

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

# OLIVES

A T L A N T I S

## BREAKFAST

### BREAKFAST

#### STEEL CUT OAT PORRIDGE

almond milk, fresh seasonal fruit,  
toasted almonds

#### LOCAL MARKET FRUIT & BERRIES

#### OLIVES FRITTATA

roasted mushrooms, spinach,  
caramelized onions and tomato

#### GRILLED SAUSAGE SANDWICH

sunny side egg, grilled sausage,  
fontina, glazed donut

#### TE STEAK & EGGS

tenderloin, poached eggs,  
English muffin, horseradish hollandaise

#### AL'S GRANOLA & YOGURT

fresh mixed berries, dried fruit,  
sunflower seeds, greek yogurt

#### PEACHES & CREAM FRENCH TOAST

Texas toast, peach & orange chutney,  
vanilla bean whipped cream

#### CAGE FREE EGGS YOUR WAY

potato hash, toast  
choice of: bacon, ham or sausage

#### BAGEL TACOS

scrambled eggs, smoked salmon,  
arugula, white fish caviar,  
spiced crème fraiche

### CONTINENTAL BREAKFAST

YOUR CHOICE OF

BAGEL  
TOAST  
ENGLISH MUFFIN  
HOUSE MADE PASTRY

AND

LOCAL MARKET FRUIT  
& BERRIES  
FRESHLY SQUEEZED JUICES  
& COFFEE OR TEA

18/PER PERSON

### HOUSE MADE PASTRIES

CROISSANT

SCONES

ASSORTED MUFFINS

AL'S "CLASSIC AMERICANA"  
PASTRIES

### SIDES

SAUSAGE

BROWN SUGAR  
CURED BACON

HAM

POTATO HASH

TWO EGGS

SMOKED SALMON

YOGURT

BAGEL WITH  
CREAM CHEESE

### BEVERAGES

COFFEE

regular or decaf

CAPPUCCINO

LATTE

ESPRESSO

regular or decaf

SELECTION OF TEAS

FRESH JUICES

orange, grapefruit, beet or  
carrot ginger

### FLATBREADS

#### HAM & EGG

cheddar, asparagus, hollandaise

#### FLORENTINE

fontina, sunny side eggs, spinach

#### MELA CANNELLA

cinnamon, apples, streusel, sausage,  
yogurt, cheddar

#### LOX & EGGS

eggs, smoked salmon, red onion,  
cream cheese, chives

15% gratuity will be added to all checks

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## LUNCH

### APPETIZERS

#### OLIVES MEZZE

assortment of spreads,  
lavosh, olives

#### BOWL O' CLAMS

chorizo and jalpeño broth,  
fisherman's toast

#### BEEF CARPACCIO

crispy roquefort polenta, local field greens,  
balsamic glazed onions, scallion cream, aioli,  
shaved parmesan

#### CALAMARI FRITTI

spicy lemon aioli

#### GRILLED SHRIMP

garlicky spinach, Sambuca glaze,  
Asian pear salad

### SALADS

#### BOSTON BIBB

shaved white onions,  
shower Point Reyes bleu cheese,  
toasted walnut vinaigrette

#### CLASSIC WEDGE

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

#### OLIVES CAESAR

tomato paint, fried white anchovies,  
focaccia croutons

for the above salads add:  
grilled salmon    grilled chicken  
grilled shrimp

### PASTA

#### BUTTERNUT SQUASH TORTELLI

brown butter, sage, parmesan

#### HAND CRAFTED RIGATONI BOLOGNESE

Old school Tuscan bolognese, shaved  
parmigiano

#### RICOTTA RAVIOLI

roasted tomato basil sauce, sweet Italian  
sausage, garlic bread crumbs

### FLATBREADS

#### BIANCO

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

#### TE'S CLASSIC CHICKEN PESTO

basil oil, pulled chicken,  
caramelized onions, fontina

#### BRONX BOMBER

roasted tomato, pepperoni,  
mozzarella

#### ROASTED PORTOBELLO

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

#### FIG & PROSCIUTTO

fig jam, gorgonzola, rosemary

### DESSERTS

#### S'MORES

milk chocolate fudge cake, vanilla  
ice cream, campfire roasted graham  
crackers, toasted marshmallow

#### NUTELLA CHEESECAKE

Sour cherry gelato, roasted hazelnuts,  
brownies

#### TIRAMISU FLAN

Mascarpone custard, Mocha Cake,  
Cappuccino sorbet, amaretto cookies

#### WARM COOKIES N CREAM TO SHARE

red velvet cupcake, oatmeal crunch,  
tropical whoopee pie, mint fudge cookie,  
cookie dough, fried Oreo, Ice cream  
sundae

### RAW BAR

#### LITTLE NECK 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

*for the above items, please ask your server for prices*

#### TUNA TARTARE

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

#### CONCH CEVICHE

aji Amarillo, salsa criolla

### ENTREES

#### GRILLED SALMON

panzanella salad

#### OLIVES BURGER

house ground chuck, crispy bacon,  
bibb lettuce, tomato, red onion,  
smoked cheddar, bbq aioli, fries

#### CORDON BLEU CHICKEN SANDWICH

country ham, smoked Swiss,  
red onion, aioli, fries

#### STEAK FRITES

NY Strip, red wine glaze, onion jam,  
arugula salad

#### CAPRESE PANINI

mozzarella, basil, tomato

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## DINNER

### RAW BAR

\*LITTLE NECK 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

### CONCH CEVICHE

aji Amarillo, salsa criolla

### APPETIZERS

#### "CRAB N SLAB"

crab cake, seared tuna, avocado and grilled  
corn relish, cilantro lime aioli

### OLIVES MEZZE

assortment of spreads, lavosh, olives

### BOWL O' CLAMS

chorizo and jalpeño broth,  
fisherman's toast

### BEEF CARPACCIO

crispy roquefort polenta, local field greens,  
balsamic glazed onions, scallion cream, aioli,  
shaved parmesan

### CALAMARI FRITTI

spicy lemon aioli

### GRILLED SHRIMP

garlicky spinach, Sambuca glaze,  
Asian pear salad

### SALADS

#### BOSTON BIBB

mache, shaved white onions,  
shower Point Reyes bleu cheese,  
toasted walnut vinaigrette

#### CLASSIC WEDGE

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

#### OLIVES CAESAR

tomato paint, fried white anchovies,  
focaccia croutons

#### CAPRESE

heirloom tomatoes, buffalo  
mozzarella, basil, balsamic drizzle

### FISH MARKET

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

#### YELLOW FIN TUNA

#### NATIVE GROUPER

#### WHOLE FLORIDA SNAPPER

#### WHOLE BRANZINO

#### WILD NIGERIAN SHRIMP

#### SAUCES

Pineapple ginger vinaigrette

Roasted tomato butter sauce

Salsa verde

Lemon caper scampi butter

### FLATBREADS

#### BIANCO

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

#### TE'S CLASSIC CHICKEN PESTO

basil oil, pulled chicken,  
caramelized onions, fonina

#### BRONX BOMBER

roasted tomato, pepperoni,  
mozzarella

#### ROASTED PORTOBELLO

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

#### FIG & PROSCIUTTO

fig jam, gorgonzola, rosemary

### PASTA

#### BUTTERNUT SQUASH TORTELLI

brown butter, sage, parmesan

#### RICOTTA RAVIOLI

roasted 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 Maine lobster

### STEAKHOUSE CUTS

100% Akaushi Wagyu Beef

\*22 OZ COWBOY STEAK

14 OZ NEW YORK SIRLOIN

8 OZ FILET

10 OZ SKIRT STEAK

\*TOMAHAWK RIBEYE FOR 2

#### SAUCES

Chimichurri

Horseradish hollandaise

Truffle jus

Sauce au poivre

### ENTREES

#### GRILLED SALMON

warm spinach potato salad  
and tomato burro fuso

#### DIVER SCALLOPS

sweet pea risotto, pancetta,  
63 degree egg

#### \*TE SURF & TURF

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

#### FREE RANGE CHICKEN

cheesy polenta, haricots verts,  
agrodolce calabrese

#### DOUBLE CUT PORK CHOP

sweet potato puree, roasted corn,  
pineapple BBQ

### SIDES

#### BROCCOLINI

ROASTED MUSHROOMS  
& ONIONS

GARLICKY SPINACH

OLIVES FRIES

WHIPPED POTATOES

CREAMED CORN

WITH COTIJA CHEESE

ROASTED ASPARAGUS

General Manager: Leonardo Mariotti

15% gratuity will be added to all checks

\* Items not available on the meal plan

Chef de Cuisine: Andrew Ocetnik

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## LATE NIGHT

### FLATBREADS

**JERK SHRIMP 21**  
asiago, shaved fennel salad

**BIANCO 18**  
buffalo mozzarella, sweet onion,  
arugula, tomato, balsamic drizzle

**BRONX BOMBER 19**  
roasted tomato, pepperoni,  
mozzarella

**ROASTED PORTOBELLO 19**  
mushroom cream, fontina,  
caramelized onion, parmesan,  
truffle oil

**ARTHUR AVENUE 16**  
roasted tomato, mozzarella

**CHORIZO 19**  
roasted peppers, caramelized onion,  
scallions, mozzarella, mustard aioli

### APPETIZERS

**OLIVES CAESAR**  
tomato paint, fried white anchovies,  
focaccia croutons

for the above salad add:  
grilled salmon chicken shrimp

**CALAMARI FRITTI**  
spicy lemon aioli

### ENTREES

**OLIVES BURGER**  
house ground chuck, crispy bacon,  
bibb lettuce, tomato, red onion, smoked  
cheddar, bbq aioli, fries

**NEW CUBAN SANDWICH**  
pulled pork, smoked Swiss, shaved  
country ham, Dijon, roasted garlic aioli,  
sweet and sour pickles, fries

**CORDON BLEU  
CHICKEN PANINI**  
country ham, smoked Swiss,  
red onion, aioli, fries

**CAPRESE PANINI**  
mozzarella, basil, tomato

**BROOKLYN STYLE  
SPAGHETTI**  
hand crafted meatballs,  
roasted tomato sauce, fresh basil,  
parmigiano reggiano

15% gratuity will be added to all checks