



seasonal  
menu

## STARTER

### **WATERMELON GAZPACHO FETA CREMA {GF}**

Tomato | cucumber | jalapeño | almond | milk | evoo. 13

### **BAKED BRIE {GF}** garlic | sundried tomato | crostini. 16

### **SHERRY POACHED FIGS & GOAT CHEESE DIP {GF}**

caramelized onion | garlic | rosemary | toasted baguette. 18

### **COMBINATION PLATTER**

stuffed mushrooms | buffalo wings | calamari | artichoke dip. 48

### **CALVISIUS SIBERIAN STURGEON CAVIAR {GF}**

0.35oz | diced red onions | chopped chives | crème fraiche  
chopped egg whites & yokes | lemon | toast points. 149

## SALAD

### **GLAZED FRUIT & BURRATA BOWL {GF}**

heirloom tomatoes | arugula | pine nuts | Extra virgin olive oil | fig balsamico. 18

### **MATHEW MCCONAUGHEY TUNA SALAD IN BUTTER LETTUCE CUPS {GF}**

Safe catch tuna | corn | green peas | wasabi mayo | agave syrup | crisp jalapenos | red onion | pickle  
green apple | Italian dressing. 16

**ON WHOLE WHEAT BREAD** | tomato | lettuce | potato chips. 24

### **ROASTED VEGETABLES AND CHICKEN {GF}**

Quinoa | beets | carrots | eggplant | greens | walnuts | cherries | gorgonzola | balsamic vinaigrette. 22

## SANDWICH

### **PRIME RIB FRENCH DIP**

cremini mushrooms | crispy onion straw | French roll  
creamed horseradish | pepper jack | rosemary au jus | French fries or chips. 24

### **LOGHMEH KABOB ON GRILLED HOGIE ROLL**

Beef or chicken koubideh | red onions | basil | sumac | grilled tomato sauce. 18

## ENTRÉE

### **THE AMAZING SURF & TURF WITH BONE-IN TOMAHAWK STEAK {GF}**

broiled lobster tail | broiled shrimp | corn on the cob | twice baked potato  
asparagus hollandaise | broiled tomato | port shallot sauce | drawn butter. 239

### **RICOTTA GNOCCHI ANIMALIA {GF}**

Short rib | grilled asparagus | mushrooms | roasted garlic | bone marrow | garlic bread. 39

### **PAN SEARED SCALLOPS + FIDEUÀ PASTA {GF}**

Extra virgin olive oil | garlic | shallots | crisp fennel slaw | citrus beurre blanc sauce. 39

### **VEAL OSSO BUCCO ALLA MILANESE {GF}**

braised veal shank | carrots | onion | tomatoes | garlic | cream  
butter | extra virgin olive oil | saffron risotto | parmigiano-reggiano. 49

Olive Terrace Bar & Grill | 28261 Newhall Ranch Road, Valencia | Tel: 661-257-7860 | Fax: 661-257-3435  
oliveterrace@att.net | www.oliveterracebarandgrill.com

Conserve | Sustain | Indulge

Item and prices may change without notice | Not responsible for lost or stolen items

4/25