

T O D D E N G L I S H ' S

# OLIVES

A T L A N T I S

## DINNER

### RAW BAR

\*CHERRYSTONE CLAMS  
mignonette, house cocktail sauce

\*CHILLED SPINY LOBSTER

\*CHILLED SHRIMP COCKTAIL

\*SEAFOOD TOWER  
small or large

\*OYSTERS ON THE 1/2 SHELL  
mignonette, house cocktail sauce

### Market Price

#### TUNA TARTARE

spun cucumber, ginger glazed crispy shrimp, sesame dressing, whitefish caviar

LION FISH & SHRIMP CEVICHE  
pineapple, Bahamian spiced rum dressing

### APPETIZERS

“CRAB N SLAB”  
crab cake, seared tuna, avocado and corn relish, cilantro lime aioli

OLIVES MEZZE  
assortment of spreads, lavosh, olives

BOWL O' CLAMS  
chorizo and jalpeño broth, fisherman's toast

BEEF CARPACCIO  
polenta, local field greens, balsamic glazed onions, scallion cream, aioli, shaved parmesan

CALAMARI FRITTI  
spicy lemon aioli

GRILLED SHRIMP  
garlicky spinach, Sambuca glaze, pear salad

### SALADS

BOSTON BIBB  
shaved white onions, bleu cheese, toasted walnuts, vinaigrette

CLASSIC WEDGE  
brown sugar cured bacon, egg, cracked black pepper, bleu cheese dressing

OLIVES CAESAR  
romaine & kale, tomato paint, white anchovies, focaccia croutons

CAPRESE  
heirloom tomatoes, buffalo mozzarella, basil, balsamic drizzle

GREEK SALAD  
romaine, tomatoes, cucumber, onions, feta cheese, Kalamata olives, warm feta cream, Greek dressing

### FISH MARKET

A selection of fresh fish from the coastal waters around the world. Simply grilled on our plancha and served with your selection of sauce.

YELLOW FIN TUNA

NATIVE GROUPER

WHOLE BRANZINO

REEF LOBSTER TAIL

#### SAUCES

Pineapple ginger vinaigrette

Roasted tomato butter sauce

Salsa verde

Lemon caper butter

### FLATBREADS

#### BIANCO

buffalo mozzarella, sweet onion, arugula, tomato, balsamic drizzle

ARTHUR AVENUE FLATBREAD  
tomato, mozzarella

SPICY CHICKEN SAUSAGE  
tomato sauce, spicy chicken sausage, balsamic onions, herb ricotta, sexy scallions

#### BRONX BOMBER

tomato, pepperoni, mozzarella

#### ROASTED PORTOBELLO

mushroom cream, mozzarella, caramelized onion, parmesan, truffle oil

FIG & PROSCIUTTO  
fig jam, gorgonzola, rosemary

### PASTA

BUTTERNUT SQUASH  
TORTELLI

brown butter, sage, parmesan

RICOTTA RAVIOLI  
tomato basil sauce, sweet Italian sausage, garlic bread crumbs

HAND CRAFTED RIGATONI  
BOLOGNESE  
old school tuscan bolognese, shaved parmigiano

SEAFOOD FRA DIAVOLO  
spicy tomato sauce, shrimp, and spiny lobster

### STEAKHOUSE CUTS

We have carefully selected Linz Heritage Angus for our premium steak offerings. This sustainably raised, genuine all natural (no hormones or antibiotics) Black Angus delivers a tender bite with unsurpassed flavor.



8 OZ FILET

14 OZ NEW YORK SIRLOIN

18 OZ SIRLOIN STEAK BONE-IN  
28 DAY DRY AGED

24 OZ CAB COWBOY STEAK

24 OZ CAB PORTERHOUSE

#### SAUCES

Chimichurri

Horseradish hollandaise

Truffle jus

Sauce au poivre

### ENTREES

#### DIVER SCALLOPS

cauliflower pureé, haricot verts almondine, bacon relish

#### GRILLED SALMON

warm spinach potato salad and tomato burro fuso

#### SOY CHILEAN SEABASS

coconut cauliflower risotto, asparagus

#### TE SURF & TURF

8 oz filet with grilled 6 oz lobster tail, whipped potato, grilled asparagus

#### FREE RANGE CHICKEN

feta polenta, warm cherry tomatoes, capers, black olive vinaigrette

#### DOUBLE CUT PORK CHOP

sweet potato puree, chipotle creamed corn, pineapple BBQ

### SIDES

TRUFFLE RISOTTO

ROASTED MUSHROOMS  
& ONIONS

GARLICKY SPINACH

OLIVES FRIES

WHIPPED POTATOES

CREAMED CORN, COTIJA CHEESE

ROASTED ASPARAGUS

All pricing subject to 7.5% VAT

A 15% gratuity is automatically added to all food and beverage checks

\* Items not available on the meal plan

General Manager: Leonardo Mariotti

Chef de Cuisine: Eric Mistry