

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

# OLIVES

A T L A N T I S

## LUNCH

### APPETIZERS

#### 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

#### GREEK SALAD

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

#### OLIVES CAESAR

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

salads add:

grilled salmon    grilled chicken  
grilled shrimp

### PASTA

#### BUTTERNUT SQUASH TORTELLI 23

brown butter, sage, parmesan

#### HAND CRAFTED RIGATONI BOLOGNESE 30

old school Tuscan bolognese, shaved  
parmigiano

#### RICOTTA RAVIOLI 26

basil sauce, sweet Italian sausage, garlic  
bread crumbs

### 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

### 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

#### ICE CREAM

Vanilla or Chocolate

### 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

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

**TUNA TARTARE**  
spun cucumber, ginger glazed  
crispy shrimp, sesame dressing,  
whitefish caviar

**LION FISH & SHRIMP CEVICHE**  
pineapple, Bahamian spiced rum dressing

### 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, Swiss,  
red onion, aioli, fries

**FISH AND CHIPS**  
local fish, cilantro lime aioli

**STEAK FRITES**  
NY Strip 14oz., red wine glaze,  
arugula salad

**CAPRESE PANINI**  
mozzarella, basil, tomato

General Manager: Leonardo Mariotti

All pricing subject to 7.5% VAT  
A 15% gratuity is automatically added to all food and beverage checks

Chef de Cuisine: Eric Mistry