

Bleu Olive

Mediterranean Grille & Bar

Dinner Menu

Mezze

Bleu Olive Medley of Spreads	\$9.95
Spiced hummus, red pepper basil feta spread, cucumber tsatsiki, eggplant baba ghanoush & olive tapenade served with char grilled pita bread	
Individual Spread with char grilled pita bread	\$5.95
Spanakopita	\$7.50
Spinach, leeks & feta cheese baked to a golden brown in phyllo pastry	
Baked Portabellini Mushrooms	\$8.95
Stuffed with crab meat, andouille sausage & asiago cheese	
Baby Octopus Tempura	\$8.95
Served with cucumber tsatsiki & balsamic sesame caramel	
Crispy Fried Calamari	\$9.50
Served with pepperoncini remoulade & Moroccan tomato jam	
Saganaki Cheese "Flambé"	\$9.50
Sparked tableside on a cast iron skillet with lemon and sambuca	
Prince Edward Island Mussels "Krasata"	\$11.95
Sautéed in a white wine garlic lemon butter, served with bruschetta	
Lump Crab Cakes	\$12.95
Served with roasted garlic parsley aioli & Moroccan tomato jam	
Shrimp Santorini	\$13.95
Sautéed shrimp with plum tomatoes, spinach, olives & feta cheese	
Chef's Sampler Platter	\$29.95
Shrimp Santorini, Lump Crab Cakes & Crispy Fried Calamari	

Pastas & Grains

Mediterranean Capellini	\$11.95
Sun dried tomatoes, basil pesto, spinach, Kalamata olives & goat cheese	
Linguine à la Bolognese	\$13.75
A ragù of ground beef, mushrooms & bacon in a tomato basil pomodoro	
Roasted Chicken Linguine	\$14.95
Sun dried tomatoes, artichokes & spinach in a gorgonzola cream sauce	
Spicy Chicken Tortellini	\$16.50
With andouille sausage, tomatoes & spinach in a roasted red pepper butter	
Seafood Capellini	\$17.95
Shrimp, Prince Edward Island mussels & calamari with plum tomatoes & spinach in a parsley lemon butter	
Shrimp "Tourkolimano"	\$17.95
Shrimp sautéed with tomatoes, spinach, olives & feta tossed with orzo pasta	
Spanish Paella	\$18.95
Shrimp, chicken, andouille sausage, mussels & calamari simmered in a spicy sofrito sauce tossed with creamy risotto	

Pizzetta

Five Cheese Pizzetta	\$10.95
Feta, parmesan, provolone, mozzarella & asiago with tomato basil sauce	
Mediterranean Pizzetta	\$11.95
Sun dried tomatoes, artichokes, olives, spinach, pesto, mozzarella & feta	
Portabellini Mushroom Pizzetta	\$11.95
Roasted red peppers, bleu cheese, basil pesto, spinach & mozzarella	
Bolognese Pizzetta	\$12.95
Spiced ground beef, mushrooms, bacon, tomato basil sauce & mozzarella	
Asiago Chicken Pizzetta	\$13.95
Plum tomatoes, andouille sausage, parmesan cream, mozzarella & asiago	

Soup & Salad

Chicken Avgolemono Soup	\$4.25 / \$5.75
Lemon chicken soup with rice, served with parmesan herb crostinis	
Daily Soup Selection	\$4.25 / \$5.75
Served with parmesan herb crostinis	
Mixed Garden Lettuces	\$5.25
With tomatoes, cucumbers, marinated onions & balsamic herb vinaigrette	
Caesar Salad	\$5.50
Crisp romaine with fresh Caesar dressing & parmesan herb croutons	
Spinach Salad	\$5.95
Bleu cheese crumbles, candied walnuts & red wine raspberry vinaigrette	
Greek Salad	\$6.50
Tomatoes, peppers, marinated onions, cucumbers, artichoke hearts, marinated olives & feta with mixed lettuces & balsamic herb vinaigrette	
Grilled Seafood Salad	\$13.95
Gulf shrimp & salmon served over mixed garden lettuces with tomatoes, cucumbers, bell peppers & citrus sesame vinaigrette	

Meat & Poultry

Crispy Chicken Parmesan	\$15.95
Served with capellini pasta in a tomato basil pomodoro sauce	
Chicken "Cordon Bleu Olive"	\$16.95
Stuffed with capicola ham, spinach & feta cheese, served with garlic whipped potatoes & seasonal vegetables	
Moussaka	\$16.95
Casserole of spiced beef layered with eggplant, zucchini, potatoes & béchamel cream sauce	
Pan Roasted Double Cut Pork Chop	\$17.50
Garlic whipped potatoes, seasonal vegetables & Moroccan spiced chutney	
12 oz Beef Tenderloin Kabobs	\$17.95
Garlic whipped potatoes, seasonal vegetables & burgundy mint sauce	
Slow Braised Australian Lamb Shank	\$21.95
Cardamom rice pilaf, seasonal vegetables & burgundy mint sauce	
14 oz. Beef Rib Eye	\$27.95
Garlic whipped potatoes, seasonal vegetables & Madeira mushroom sauce	
Beef Tenderloin Filet	6 oz \$24.95 / 9 oz \$28.95
Garlic whipped potatoes, seasonal vegetables & Madeira mushroom sauce	
6 oz Beef Tenderloin Filet & Tempura Fried Shrimp	\$32.95
Garlic whipped potatoes, seasonal vegetables & a duo of sauces	

Fresh Seafood

Fish of the Day "Plaki Style"	Market Price
With a ragù of plum tomatoes, artichokes, roasted red peppers & spinach served over creamy parmesan risotto	
Seafood Trio	\$24.95
Grilled Chilean salmon, tempura fried tilapia & roasted shrimp with garlic whipped potatoes, seasonal vegetables & a trio of sauces	
Lump Crab Cakes	\$22.95
Garlic whipped potatoes, seasonal vegetables & roasted garlic parsley aioli	
Baked Stuffed Chilean Salmon	\$21.95
With crab meat, andouille sausage & asiago cheese, served with cardamom rice pilaf, seasonal vegetables & balsamic sesame caramel	
Tempura Fried Tilapia	\$16.95
Cardamom rice pilaf, seasonal vegetables & pepperoncini remoulade	

A split charge of \$3.95 will be added for all entrees.

Twenty percent gratuity will be included to parties of six or more.

Executive Chef / Proprietor: Sam Papanikas

General Manager: Yianni Papanikas