

Bleu Olive

Mediterranean Grille & Bar

Lunch Menu

Mezze & Pizzetta

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			
Baked Portobello Mushrooms \$8.95	Stuffed with crab meat, artichokes, asiago & parmesan cheeses	Baby Octopus Tempura \$8.95	Drizzled with balsamic sesame caramel, served with cucumber tsatsiki
Crispy Fried Calamari \$9.25	Served with pepperoncini remoulade & green olive tomato salsa cruda	Saganaki Cheese "Flambé" \$9.25	Sparked tableside on a cast iron skillet with lemon & sambuca
Prince Edward Island Mussels "Krasata" \$11.50	Steamed in a white wine garlic lemon butter served with bruschetta	Pan Roasted Crab Cakes \$11.95	Served with grainy mustard aioli & green olive tomato salsa cruda
Five Cheese Pizzetta \$9.95	Feta, parmesan, provolone, mozzarella & asiago with marinara	Portobello Mushroom Pizzetta \$10.75	Basil pesto, roasted red peppers, mozzarella & goat cheese
Mediterranean Pizzetta \$10.25	Sun dried tomatoes, artichokes, olives, spinach, mozzarella & feta	Bolognese Pizzetta \$10.95	Spiced ground beef, bacon, mushrooms, marinara & mozzarella

Soups & Salads

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

Gourmet Sandwiches

Served with choice of fried shoestring potatoes, Caesar salad or cup of soup.

Genoa Salami & Provolone Cheese \$7.95	Lettuce, tomatoes, marinated onions & basil pesto aioli on ciabatta	Grilled Portobello Mushroom Wrap \$8.75	With spiced hummus, grilled onions & bell peppers, spinach & provolone cheese wrapped in a flour tortilla
Apple Wood B.L.T. \$7.95	Apple wood bacon, lettuce, tomatoes & basil pesto aioli on sourdough	"Signature" Gyro Sandwich \$8.95	Freshly prepared lamb & beef gyro meat, marinated onions, tomatoes & cucumber tsatsiki served on grilled pita bread
Turkey & Apple Wood Bacon Wrap \$8.95	Lettuce, tomatoes, provolone cheese & grainy mustard aioli	Marinated Grilled Chicken Panino \$8.95	With red pepper basil feta spread, grilled onions, spinach, roasted bell peppers & provolone cheese on grilled ciabatta bread
Grilled Chicken Caesar Wrap \$8.95	With romaine lettuce & fresh Caesar dressing wrapped in a flour tortilla	Grilled Steak Philly Melt \$9.25	Thin sliced marinated flank steak, grilled onions, mushrooms, bell peppers & provolone cheese on grilled pita bread
Herb Crusted Roast Beef Sandwich \$8.95	Lettuce, tomatoes, marinated onions, provolone & grainy mustard aioli	Tempura Fried Tilapia Sandwich \$11.25	With lettuce, tomatoes, marinated onions & pepperoncini remoulade
Bleu Olive Club \$9.95	Turkey breast, roast beef, Genoa salami, apple wood bacon, provolone, lettuce, tomatoes & basil pesto aioli on sourdough bread		

Entrées

Spanakopita \$9.25	Spinach, leeks & feta cheese baked to a golden brown in phyllo pastry served with Greek salad	Mediterranean Capellini \$9.75	Sun dried tomatoes, basil pesto, spinach, mixed olives & goat cheese
Mushroom Fettuccine \$10.25	Roasted red peppers, tomatoes & spinach in a balsamic asiago cream sauce	Spaghetti à la Bolognese \$11.95	A ragù of ground beef, bacon & mushrooms in a tomato basil marinara
Roasted Chicken Fettuccine \$12.75	Sun dried tomatoes, artichokes & spinach in a gorgonzola cream sauce	Moussaka \$15.95	Casserole of ground beef, eggplant, zucchini, potatoes & béchamel sauce
Chipotle Chicken Tortellini \$13.75	With andouille sausage, red peppers & spinach in a chipotle cream sauce	Spanish Paella \$16.95	Gulf shrimp, chicken, andouille sausage, Prince Edward Island mussels & calamari simmered with chipotle spiced risotto
Seafood Capellini \$15.95	Sautéed gulf shrimp, Prince Edward Island mussels & calamari with plum tomatoes & spinach in a spicy gremolata butter sauce	Fish of the Day "Plaki Style" Market Price	With a ragù of plum tomatoes, artichokes, roasted red pepper & spinach served over curried rice pilaf

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