



# Happy Father's Day



## SOUP

**WATERMELON GAZPACHO FETA CREMA {GF}** tomato | cucumber | jalapeño | almond | milk | evoo. 13  
**FRENCH ONION SOUP GRATINÉE.** 14    **CLAM CHOWDER.** 11    **TOMATO BASIL BISQUE {VGF}** 11

## APPETIZER

**RUSTIC BAGUETTE BRUSCHETTA {VGF}**  
gorgonzola cheese | tomatoes | garlic | basil | Italian herbs  
balsamic reduction | extra virgin olive oil. 16

**CHEESE, OLIVES, FIG, WALNUT & CROSTINI {GF}**  
smoked gouda | gorgonzola | goat robiano | manchego. 25

**MONTEREY BAY TEMPURA CALAMARI**  
lemon | chili flakes | garlic | cocktail sauce. 17

**MARINATED MEDITERRANEAN SHRIMP COCKTAIL.**  
tomatoes | scallions | lemon | capers | evo oil  
white wine | provolone. 22

**GRILLED ARTICHOKE {GF}**  
extra virgin olive oil | lemon | roasted garlic balsamic aioli. 16

**CRABMEAT STUFFED MUSHROOMS {GF}**  
garlic | onion | panko bread crumb | smoked gouda | butter. 19

## SIDE SALAD

**CAESAR {VGF}**  
romaine hearts | caesar dressing  
croutons | parmesan. 12

**WEDGE {GF}**  
Iceberg | gorgonzola | bacon | tomatoes  
red onions | blue cheese. 12.

**MEDITERRANEAN GARDEN {GF}**  
cucumber | tomatoes | peppers | red onions  
olives | feta cheese dressing. 12

**WATERMELON BASIL PISTACHIO {GF}**  
arugula | feta | tomatoes | lime vinaigrette  
balsamic reduction. 13

**MARKET GRILLED ROMAINE {VGF}**  
avocado | roasted corn | strawberries  
miso dressing. 12

## ENTRÉE | 3-Course Options are served with Soup or Salad and Dessert

### PAELLA VALENCIA {GF}

saffron rice | mussels | clams | shrimp | calamari | chicken | olive | chorizo | peas | rosemary. 39 / 59

### LASAGNA

ground sirloin sauce | herbed ricotta | Italian sausage | mozzarella | parmesan | marinara sauce. 32 / 52

### LOBSTER RAVIOLI

shallots | roasted tomatoes | EVO oil | garlic | mushrooms | cream basil vodka sauce. 38 / 58

### LINGUINI GARLIC FRESCA {VGF}

garlic | asparagus | sun-dried tomatoes | herbs | spinach | cream vodka sauce. 28 / 48

**WITH CHICKEN.** 36 / 56 | **WITH SHRIMP.** 44 / 64

**HERB-CRUSTED SEA BASS {GF}** | wilted kale | ribbon vegetables | lentil parmesan wild rice | chimichurri sauce. 49 / 69

**GRILLED NORWEGIAN SALMON {GF}** | cucumber-dill | basmati rice | kapis berries | roasted vegetables. 33 / 53

### BROILED CANADIAN LOBSTER TAIL & SHRIMP {GF}

choice of rice or sweet potato fries | garlic toast | corn on the cob | butter | cocktail sauces. 89 / 109

### CHICKEN PICATTA {GF}

sautéed chicken scaloppine | garlic | Lemon caper sauce | baked vegetables bouquet | choice of potato or rice. 33 / 53

### CHARBROILED PERSIAN SAFFRON CHICKEN KABOB {GF}

rainbow gypsy peppers | onions | blistered tomato | garlic hummus | dill lima beans basmati rice with tahdig. 33 / 53

### PRIME RIB OF BEEF | YORKSHIRE PUDDING {GF}

grilled vegetables | baked fingerling rosemary potatoes | au jos | creamed horse radish. 49 / 69

### BRAISED SHORT RIBS {GF}

roasted Brussels sprouts | baked rosemary fingerling potatoes. 43 / 63

### RACK OF LAMB | APRICOT RAISIN ALMOND BAHARAT RICE {GF}

garlic & herb marinated | baby vegetables | turmeric | 7 spice | olive oil. 52 / 72

### BRAISED LAMB SHANK {GF}

onion | tomatoes | sour cherries | extra virgin olive oil | choice of basmati rice. 35 / 55

### BBQ BABY BACK RIBS | **MUSTARD & FIG BALSAMICO MARINATED {GF}**

herb de province | garlic | fingerling potatoes | bbq beans | grilled corn or roasted vegetables 35 / 55

### FILET MIGNON {GF}

8 oz. beef tenderloin | roasted garlic béarnaise  
roasted vegetables | fingerling potatoes. 53 / 73

**WITH LOBSTER TAIL. {GF}** 98 / 118

### 12OZ GRILLED RIBEYE STEAK {GF}

tarragon butter | asparagus hollandaise  
fingerling potatoes | maître d butter. 53 / 73

**WITH SALMON. {GF}** 69 / 89

## SPECIAL DESSERTS

**CHOCOLATE CROISSANTS BREAD PUDDING.** 13    **PERSIAN ICE CREAM. {GF}** 12    **BAKLAVA MEDLEY.** 13

**CRÈME BRÛLÉE. {GF}** 12    **FLOURLESS CHOCOLATE CAKE. {GF}** 12    **TIRAMISU.** 12

**SHALEX ITALIAN SPUMONI. {GF}** 12    **CHOCOLATE TUXEDO CAKE.** 12

**{V} Vegan with modifications | {GF} Gluten Free with modifications**

6/26

Olive Terrace Bar & Grill | *Conserve | Sustain | Indulge* 100% zero trans fat menu

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