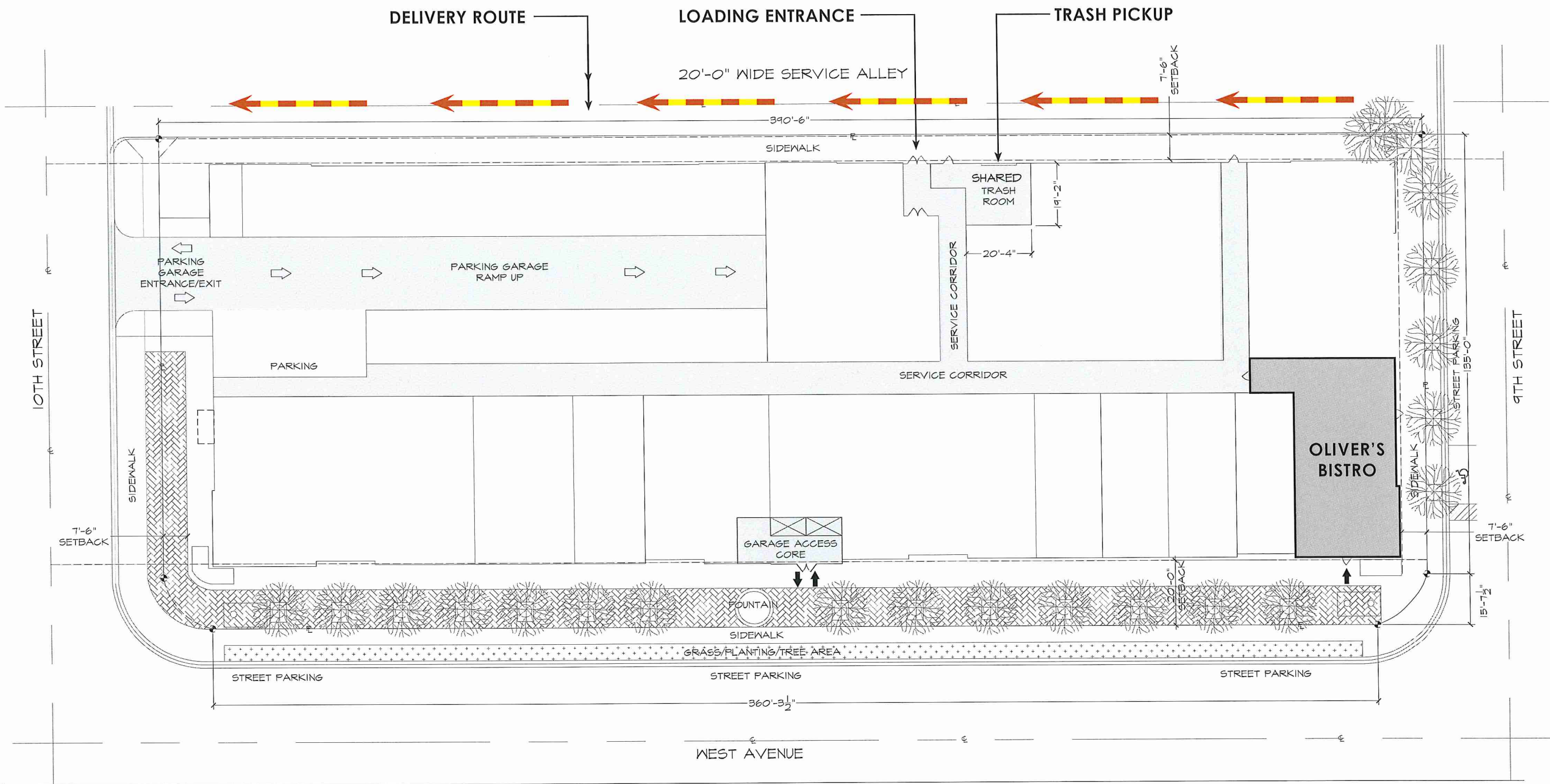
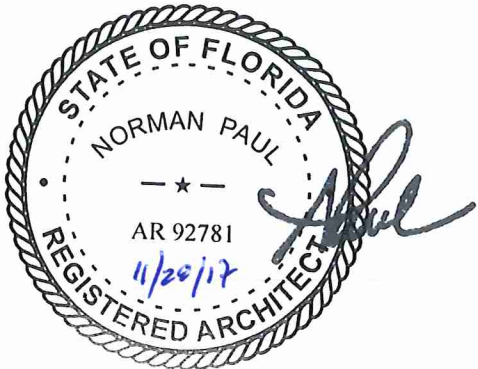
OLIVER'S OPERATIONAL PLAN

DAYS + HOURS OF OPERATION
Monday - Sunday : 9am to 11pm
Friday & Saturday : 9am to 12 am

STAFF
Total staff : 32
One shift : 10

SERVICE DELIVERY SCHEDULE
Monday to Sunday : 9am to 11pm
Friday & Saturday : 9am to 12 am

TRASH COLLECTION SCHEDULE
Everyday



OPERATIONAL PLAN - MENUS

BREAKFAST Monday to Friday 9am to 11 am



THE ALL AMERICAN BREAKFAST 2 eggs any style, home fried potatoes, toast** w/ your choice of: Applewood smoked bacon, ham OR sausage	10.50
OLIVER'S COUNTRY SKILLET w/ potatoes, sausage, bacon, mushrooms, roasted peppers, melted cheddar cheese & topped w/ 2 eggs any style, toast	9.95
EGGS BENEDICT w/ Canadian bacon OR country sausage** On English muffin, glazed w/ hollandaise sauce, grilled tomato	12.95
SMOKED SALMON EGGS BENEDICT on English muffin, hollandaise sauce, grilled tomato**	16.95
CREATE YOUR OWN 3 EGG OMELETTE w/ home fried potatoes & your choice of 2 items: apple wood smoked bacon, sausage, Black Forest ham, roasted peppers, mushrooms, spinach, tomato, cheddar cheese, feta cheese Additional items add 1.50 W/ brie cheese OR broccolini OR asparagus add 2.00 EGG WHITE ONLY AVAILABLE add 2.00	10.95
CLASSIC CORNED BEEF HASH house made w/ 2 eggs any style	11.95
STEAK & EGGS N.Y. sirloin w/ 3 eggs any style, grilled tomato, home-fried potatoes**	15.95
SMOKED NORWEGIAN SALMON & BAGEL PLATTER w/ cream cheese, capers & Bermuda onions	14.95
2 EXTRA LARGE BUTTERMILK PANCAKES w/ bananas OR walnuts OR chocolate chips add 2.50 w/ fresh strawberries OR blueberries (seasonal) add 2.95 ALL PANCAKES ARE AVAILABLE IN WHOLE WHEAT add 1.00	9.95
EXTRA THICK FRENCH TOAST w/ maple syrup & bananas OR fruit Sub strawberries add 2.95	9.95
FRESH FRUIT BOWL w/ low-fat Greek yogurt & granola add 1.50	6.95
BOWL OF FRESH STRAWBERRIES w/ whipped cream	8.95
BOWL OF HOT OATMEAL w/ raisins OR raisins and brown sugar w/ seasonal berries add 2.00	4.95
GRANOLA with low-fat Greek yogurt OR milk & organic honey	5.95
BAGEL & CREAM CHEESE	4.50

A service charge of 18% will be added to parties of 6 people or more.
Split checks are allowed for up to 4 guests.
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BRUNCH Oliver's BISTRO MIAMI BEACH

THE ALL AMERICAN BREAKFAST 2 eggs any style, home fried potatoes, toast** w/ your choice of : Applewood smoked bacon, ham OR sausage	10.50
OLIVER'S POPOVERS Fresh from the oven, stuffed w/ 3 scrambled eggs, sausage & cheddar cheese	11.95
EGGS BENEDICT w/ Canadian bacon OR country sausage** On English muffin, glazed w/ hollandaise sauce, grilled tomato, home fried potatoes	12.95
SMOKED SALMON EGGS BENEDICT on English muffin, hollandaise sauce, grilled tomato, home fried potatoes**	16.95
CREATE YOUR OWN 3 EGG OMELETTE W/ home fried potatoes & your choice of 2 items: Applewood smoked bacon, sausage, Black Forest ham, roasted peppers, mushrooms, spinach, tomato, cheddar cheese, feta cheese Additional items add 1.50 w/ Brie cheese OR broccolini OR asparagus add 2.00 EGG WHITE ONLY AVAILABLE add 2.00	10.95
CROQUE MADAME Brioche Swiss cheese, Black Forest ham, béchamel sauce, 2 eggs any style	12.95
CLASSIC CORNED BEEF HASH w/ 2 eggs any style	11.95
FRIED CHICKEN AND WAFFLES w/ chipotle honey butter	16.95
STEAK & EGGS** Breakfast size N.Y. sirloin w/ 3 eggs any style, grilled tomato & home-fried potatoes, toast	15.95
SMOKED NORWEGIAN SALMON & BAGEL PLATTER W/ cream cheese, capers & Bermuda onions, tomatoes	14.95
DUTCH APPLE PANCAKE large old fashioned pancake w/ caramelized apples	9.95
2 EXTRA LARGE BUTTERMILK PANCAKES w/ bananas OR walnuts OR chocolate chips add 2.50 w/ fresh strawberries OR blueberries (seasonal) add 2.95 BELGIAN WAFFLES w/ fresh fruit & fresh whipped cream SUB STRAWBERRIES add 2.95 ALL PANCAKES & WAFFLES ARE AVAILABLE IN WHOLE WHEAT add 1.00	9.95
EXTRA THICK FRENCH TOAST w/ maple syrup & bananas OR fruit SUB STRAWBERRIES add 2.95	9.95
TROPICAL FRESH FRUIT PLATTER w/ low-fat yogurt & granola add 1.50	10.95
BOWL OF FRESH STRAWBERRIES w/ whipped cream	8.95

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

OPERATIONAL PLAN - MENUS

LUNCH

🍴 LATE BREAKFAST served until 2.30 pm	
THE ALL AMERICAN BREAKFAST 2 eggs any style w/ your choice of: Applewood smoked bacon / ham OR sausage, home-fried potatoes, toast	10.50
EGGS BENEDICT w/ Canadian bacon OR country sausage, hollandaise sauce, grilled tomato**	12.95
SMOKED SALMON EGGS BENEDICT hollandaise sauce, grilled tomatoes**	16.95
CREATE YOUR OWN 3 EGG OMELETTE served w/ home-fried potatoes** w/ your choice of 2 items: Applewood smoked bacon/ sausage/ Black Forest ham/sautéed mushrooms/cheddar cheese/feta cheese (Additional items: add 1.25) w/ Brie, broccolini OR asparagus add 2.00 - egg whites only available add 2.00	10.95
STEAK & EGGS Breakfast size N.Y. Sirloin w/ 3 eggs any style, grilled tomato, home-fried potatoes	15.95
SMOKED SALMON & BAGEL PLATTER w/ cream cheese, capers & Bermuda onions	14.95
EXTRA THICK FRENCH TOAST w/ maple syrup & bananas OR fresh seasonal fruit – SUB STRAWBERRIES add 2.95	9.95
🍴 APPETIZERS to share or not!	
BRUSCHETTA w/ tomatoes, fresh basil, garlic, glazed w/ a balsamic reduction	6.95
THAI CHICKEN SATAY marinated grilled chicken tenders, Thai noodle salad, spicy peanut sauce on the side*	8.95
NORWEGIAN SMOKED SALMON ON CRISP POTATO PANCAKES w/ chive sour cream & caviar	12.95
GRILLED CALAMARI w/ a red pepper aioli OR FRIED CALAMARI w/ spicy marinara sauce	10.50
HUMMUS PLATTER w/ olives & grilled pita bread or celery & carrot crudité*	8.50
EDAMAME steamed*	6.95
🍴 STARTERS & SOUP	
SOUP OF THE DAY	6.95
FRENCH ONION SOUP au gratin	7.75
CARIBBEAN SEAFOOD SOUP w/ shrimp, mussels, calamari & today's fresh seafood*	10.95
FRESH BURRATA MOZZARELLA on thick sliced tomatoes roasted pepper salad, basil & crostini	15.50
ESCARGOTS (9) IN SIZZLING ROQUEFORT GARLIC BUTTER w/ grilled herb bread for dipping*	13.95
CEVICHE OF SHRIMP & FRESH FISH in a spicy lime-cilantro dressing*	12.95
🍴 FLAT BREADS - QUESADILLAS & TACOS <div>Gluten-free flatbread available add 1.00</div>	
CHICKEN SPINACH & BACON FLAT BREAD w/ melted mozzarella & Asiago cheese	13.95
MEDITERRANEAN FLATBREAD Portobello mushrooms, sun-dried tomatoes, asparagus, gorgonzola	12.95
SPICY SHRIMP, CHIPOTLE & FRESH SALSA FLATBREAD w/ Chihuahua cheese	14.95
STEAK & WILD MUSHROOM FLAT BREAD w/ caramelized onions, asiago cheese & gorgonzola, chipotle aioli	14.95
SMOKED SALMON & BRIE FLAT BREAD w/ arugula, garlic aioli	14.95
QUESADILLA WITH ROASTED CHICKEN Cheddar, black bean relish, sour cream Guacamole add 2.50	11.95
SHRIMP & BRIE QUESADILLA salsa Guacamole add 2.50	14.95
CHIPOTLE BEEF TACOS w/ Chihuahua cheese, pico de gallo & lime wedges	13.95
GRILLED OR BLACKENED FISH TACOS w/ Chihuahua cheese, chipotle aioli, Pico de Gallo	13.95
CILANTRO LIME SPICED SHRIMP TACOS w/ mango pineapple relish	14.95
JALAPENO MOLE PULLED CHICKEN TACOS w/ salsa & Pico de Gallo	13.95
🍴 GRILLED PANINI & SANDWICHES	
<div>All Paninis & sandwiches are served w/ crisp herb fries OR small Oliver's house salad / to substitute sweet potatoes fries for herb fries add 1.50</div>	
BISTRO RUBEN PANINI ON SOURDOUGH Corned beef, Swiss cheese, sauerkraut, 1000 Island dressing	14.50
OLIVER'S CUBAN PANINI w/ mojo pork, Black Forest ham, Swiss cheese & mustard, pickles	13.95
GRILLED VEGETABLE PANINI WITH GOAT CHEESE & walnut pesto	13.95
CAPRESE PANINI WITH MOZZARELLA Tomato, basil pesto & arugula	12.95
GRILLED CHICKEN & BRIE ON GRILLED CIABATTA Applewood smoked bacon, cherry tomatoes	14.95
OLIVER'S SPICY TUNA MELT PANINI ON SOURDOUGH w/ aged cheddar, house salad	10.75
10 HOUR SLOW ROASTED BRISKET OF BEEF SANDWICH On sourdough w/ mashed potatoes & crisp onion strings	15.95
GRILLED N.Y. SIRLOIN STEAK CIABATTA SANDWICH Open face, horseradish au jus, herb fries	15.95
SOY-GLAZED SEARED SALMON SANDWICH Open face w/ ginger-lime aioli on grilled ciabatta w/ cucumbers & tomatoes, herb fries OR side salad	16.95
MAHI MAHI grilled or blackened on toasted brioche, Bermuda onion, tomato, tangy remoulade sauce	15.95
RARE SEARED AHI TUNA SANDWICH Wasabi mayonnaise, arugula, pickled ginger, on ciabatta	15.95
DILL CHICKEN SALAD SANDWICH Chunky chicken salad w/ fresh dill on grilled ciabatta bread	9.95
OLIVER'S CLUB Smoked breast of turkey, bacon, lettuce, tomato, herb mayonnaise, on sourdough	12.95
SMOKED TURKEY WRAP Spinach tortilla with bacon, guacamole, lettuce, tomato, garlic mayonnaise	11.95
<div>CONNECT WITH US    - GIFT CARD AVAILABLE  - TAKE OUT - DELIVERY  </div>	

🍴 BURGERS & SLIDERS	
<div>All burgers & sliders are served w/ crisp herb fries OR a small Oliver's house salad / to substitute sweet potato fries for herb fries add 1.50</div>	
8 oz. GRILLED HAND PATTIED BLACK ANGUS BURGER Bermuda onion, lettuce, tomato w/ aged cheddar OR Swiss cheese add 1.50 w/ gorgonzola OR Applewood smoked bacon OR mushrooms add 1.50	14.95
TEXAS RODEO BURGER, the real thing Topped w/ sautéed onions, BBQ sauce, aged cheddar Applewood smoked bacon, fried onion rings, herb fries	15.95
TRIO OF KOBE BEEF SLIDERS w/ béarnaise sauce	13.95
🍴 SALADS <div>All salad additions can be served grilled OR blackened</div>	
<div>Chicken add 4.95 - salmon add 8.50 - shrimp add 6.95 - sushi grade ahi tuna loin add 7.95 - grilled marinated tofu add 4.95</div>	
OLIVER'S HOUSE SALAD* Mesclun mix, cherry tomatoes, cucumbers, carrots, cilantro-lime vinaigrette	small 7.50 large 9.50
CLASSIC CAESAR SALAD* Hearts of romaine, shaved Reggiano parmesan, garlic crostini	small 8.95 large 10.95
YOUNG SPINACH & MUSHROOM SALAD* Bacon, blue cheese, walnuts, raspberry vinaigrette	12.50
GREEK SALAD WITH GRILLED CALAMARI* Chopped hearts of romaine, feta cheese, olives, tomatoes, cucumbers, red onions, citrus vinaigrette	14.95
FRIED GOAT CHEESE OVER ARUGULA & BELGIAN ENDIVES w/ house-pickled beets, craisons, walnuts, raspberry vinaigrette	14.95
COBB SALAD* Chopped mixed greens w/ baby spinach, grilled chicken, bacon, blue cheese, hard-boiled egg, tomatoes, cucumbers, avocado & red onions, blue cheese dressing	15.95
RARE SEARED SUSHI GRADE AHI TUNA NICOISE SALAD* Mesclun mix, anchovy filets, hard-boiled egg, potatoes, French beans, grape tomatoes, olives, roasted peppers, cilantro-lime vinaigrette	17.95
ASIAN GRILLED CHICKEN SALAD* Mixed greens, cilantro, cucumbers, bean sprouts, carrots, ginger, roasted cashew, miso vinaigrette & crispy wontons	14.95
SPICY BEEF SALAD* Marinated N.Y. Sirloin, sliced, on mixed greens with bean sprouts, pickled ginger, toasted sesame seed dressing, crispy wontons	15.95
ZUCCHINI CARPACCIO WITH ARUGULA & FENNEL* Thinly sliced zucchini & yellow squash with shaved Reggiano parmesan, cilantro-lime vinaigrette	10.95
BEEF CARPACCIO Arugula, parmesan cheese, basil pesto, truffle oil Add fries 4.95	15.95
🍴 PASTA <div>To substitute whole wheat linguine w/ any pasta add 1.00</div>	
LINGUINE AGLIO e OLIO Tossed w/ extra virgin olive oil, sautéed garlic, crushed pepper flakes & cherry tomatoes w/ spicy shrimp add 6.95	13.95
SPAGHETTI & MEAT BALLS House-made in a savory tomato sauce w/ fresh herbs & basil	18.95
SPAGHETTI BOLOGNESE Classic Italian meat sauce	16.95
COUNTRY SPAGHETTI WITH SPICY ITALIAN SAUSAGE Crisp pancetta, roasted garlic, roasted red peppers, peas, potatoes, grape tomatoes & extra virgin olive oil	19.95
FETTUCCINE CARBONARA W/ crisp pancetta, peas, black pepper, parmesan and cream	17.95
PAPPARDELLE PRIMAVERA Tossed w/ fresh vegetables, virgin olive oil & fresh herbs w/ grilled chicken add 4.95	14.95
LINGUINE WITH FRESH SEAFOOD & SHRIMP & roasted garlic in a light tomato broth	19.95
MAC & CHEESE our way w/ chicken, mushrooms, bacon & peas	17.95
LOBSTER RAVIOLI In a creamy brandy lobster bisque	21.95
POTATO GNOCCHI In a pink vodka cream sauce w/ cherry tomatoes & young peas	17.95
🍴 MAIN PLATES	
GRILLED SALMON Over warm Israeli couscous w/ wilted spinach & grape tomatoes, citrus aioli	23.95
GRILLED TILAPIA w/ warm brown butter vinaigrette, capers, sautéed spinach mashed potatoes*	19.50
MAHI MAHI grilled or blackened Choron sauce, grilled vegetables, mashed potatoes*	24.95
GRILLED SHRIMP IN CURRY SAUCE Mango chutney, fried plantains, jasmine rice	19.95
MADRAS CHICKEN CURRY w/ fried plantains, house-made mango chutney, jasmine rice	19.95
1/2 ROASTED CHICKEN Natural pan gravy, mashed potatoes & green beans	19.95
GRILLED CHICKEN PAILLARD* Thin chicken breast marinated w/ fresh herbs, garlic & olive oil on chopped romaine, radicchio & grape tomato salad, cilantro-lime vinaigrette	17.95
CHICKEN PICCATA MILANESE OVER VEGETABLE PAPPARDELLE Fresh warm tomato coulis	18.95
GRILLED CHURRASCO STEAK center cut w/ chimichurri & crisp herb fries	26.95
CHICKEN SCHNITZEL w/ citrus caper butter & Bavarian potato salad w/ bacon & fresh dill	16.95
MUSSELS WITH SPICY SAUSAGE In a roasted garlic tomato broth, grilled herb bread	17.95*
SIMPLY VEGETABLES An arrangement of grilled & sautéed fresh seasonal vegetables, rice w/ grilled marinated tofu add 4.50	14.95
<div>Substitutions may incur a charge, please ask your server. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. // * gluten free when served without breads. PLEASE RE-CONFIRM W/ YOUR SERVER REGARDING DIETARY RESTRICTIONS. A service charge of 18 % will be added to parties of 6 people or more // Split checks are allowed for up to 4 guests.</div>	

OPERATIONAL PLAN - MENUS

DINNER

🍴 APPETIZERS to share or not!

BRUSCHETTA w/ tomatoes, fresh basil, garlic, glazed w/ a balsamic reduction	6.95
THAI CHICKEN SATAY marinated grilled chicken tenders, Thai noodle salad, spicy peanut sauce*	8.95
NORWEGIAN SMOKED SALMON ON CRISP POTATO PANCAKES w/ chive sour cream & caviar	12.95
GRILLED CALAMARI w/ a red pepper aioli OR FRIED CALAMARI w/ spicy marinara sauce	10.50
HUMMUS PLATTER w/ olives & grilled pita bread OR celery & carrot crudité*	8.50
EDAMAME steamed*	6.95
TEMPURA FIRECRACKER SHRIMP spicy Chinese firecracker sauce for dipping	10.95

🍴 STARTERS & SOUP

SOUP OF THE DAY	6.95
FRENCH ONION SOUP au gratin	7.95
CARIBBEAN SEAFOOD SOUP w/ shrimp, mussels, calamari & today's fresh seafood*	10.95
FRESH BURRATA MOZZARELLA on thick sliced tomatoes roasted pepper salad, basil & crostini	15.50
ESCARGOTS (9) IN SIZZLING ROQUEFORT GARLIC BUTTER w/ grilled herb bread for dipping*	13.95
CEVICHE OF SHRIMP & FRESH FISH in a spicy lime-cilantro dressing*	12.95
LOBSTER RAVIOLI in a creamy brandy lobster bisque	11.50

🍴 FLATBREADS - QUESADILLAS & TACOS Gluten-free flatbread available add 1.00

GARLIC FLAT BREAD w/ asiago & grannapadano cheese	8.95
CHICKEN SPINACH & BACON FLAT BREAD w/ melted mozzarella & Asiago cheese	13.95
SPICY SHRIMP, CHIPOTLE & FRESH SALSA FLATBREAD w/ Chihuahua cheese	14.95
MEDITERRANEAN FLATBREAD w/ caramelized onions, asiago cheese & gorgonzola	12.95
SMOKED SALMON & BRIE FLAT BREAD w/ dill aioli & arugula	14.95
STEAK & WILD MUSHROOM FLAT BREAD	14.95
ROASTED CHICKEN QUESADILLA	11.95
SHRIMP & BRIE QUESADILLA salsa Guacamole add 2.50	14.95
CHIPOTLE BEEF TACOS w/ Chihuahua cheese, pico de gallo & lime wedges	13.95
GRILLED OR BLACKENED FISH TACOS w/ Chihuahua cheese, chipotle aioli, Pico de Gallo	13.95
CILANTRO LIME SPICED SHRIMP TACOS w/ mango pineapple relish	14.95
JALAPENO MOLE PULLED CHICKEN TACOS w/ salsa & Pico de Gallo	13.95

🍴 SALADS All salad additions can be served grilled OR blackened

Chicken add 4.95 salmon add 8.50 shrimp add 6.95 sushi grade ahi tuna loin add 7.95 grilled marinated tofu add 4.95

OLIVER'S HOUSE SALAD*	small 7.50 large 9.50
Mesclun mix, cherry tomatoes, cucumbers, carrots, cilantro-lime vinaigrette	
CLASSIC CAESAR SALAD*	small 8.95 large 10.95
Hearts of romaine, shaved Reggiano parmesan, garlic crostini	
YOUNG SPINACH & MUSHROOM SALAD Bacon, blue cheese, walnuts, raspberry vinaigrette	12.50
ZUCCHINI CARPACCIO WITH ARUGULA & FENNEL*	11.50
Thinly sliced zucchini & yellow squash with shaved Reggiano parmesan, cilantro-lime vinaigrette	
RARE SEARED SUSHI GRADE AHI TUNA NICOISE SALAD*	18.95
Mesclun mix, anchovy filets, hard-boiled egg, new potatoes, French beans, grape tomatoes, olives, cilantro-lime vinaigrette	
ASIAN GRILLED CHICKEN SALAD*	14.95
Mixed greens, cilantro, cucumbers, bean sprouts, carrots ginger, roasted cashew, miso vinaigrette & crispy wontons	
COBB SALAD*	15.95
Chopped mixed greens w/ baby spinach, grilled chicken, bacon, blue cheese, hard-boiled egg, tomatoes	
Cucumbers, avocado & red onions, blue cheese dressing	
GREEK SALAD WITH GRILLED CALAMARI*	15.95
Chopped hearts of romaine, feta cheese, olives, tomatoes, cucumbers, red onions, citrus vinaigrette	
FRIED GOAT CHEESE OVER ARUGULA & BELGIAN ENDIVES	15.95
w/ house-pickled beets, craisons, walnuts, raspberry vinaigrette	
BEEF CARPACCIO Arugula, parmesan cheese, basil pesto, truffle oil Add fries 4.95	15.95

🍴 SLIDERS - BURGERS & SANDWICHES

All sandwiches are served w/ crisp herb fries unless otherwise indicated - To substitute salad for french fries add 1.50 - To substitute sweet potato fries for herb fries add 1.00

TRIO OF KOBE BEEF SLIDERS	13.95
8 oz. GRILLED HAND PATTIED BLACK ANGUS BURGER Bermuda onion, lettuce, tomato on a toasted brioche roll	14.95
W/ aged cheddar OR Swiss add 1.50 with gorgonzola, applewood smoked bacon OR mushrooms add 1.50	
TEXAS RODEO BURGER, the real thing	15.95
Topped w/ sauteed onions, BBQ sauce, aged cheddar, applewood smoked bacon, fried onion rings, herb fries	
GRILLED N.Y. SIRLOIN STEAK CIABATTA SANDWICH open face w/ horseradish au jus dip, herb fries	15.95

🍴 PASTA & RISOTTO To substitute whole wheat linguine w/ any pasta add 1.00

LINGUINE AGLIO e OLIO Tossed w/ extra virgin olive oil, sauteed garlic, crushed pepper flakes & cherry tomatoes	13.95
w/ spicy shrimp add 6.50	
SPAGHETTI & MEAT BALLS House made in a savory tomato sauce w/ fresh herbs & basil	18.95
SPAGHETTI BOLOGNESE Classic Italian meat sauce	16.95
COUNTRY SPAGHETTI WITH SPICY ITALIAN SAUSAGE	19.95
Crisp pancetta, roasted garlic roasted red peppers, peas, potatoes, grape tomatoes & extra virgin olive oil	
FETTUCCINE CARBONARA w/ crisp pancetta, peas, black pepper, parmesan and cream	17.95
PAPPARDELLE PRIMAVERA Tossed w/ fresh vegetables, virgin olive oil & fresh herbs	14.95
w/ grilled chicken add 4.95	
LINGUINE WITH FRESH SEAFOOD & SHRIMP & roasted garlic in a light tomato broth	19.95
SHRIMP SCAMPI citrus garlic butter, lemon pasta w/ baby spinach	18.95
LOBSTER RAVIOLI In a creamy brandy lobster bisque	21.95
POTATO GNOCCHI In a pink vodka cream sauce w/ cherry tomatoes & young peas	17.95
MAC & CHEESE our way w/ chicken, mushrooms, bacon & peas	17.95
SHRIMP RISOTTO w/ asparagus & grape tomatoes	19.50

🍴 MAIN PLATES

GRILLED SALMON Over warm Israeli couscous w/ wilted spinach & grape tomatoes, citrus aioli	23.95
GRILLED TILAPIA w/ warm brown butter vinaigrette, capers sautéed spinach, mashed potatoes*	19.50
CRISP SKIN ROASTED HOG SNAPPER over romesco sauce & fingerling potatoes w/ green beans & grape tomatoes	28.95
PAN ROASTED CRISP SKIN WHOLE BRANZINO green goddess sauce, roasted potatoes, broccolini	31.95
MAHI MAHI grilled OR blackened Choron sauce, grilled vegetables, mashed potatoes*	24.95
RARE GRILLED CENTER CUT AHI TUNA LOIN ponzu sauce, roasted peppers, tempura bok choy, wasabi, mashed potatoes	27.95
GRILLED SHRIMP IN CURRY SAUCE Mango chutney, fried plantains, jasmine rice	19.95
MUSSELS WITH SPICY SAUSAGE In a roasted garlic tomato broth, grilled herb bread*	17.95
CHICKEN BREAST TOSCANA stuffed w/ goat cheese, spinach, sun-dried tomatoes, walnuts, served over vegetable pappardelle	19.95
CHICKEN SCALLOPINE MARSALA	19.95
Topped with fresh mushrooms in a creamy marsala wine sauce, mashed potatoes, sautéed seasonal vegetables	
1/2 ROASTED FRESH CHICKEN natural pan gravy, mashed potatoes and green beans	19.95
CHICKEN PICCATA MILANESE OVER VEGETABLE PAPPARDELLE Fresh warm tomato coulis	18.95
COUNTRY FRIED CHICKEN lemon pepper gravy, spinach-garlic mashed potatoes	18.95
CHICKEN SCHNITZEL w/ citrus caper butter & Bavarian potato salad w/ bacon & fresh dill	16.95
GRILLED CHICKEN PAILLARD*	17.95
Thin chicken breast marinated with fresh herbs, garlic and olive oil, on chopped romaine, radicchio & grape tomato salad, cilantro-lime vinaigrette	
MADRAS CHICKEN CURRY w/ fried plantains, house-made mango chutney, jasmine rice	19.95
BEEF BOURGIGNONE slow braised tender beef in a savory burgundy sauce with pearl onions, carrots & fingerling potatoes, mushrooms	21.95
10 HOUR SLOW ROASTED BRISKET OF BEEF in natal gravy, fingerling potatoes, sautéed broccolini	23.95
GRILLED CHURRASCO STEAK center cut, served w/ chimichurri sauce and crisp herb fries	26.95
STEAK FRITES 12 oz. hand-cut N.Y. sirloin with béarnaise sauce, herb fries & mixed salad	28.95
GRILLED EXTRA THICK PORK LOIN CHOP green peppercorn sauce, herb roasted potatoes, broccolini	22.95
SIMPLY VEGETABLES An arrangement of grilled & sauteed fresh seasonal vegetables, rice*	14.95
w/ grilled marinated tofu add 4.95	

🍴 SIDE ORDERS

MASHED OR ROASTED POTATOES	4.95	SAUTEED BABY SPINACH	5.95
CRISP HERB FRIES	4.95	SAUTEED SEASONAL VEGETABLES	4.95
SWEET POTATO FRIES	5.95	JUMBO FRIED ONION RINGS	5.50
BROWN RICE	5.95	GRILLED ASPARAGUS	6.50
GRILLED MARINATED TOFU	4.95	SAUTEED BROCCOLINI	5.95

Substitutions may incur a charge, please ask your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Items marked w/ an * are gluten-free when served without bread - PLEASE RE-CONFIRM W/ YOUR SERVER REGARDING DIETARY RESTRICTIONS

A service charge of 18 % will be added to parties of 6 people or more / Split checks are allowed for up to 4 guests