

## PASTAS

### POMO CHICKEN PASTA 13

Grilled chicken, black olives, roasted peppers, onions & penne tossed in our house-made tomato sauce, garnished with parmesan cheese. 🌶️

### PASTA BOLO 13

House-made meat sauce with black olives, onions & roasted peppers, served with linguini & topped with parmesan cheese.

### GARLIC SHRIMP 14

Jumbo shrimp, roasted peppers, onions & asparagus tossed with linguini in a light garlic cream sauce.

### MUSHROOM RAVIOLI 13

Sautéed mushrooms, onions, asparagus & spinach topped over our house ravioli baked in a creamy alfredo sauce.

### ARTICHOKE PASTA W/ GARLIC BUTTER SAUCE 12

Artichokes, mushrooms & roasted peppers served over linguini in a garlic butter sauce.

### SEAFOOD PASTA 15

Shrimp, mussels, & calamari with asparagus, corn and roasted peppers served with linguini in house-made palimino.

### VEGGIE PASTA 12

Roasted peppers, artichoke, asparagus, corn, onions, mushrooms and zucchini, tossed in a housemade palimino.

### PESTO CHICKEN PASTA 13

Sautéed chicken breast with onions, asparagus, mushrooms & spinach tossed with penne pasta & our house-made pesto topped with roasted peppers.

### PASTA & MEATBALLS 13

House-made tomato sauce tossed with linguini pasta and our popular meatballs made with angus beef, bacon, onions, garlic & house seasoning.

### GARLIC WHITE WINE PASTA 13

Grilled chicken, sautéed onions, mushrooms & roasted peppers with a garlic white wine sauce over linguini.

### SPICY BACON PASTA 13

Sweet bacon with roasted peppers, onions & mushrooms sautéed in housemade palimino. 🌶️

### SCALLOP PASTA 16

Scallops and bacon with asparagus, mushrooms and roasted peppers with a garlic cream butter sauce.

### VEGETARIAN POTATO PORTOBELLO GNOCCHI 13

Portobello mushroom with pesto cream sauce, topped with roasted red peppers.

## ENTREES

### PAN-ROASTED CHICKEN 14

Lightly dredged in house seasonings, seared & finished in the oven with seasonal vegetable ragout & sweet potato mash.

### SPICY TWICE BAKED PULLED SALMON 16

Twice baked pulled salmon on cilantro rice served over a portabella mushroom with shredded mozzarella cheese. 🌶️

### PAN SEARED PEPPERED JUMBO SCALLOPS 24

Pan seared jumbo scallops served over a carrot, corn, onion & potato hash with mozzarella cheese in a house garlic and soy reduction.

### APPLE BUTTER PORK LOIN 22

Stuffed pork loin with maple butter sauce, served with creamy parmesan grits, sautéed spinach & a house teriyaki reduction.

### LOBSTER RAVIOLI 20

Lobster ravioli, corn, roasted peppers, asparagus & onions served in a housemade palimino sauce.

### ZUCCHINI STEAK 15

Zucchini marinated in olive oil and garlic, pan-seared and served over garlic mashed potatoes drizzled with our housemade spicy sesame vinaigrette

### CAST IRON NY STRIP (10 oz) 27

Served with sweet potato mash & caramelized asparagus.

### SAUTEED PORTABELLO MUSHROOM 14

Sautéed portabella served with house ratatouille & sweet potato mash.

### PULLED CHICKEN\*\* 18

Spitfire chicken, hand pulled and served with a cream and mushroom sauce over mashed potatoes and a side of spinach. 🌶️

### PULLED DUCK\*\* 25

Crispy pulled duck served with garlic sautéed spinach & bacon, whipped potatoes & finished in a spicy brown bacon glaze. 🌶️

🌶️ LEVEL OF SPICE CAN BE MODIFIED.

🌶️🌶️ SPICES ARE PORTIONED FOR EACH ENTREE AND CANNOT BE MODIFIED

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*\* Due to the preparation process, this item may contain bones

-- Please inform your server for food allergies, as some of our menu items do contain allergens such as nuts etc.

-- 20% gratuity will be included for party of 6 or more

# Black Olive

Contemporary American Cuisine

## SOUP & SALADS

### SOUP OF THE DAY 6

#### MIXED BABY GREENS 7

Seasonal blend of fresh greens, onions, cucumbers, tomatoes & blue cheese, dressed with a balsamic dijon vinaigrette.

#### WEDGE SALAD 7

Crisp iceberg lettuce topped with tomatoes, sweet bacon, crumbled blue cheese, onions & creamy parmesan dressing.

#### GRILLED SHRIMP SALAD 14

Shrimp lightly rolled in house seasonings grilled to perfection, served over fresh mixed greens, tomatoes, olives, cucumber, red peppers, sunflower seeds, shredded mozzarella cheese, and served with a carrot miso dressing.

#### ARTICHOKE SALAD 11

Grilled artichokes served over a mixed green chopped salad with tomatoes, black olives, cucumber, red peppers, roasted mushrooms and parmesan cheese, finished with sunflower brittle in a carrot miso dressing.

#### CHICKEN SALAD 13

Sliced grilled chicken breast served over mixed greens, onions, tomatoes, cucumbers, red peppers, olives & candied walnuts served with a red wine vinaigrette dressing, topped with parmesan cheese.

## STARTERS

#### HUMMUS & TAPENADE PLATE 8

Our original recipe of white bean purée with sesame, garlic, lemon & spices with our housemade tapenade, served with sliced cucumbers, drizzled with paprika oil & balsamic vinaigrette, garnished with crisp pita chips.

#### VEGETABLE BRUSCHETTA 9

Crispy bruschetta topped with a blend of avocado, onion, jalapeño, tomato and mango served with fresh herbs & house vinaigrette. 🌶️

#### VEGGIE TARTAR 10

Avocado, cucumber, cilantro, mixed greens & spicy vinaigrette sauce served with toasted pita chips. 🌶️

#### GULF SHRIMP & PARMESAN GRITS 9

Gulf shrimp served with creamy parmesan grits & "magic hat ale" sauce. 🌶️

#### GARLIC BUTTER MUSSELS 9

Mussels pan tossed in white wine with garlic, lemon juice, parsley and tomatoes, finished with parmesan cheese & butter, served with crostini.

#### STEAK SALAD\* 16

Pan-seared Ribeye coated in house seasoning, served over field greens, tomatoes, onions & roasted mushrooms with sunflower seeds & walnuts in a spicy sesame vinaigrette. 🌶️

#### SALMON SALAD\* 14

Pan-seared salmon over mixed greens topped with tomatoes, bacon, onions, red peppers, walnuts, cucumbers & served with a spicy sesame dressing. 🌶️

#### CRAB CAKE SALAD 14

Crab cake coleslaw served over toast points and topped with chopped cucumbers.

#### ZUCCHINI & PORTABELLO MUSHROOM SALAD 14

Cold salad of fresh vegetables tossed with seared zucchini and portabello mushrooms with a spicy vinaigrette sauce over toast points.

#### GARLIC ZUCCHINI 6

Zucchini sliced and marinated in olive oil, garlic with house seasoning and lemon slices, grilled to order

#### BLACK OLIVE SPICY WINGS 9

Our popular spicy chicken wings. 🌶️

#### CALAMARI 10

Calamari lightly breaded with a house seasoned batter and served with a sweet & spicy sauce.

#### SPICY SALMON BRUSCHETTA 12

Salmon baked with mozzarella & served over a French baguette with spicy remoulade. 🌶️

#### MEATBALLS 10

House-made meatballs of angus beef, bacon, onions, & garlic with house seasonings. Served in fresh tomato white wine sauce with parmesan cheese

#### CRAB CAKE 11

Lightly pan-seared, served over asparagus with spicy mayo & walnut romesco sauce. 🌶️