

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

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

15% gratuity will be added to all checks