BE MY VALENTINE

APPETIZERS

CHEESE BOARD {GF} | ***4 Cheeses*** *25*
smoked gouda | feta | pepper jack | brie | goat
gorgonzola | white cheddar | manchego
WITH ITALIAN MEAT {GF} *35*
prosciutto | salami | capicola | kapris berries

PAPAYA STUFFED BAY SHRIMP {GF} *16*

RUSTIC BAGUETTE BRUSCHETTA {GF} *16*

BISTRO CAPRESE {GF} ~ *17*

ESCARGOT A LA BOURGUIGNON {GF} *19*

STUFFED MUSHROOMS ~ *19*

PROSCIUTTO MELON & BURRATA {GF} *17*

SOUP & SALAD

INCLUDED WITH 3-COURSE

FRENCH ONION SOUP GRATINÉE {GF} *14*

CLAM CHOWDER *10*

TOMATO BASIL BISQUE {GF} *10*

CAESAR SALAD {GF} *12*

MARKET GRILLED ROMAINE SALAD {GFV} *13*

BABY ICEBERG WEDGE SALAD {GFV} *14*

STRAWBERRY SPINACH SALAD {GFV} *13*

BEETS & FRIED GOAT CHEESE SALAD {GF} *14*

CLASSIC GREEK SALAD {GFV} *12*

MAY WE SUGGEST! ~ *18ea*

SWEET KISS | *baileys | frangelico | kahlua | honey*
AZTEC WHISPER | *grey goose| hypnotiq | pineapple | lemon*
BERRY ROSÉ | *svedka citron | rose | lime | raspberries | mint*
PINK VELVET | *1800 coconut | lemon | strawberry puree | tajin*

ENTREES

ALA CARTE/3-COURSE | ***served with soup or salad and dessert***

SAUTÉED CHICKEN PICATTA {GF} | *garlic | lemon caper | roasted vegetables*
garlic mashed potatoes or saffron basmati rice ~ 34/56

PERSIAN SAFFRON CHICKEN KABOB {GF} | *garlic humus | dill fava beans basmati rice ~ 34/56*

ROASTED PEKING DUCK {GF} | *cherry orange sauce | balsamic brussels sprouts ~ 34/56*

PISTACHIO PESTO SHRIMP PASTA {GF} | *linguine | cilantro | evoo | garlic toast ~ 38/60*

LINGUINI GARLIC FRESCA {GFV} | *roasted garlic | grilled asparagus | evoo*
sun-dried tomatoes | fine herbs | baby spinach | light cream vodka sauce | garlic toast ~ 31/53

ZOODLES CAPRESE {GFV} | *zucchini strands | roasted tomatoes | fresh mozzarella*
roasted garlic | asparagus | basil | evoo | garlic toast ~ 36/58

LASAGNA | *ground sirloin marinara sauce | mozzarella | italian sausage | garlic toast ~ 31/53*

LOBSTER RAVIOLI | *mushrooms | pink brandy sauce | cherry tomatoes | garlic toast ~ 40/62*

PAELLA VALENCIA {GF} | *saffron rice | chicken | mussels | clams | chorizo*
green peas | shrimp | calamari | rosemary extra virgin olive oil ~ 41/63

HERB CHILEAN SEA BASS {GF} | *garlic | kale | ribbon vegetables | lentil wild rice | chimichurri sauce. 51/73*

APRICOT DIJON GLAZED SALMON {GF} | *Dijon grainy mustard | soy sauce*
lime juice | ginger | garlic | 7 spice Turkish apricot basmati rice | asparagus ~ 35/57

FILET MIGNON KABOB "BARG" {GF} | *sumac marinated | saffron basmati Rice*
peppers | yogurt mint relish ~ 58/80

BRAISED SHORT RIBS {GF} | *roasted vegetables | mashed potatoes or saffron basmati rice ~ 44/66*

FILET MIGNON {GF} | *grilled asparagus | fingerling potatoes | béarnaise sauce ~ 58/80*
WITH MIX OR MATCH MAINE LOBSTER TAIL {GF} | *drawn butter ~ MP*

CHATEAUBRIAND BOUQUETIÈRE {GF} | *duchess potatoes | grilled asparagus*
roasted garlic béarnaise and bordelaise sauces | for two ~ 109/153

SAUTÉED VEAL PICATTA {GF} | *zucchini | garlic | lemon | caper | butter*
roasted vegetables | mashed potatoes. 42/64

ROASTED RACK OF LAMB {GF} | *fresh herbs | roasted baby vegetables*
apricot Baharat basmati rice | spicy English mint sauce ~ 57/79

PRIME RIB OF BEEF | YORKSHIRE PUDDING {GF} | *twice baked potato*
roasted vegetables | creamed horseradish | au jus. 49/71

DESSERTS

INCLUDED WITH THE 3-COURSE ENTREES

ARYANA'S SPRING RED VELVET MOLTEN CAKE ~ *14* | **CHOCOLATE CROISSANT BREAD PUDDING** ~ *14*
TIRAMISU ~ 14 | **CRÈME BRÛLÉE** ~ *14* | **PINEAPPLE UPSIDE-DOWN CAKE & COFFEE ICE CREAM** ~ *15*
CHOCOLATE TUXEDO CAKE ~ *13* **CHOCOLATE STRAWBERRIES/GRAND MARNIER INFUSED** {GF} ~ *16/24*

V Vegan with modifications | **GF** Gluten Free with modifications
CASH SAVING OPTION: 2.75% cc processing fee will be added when using credit card as payment
Menu item and Prices May Change Without Notice

Olive Terrace Bar & Grill
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Bon Appétit!!