



Christmas Holiday Menu

STARTER

FIG, PROSCIUTTO & SALAMI FLATBREAD

Mozzarella | roasted garlic | feta cheese | arugula | fig balsamic reduction. 19

BAKED ARTICHOKE & JALAPENO DIP | Shallots | jalapenos
parmesan cheese | sour cream | pitta chips. 15

TEMPURA CALAMARI | Lemon | chili | garlic | cocktail sauce. 17

CRABMEAT STUFFED MUSHROOMS | garlic | onion | panko | butter | gouda. 19

RUSTIC BRUSCHETTA {GF} | Gorgonzola | tomatoes | garlic | basil | balsamico | herbs | evoo. 16

CHEESE, OLIVE, FIG, WALNUT {GF} Gouda | gorgonzola | goat robiano | manchego . 25 | with Italian Meat. 35

BISTRO CAPRESE {GF} Tomatoes | mozzarella di bufala | ciabatta | pine nut pesto. 17

PROSCIUTTO MELON & BURRATA {GF} prosciutto de Parma | melon in season. 17

SOUP | SALAD

LOBSTER THYME BISQUE

evoo | cream | tomatoes | sherry | garlic. 15

ROASTED BUTTERNUT SQUASH SOUP {GFV}

herbs | garlic | ginger | coconut cream | evoo. 12

CAESAR SALAD {GF}

romaine heart | Caesar dressing | crostini | parmesan. 10

FRENCH ONION SOUP GRATINÉE

croutons | gruyère Swiss cheese | parmesan. 13

BABY ICEBERG WEDGE {GF}

gorgonzola | bacon | tomatoes | onions | blue cheese . 13

MARKET GRILLED ROMAINE {GF}

avocado | corn | strawberries | miso dressing. 12

HEIRLOOM BEETS & FRIED GOAT CHEESE {GFV}

greens | candied walnuts

ENTRÉE

3-COURSE ENTRÉES SERVED WITH CHOICE OF SOUP OR SALAD & YULE LOG

CHICKEN PICATTA {GF}

sautéed chicken scaloppine | garlic | Lemon caper sauce
roasted vegetables | potato or rice. 36 | 3-course. 56

PERSIAN CHICKEN KABOB {GF}

saffron chicken filet | Gypsy peppers | onions
fava beans dill basmati rice | blistered tomato
garlic hummus | lavosh bread. 36 | 3-course. 56

ROASTED PEKING DUCK {GF}

SPICED SOUR CHERRY SAUCE

garlic | shallots | rosemary | butter | evo oil | brandy
brussels sprouts | kirshwasser flambés. 44 | 3-course. 64

LOBSTER RAVIOLI

caramelized shallots | roasted tomatoes
extra virgin olive oil | garlic | mushrooms
cream basil vodka sauce. 40 | 3-course. 60

LINGUINI GARLIC FRESCA {GFV}

roasted garlic | grilled asparagus
sun-dried tomatoes | fine herbs | baby spinach
light cream vodka sauce. 31 | 3-course. 51

ITALIAN SAUSAGE & PAPPARDELLE PASTA {GF}

evo oil | onion | bell pepper | sun-dried tomatoes
garlic | marina sauce | mozzarella cheese. 34 | 3-course. 54

CREAMY PESTO GNOCCHI PRIMAVERA

navy beans | peas | spinach | garlic | onion | bell pepper
cream | basil | evoo | white wine. 31/51

PAELLA VALENCIA {GF}

saffron rice | mussels | clams | shrimp | calamari
chicken | kalamata olive | chorizo sausage
green peas | rosemary. 44 | 3-course. 64

BROILED LOBSTER TAIL AND SHRIMP {GF}

choice of rice or potato fries
roasted corn on the cob | drawn butter
cocktail sauces | garlic toast. MP

SWORDFISH SICILIANO {GF}

basil | garlic | virgin olive oil | roasted vegetables
lentil rice. 49 | 3-course. 69

GRILLED NORWEGIAN SALMON {GF}

cucumber-dill sauce | vegetables | rice or potato.
38 | 3-course. 58

ROASTED MEDITERRANEAN BRANZINO {GF}

rosemary & garlic stuffed | evoo | cherry tomatoes
kalamata potatoes | lemon butter sauce. 40 | 3-course. 60

BEEF STROGANOFF {GF}

onions | mushrooms | fettuccine | crème fraîche
shoestrings potatoes. 45 | 3-course. 65

PRIME RIB | YORKSHIRE PUDDING {GF}

roasted vegetables | double baked stuffed potatoes
au jus | creamed horse radish. 52 | 3-course. 72

FILET MIGNON {GF}

roasted garlic | vegetables | béarnaise sauce
fingerling potatoes. 51 | 3-course. 71

WITH 10OZ CANADIAN LOBSTER TAIL. {GF}

85 | 3-course. 105

BRAISED SHORT RIBS {GF}

roasted Brussels sprouts | fingerling potatoes.
45 | 3-course. 65

GRILLED RACK OF LAMB {GF}

baby vegetables | apricot almond Baharat rice | 7 spices
extra virgin olive oil. 59 | 3-course. 79

BEEF WELLINGTON EN CROÛTE

8 oz filet | baked in puff pastry | mushrooms duxelles
prosciutto de Parma | fingerling potatoes
grilled asparagus béarnaise. 62 | 3 course. 82

THE AMAZING SURF & TURF WITH

BONE-IN TOMAHAWK STEAK {GF}

lobster tail | shrimp | corn on the cob | baked potato
asparagus | port sauce. 239

DESSERT

WARM PECAN TART | vanilla Ice Cream. 15

APPLE TARTE TATIN | vanilla ice cream. 16

EGGNOG CHEESECAKE. 13

TIRAMISU | whipped cream. 14

CHRISTMAS CHOCOLATE OR VANILLA YULE LOG. 12 | **CRÈME BRÛLÉE.** 13

CHOCOLATE BREAD PUDDING | crème anglaise | whiskey sauce | whipped cream. 14

SHALEX ITALIAN SPUMONI

pistachio | amaretto cherry | chocolate hazelnut. 14

3-Course Prix Fix
Bon Appétit!!

Served with choice of soup or salad & Christmas Yule Log

2025 Item and prices may change
without notice

Olive Terrace Bar & Grill | 28261 Newhall Ranch Road.
Valencia, CA. 661-257-7860 www.oliveterracebarandgrill.com