

Bleu Olive

Mediterranean Grille & Bar

Dinner Menu

Mezze

Bleu Olive Medley of Spreads \$9.75	
Spiced hummus, red pepper basil feta spread, cucumber tsatsiki, roasted eggplant baba ganoush & olive tapenade served with char grilled pita bread	
Individual Spread with char grilled pita bread	\$5.25
Spanakopita \$7.25	Baked Portobello Mushrooms \$8.95
Spinach, leeks & feta cheese baked to a golden brown in phyllo pastry	Stuffed with crab meat, artichokes, asiago & parmesan cheeses
Baby Octopus Tempura \$8.95	Saganaki Cheese "Flambé" \$9.25
Drizzled with balsamic sesame caramel, served with cucumber tsatsiki	Sparked tableside on a cast iron skillet with lemon & sambuca
Crispy Fried Calamari \$9.25	Prince Edward Island Mussels "Krasata" \$11.50
Served with pepperoncini remoulade & green olive tomato salsa cruda	Steamed in a white wine garlic lemon butter served with bruschetta
Shrimp Santorini \$11.95	Pan Roasted Crab Cakes \$11.95
Sautéed gulf shrimp with plum tomatoes, spinach, olives & feta cheese	Served with grainy mustard aioli & green olive tomato salsa cruda

Soups & Salads

Chicken Avgolemono Soup \$4.25 / \$5.75	Caesar Salad \$5.25 / \$8.25
Lemon chicken soup with rice, served with parmesan herb crostinis	With fresh made Caesar dressing & parmesan herb crostinis
Daily Soup Selection \$4.25 / \$5.75	With Grilled Chicken Breast \$9.95 / With Crispy Fried Calamari \$10.75
Served with parmesan herb crostinis	With Grilled Chilean Salmon \$11.75 / With Grilled Shrimp \$11.95
Mixed Garden Lettuces \$5.25	Greek Salad \$5.95 / \$8.95
With tomatoes, cucumbers, marinated onions & balsamic herb vinaigrette	Tomatoes, peppers, marinated onions, cucumbers, artichoke hearts, marinated olives & feta with mixed lettuces & balsamic herb vinaigrette
Spinach Salad \$5.50 / \$8.50	Grilled Seafood Salad \$12.95
Bleu cheese, marinated onions, red grapes, candied walnuts & strawberry vinaigrette	Gulf shrimp & Atlantic salmon served over mixed garden lettuces with tomatoes, cucumbers, bell peppers & citrus sesame vinaigrette

Pasta & Pizzetta

Mediterranean Capellini \$11.75	Spaghettoni à la Bolognese \$12.75
Sun dried tomatoes, basil pesto, spinach, mixed olives & goat cheese	A ragù of ground beef, bacon & mushrooms in a tomato basil marinara
Mushroom Fettuccine \$12.25	Roasted Chicken Fettuccine \$14.75
With roasted red peppers, plum tomatoes & spinach in a balsamic asiago cream sauce	Sun dried tomatoes, artichokes & spinach in a gorgonzola cream sauce
Chipotle Chicken Tortellini \$15.75	Seafood Capellini \$17.95
With andouille sausage, red peppers & spinach in a chipotle cream sauce	Sautéed gulf shrimp, Prince Edward Island mussels & calamari with plum tomatoes & spinach in a spicy gremolata butter sauce
Five Cheese Pizzetta \$9.95	Portobello Mushroom Pizzetta \$10.75
Feta, parmesan, provolone, mozzarella & asiago with marinara	Basil pesto, roasted red peppers mozzarella & goat cheese
Mediterranean Pizzetta \$10.25	Bolognese Pizzetta \$10.95
Sun dried tomatoes, artichokes, olives, spinach, mozzarella & feta	Spiced ground beef, mushrooms, bacon, marinara & mozzarella

Beef & Poultry

Moroccan Spiced Chicken Breast \$14.95	Chicken "Cordon Bleu Olive" \$16.75
Spice marinated chicken breast served with curried rice pilaf, Roasted vegetables & green olive tomato salsa cruda	Stuffed with prosciutto ham, spinach & feta cheese, served with garlic mashed potatoes, roasted vegetables & tomato mint burgundy sauce
Moussaka \$15.95	Pan Roasted Bone In Pork Chop \$16.95
Casserole of ground beef, eggplant, zucchini, potatoes & béchamel sauce	Garlic mashed potatoes, mango chutney & port wine rosemary sauce
Marinated Beef Tenderloin Kabobs \$17.50	Slow Roasted Lamb Shank \$18.95
Curried rice pilaf, roasted vegetables & tomato mint burgundy sauce	Curried rice pilaf, roasted vegetables & tomato mint burgundy sauce
Grilled 14oz Beef Rib Eye \$25.95	Grilled 8 oz Beef Tenderloin Filet \$26.95
Garlic mashed potatoes, roasted vegetables & port wine rosemary sauce	Garlic mashed potatoes, roasted vegetables & port wine rosemary sauce

Fresh Seafood

Fish of the Day "Plaki Style" Market Price	Tempura Fried Tilapia \$16.25
With a ragù of plum tomatoes, artichokes, roasted red pepper & spinach served over curried rice pilaf	Curried rice pilaf, roasted vegetables & pepperoncini remoulade
Shrimp "Tourkolimano" \$17.95	Spanish Paella \$18.95
Gulf shrimp sautéed with plum tomatoes, spinach, olives & feta cheese tossed with orzo pasta	Gulf shrimp, chicken, andouille sausage, Prince Edward Island mussels & calamari simmered with chipotle spiced risotto
Pan Seared Atlantic Salmon \$18.95	Seafood Trio \$21.95
Garlic mashed potatoes, roasted vegetables & balsamic sesame caramel	Grilled Atlantic salmon, tempura fried tilapia & grilled shrimp with garlic mashed potatoes, roasted vegetables & a trio of sauces

We will meet & exceed any special dietary requests!
Twenty percent gratuity will be included to parties of six or more.

Executive Chef / Proprietor: Sam Papanikas
General Manager: Yianni Papanikas

Champagne & Sparkling Wines

Banfi "Rosa Regale" (Italy) .375 liter	\$30
Sparkling Wine, Mumms "Brut Prestige" (Napa)	\$9 / \$44
Domaine Chandon Brut (California)	\$46
Moet & Chandon "White Star" (France) .375 liter	\$50
Sparkling Shiraz, Rumball (Australia)	\$55
Moet & Chandon "White Star" (France)	\$95

Other Wines

Piemonte, Castilvero Cortese (Italy)	\$24
Torrentes, El Ciprés (Argentina)	\$24
Albariño, Martin Codax (Spain)	\$26
Vino Verde, Twin Vines (Portugal)	\$28
Verdejo, Paso a Paso (Spain)	\$28
White Zinfandel, Teldeschi (California)	\$7 / \$29
Sauvignon Blanc, Cono Sur "Visión" (Chile)	\$7 / \$30
Pinot Gris, Kracher "Trocken" (Austria)	\$7 / \$30
Riesling, Selbach (Germany)	\$8 / \$32
Riesling, Dr. Loosen "Mosel" (Germany)	\$32
Bordeaux, Chateau Lamothe de Haux (France)	\$32
Sauvignon Blanc, Silverado (California)	\$34
Fallanghina, Terre Dora di Paolo (Italy)	\$36
Sauvignon Blanc, Nobilo (New Zealand)	\$39
Riesling, Chateau St. Michelle (Washington)	\$40
Grüner Veltliner, Loimer (Austria)	\$42
*Viognier, Melville (California)	\$49
Pouilly-Fuisse, Louis Jadot (France)	\$54
Conundrum (California)	\$56
Sauvignon Blanc, Cloudy Bay (New Zealand)	\$61

Chardonnay

Penfolds "Koonunga Hill" (Australia)	\$28
Le Grand Noir (France)	\$7 / \$30
A to Z (Oregon)	\$36
Felino "Hobbs" (Argentina)	\$44
Clos Pegase "Mitsuko's Vineyard" (Carneros)	\$50
Hess Collection "Su'skol" (Napa)	\$52
Ferrari Carano (California)	\$58
Stag's Leap (Napa)	\$64
Cakebread (Napa)	\$82
Shafer "Red Shoulder Ranch" (Carneros)	\$90

Pinot Noir

Labouré-Roi "Les Sangliers" (France)	\$8 / \$32
Louis Jadot (France)	\$44
Au Bon Climat (Santa Barbera)	\$46
Rex Hill (Oregon)	\$50
Lily (Sonoma)	\$57
Sinean "4 Heathens" (Oregon)	\$74

Spain & South America

Garnacha de Fuego (Spain)	\$24
Codice "Vino de la Tierra de Castilla" (Spain)	\$26
Tempranillo, Fontana "Mesta" (Spain)	\$28
Malbec, Malma (Argentina)	\$8 / \$32
Monastrell, Juan Gil (Spain)	\$34
Malbec, Punto Final Classico (Argentina)	\$40
Finca-Anzil-Torro (Spain)	\$45
Malbec, Bodega Colomé (Argentina)	\$52

* Limited Availability

Draft Beers

Guinness (Ireland)	\$5	Budweiser	\$3
Boulevard Wheat	\$5	Bud Light	\$3
Blue Moon	\$5	Coors Light	\$3
Stella Artois (Belgium)	\$5	Miller Lite	\$3
Delirium Tremens (Belgium)	\$7	Michelob Ultra	\$3

Domestic Beers

Mythos (Greece)	\$4	New Castle (England)	\$4
Birra Moretti (Italy)	\$4	Heineken (Holland)	\$4
Bass Ale (England)	\$4	Corona (Mexico)	\$4
Pilsner Urquell (Czech)	\$4	Xingu (Brazil)	\$4
Arcaçia Ales IPA	\$4	Leinenkugel's Sunset Wheat	\$4
		Samuel Adams	\$4

Merlot

Cycles Gladiator (California)	\$7 / \$30
Alexander Valley (Sonoma)	\$9 / \$40
Robert Mondavi (Napa)	\$46
Markham (Napa)	\$49
Frog's Leap (Napa)	\$80
Shafer (Napa)	\$97

Cabernet Sauvignon

Gougenheim, Valle Exconido (Argentina)	\$7 / \$30
Alexander Valley (Sonoma)	\$9 / \$40
Villa Mt. Eden "Grand Reserve" (Napa)	\$38
Felino "Hobbs" (Argentina)	\$44
Penfolds, "Bin 407" (Australia)	\$60
Hess Collection (Napa)	\$62
Burgess (Napa)	\$70
Jordan (Sonoma)	\$96
Stag's Leap "Artemis" (Napa)	\$110

Other Reds

Shiraz, Penfolds "Koonunga Hill" (Australia)	\$7 / \$28
Petite Sirah, Pets (California)	\$32
Cirque du Vin (Paso Robles)	\$37
Red Zinfandel, Sin Zin (California)	\$46
Red Zinfandel, Ridge "Three Valleys" (California)	\$50
Syrah, Justin (Paso Robles)	\$54
Tablas Creek "Espirit de Beaucastel Rouge" (Paso Robles)	\$79

France

Cotes-du-Rhone, E. Guigal	\$9 / \$38
Chateau Greysac (Medoc)	\$46
Cotes-du-Rhone, Michele Chapoutier	\$44
Bordeaux, Chateau Grand Bert	\$51
Burgundy, Bourgogne Pinot Noir, Alex Gambal	\$60
Chateaneuf-du-Pape, Domaine Monpertuis	\$82

Italy

Monte Antico "Super Tuscan"	\$32
Valpolicella, Caterina Zardini	\$42
Chianti Classico, Isole E Olena	\$44
Zenato "Ripassa" Valpolicella Superiore	\$56
Amarone, Giuseppe Campagnola	\$76

Greece

Cambas, Red or White	\$6 / \$28
Boutari, Moschofilaro	\$30
Santorini	\$36
Naousa "Grand Reserva"	\$38

Half Bottles

Cabernet Sauvignon, Alexander Valley (California)	\$22
Chianti Classico, Isole E Olena (Italy)	\$24
Pinot Noir, Steele (California)	\$26
Chardonnay, Hess "Su'skol" (California)	\$26
Merlot, Clos du Val (Napa)	\$30
Pouilly-Fuisse, Roger Lassarat "Clos de France" (France)	\$38

Dessert Wines

Muscato, St. Supery (Napa) .375 liter	\$24
Moscato d'Asti, Umberto Fiore (Italy)	\$7 / \$30
Muscato d'Asti, Michelle Charlo "Nivole" (Italy) .375 liter	\$32
Orange Muscat, Renwood (California) .375 liter	\$36

Imported Beers

Mythos (Greece)	\$4	New Castle (England)	\$4
Birra Moretti (Italy)	\$4	Heineken (Holland)	\$4
Bass Ale (England)	\$4	Corona (Mexico)	\$4
Pilsner Urquell (Czech)	\$4	Xingu (Brazil)	\$4
Arcaçia Ales IPA	\$4	Leinenkugel's Sunset Wheat	\$4
		Samuel Adams	\$4