

bleu olive

MEDITERRANEAN BISTRO

DINNER MENU

MEZZE

TASTING OF SPREADS

Listed Below | Pita | Cucumber | Crostini 12
Individual Spread | Pita | Cucumber 9

HUMMUS

Garbanzo | Garlic | Lemon | Cumin

TZATZIKI

Greek Yogurt | Cucumber | Dill | Mint

TIROKAFTERI

Feta | Spicy Red Pepper | Basil

BABAGHANOUSH

Roasted Eggplant | Parsley | Olive Oil

ARTISINAL CHEESES

Chef's Selection | Burgundy Fig Compote
Spiced Walnuts | Rosemary Toast 15

DOLMATHES

Stuffed Grape Leaves | Rice | Dill
Pine Nuts | Tzatziki 9

SAGANAKI

Baked Feta Cheese | Tomatoes | Olives
Shallots | Rosemary Toast 11

GRILLED OCTOPUS

Arugula | Pickled Onions | Olive Relish 12

CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 13

SAUTEED CALAMARI

Fennel | Capers | Tomato Ragú | Feta 13

MUSSELS "KRASATA"

Fennel | Capers | Chardonnay Butter 13

SPICY MUSSELS

Chorizo | Leeks | Spicy Tomato Brodo 14

PAN SEARED CRAB CAKE

Beet Relish | Smoked Onion Aioli 14

LAMB LOLLICHOPS

Grilled Lamb Chops | Chermoula 16

GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 16

SOUPA | SALATA

AVGOLEMONO Egg Lemon Broth | Chicken | Rice 5 | 7

TODAY'S SOUP CREATION 5 | 7

ARTISAN Mixed Lettuces | Grapes | Walnuts | Bleu Cheese | Champagne Honey Mustard 10

CAESAR Baby Romaine | Polenta Croutons | Creamy Garlic Anchovy Dressing | Parmigiano 10

KALE CAESAR Polenta Croutons | Garlic Anchovy Sherry Vinaigrette | Parmigiano 11

BEETS Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel | Lemon Sesame Vinaigrette 11

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 11

CRISPY CAROLINA OYSTERS* Baby Arugula | Pickled Fennel | Lemon Caper Remoulade 15

MEAT | POULTRY

JOYCE FARMS CHICKEN Spinach & Feta Stuffing | Mushroom Risotto | Chicken Demi 22

STEAK FRITES* Grilled 10 oz Flat Iron | House Cut Fries | Fresh Herb Chermoula Sauce 25

HONEY GLAZED LAMB TENDERLOIN* Mushroom Risotto | Broccolini | Bordelaise Sauce 28

FIRSTHAND PORK CHOP* Parmesan Risotto | Brussels Sprouts | Oyster Mushroom Ragú 27

GRASS FED BEEF TENDERLOIN* Roasted Yukon Potatoes | Broccolini | Bordelaise Sauce 34

MOUSSAKA Casserole | Braised Lamb | Eggplant | Yukon Potatoes | Goat Cheese Béchamel 22

LAMB BURGER* Beet Relish | Baby Arugula | Chermoula | Goat Cheese | House Cut Fries 17

SEAFOOD | PASTA | VEGETABLES

FISH OF THE DAY "PLAKI"* Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo Market

SCOTTISH SALMON* Roasted Potatoes | Brussels Sprouts | Beet Relish | Smoked Onion Aioli 24

PAELLA Shrimp | Chicken | Spanish Chorizo | Calamari | Mussels | Citrus Saffron Risotto 26

SHRIMP TOURKOLIMAND Tomatoes | Olives | Spinach | Garlic Lemon Butter | Feta | Orzo 24

LAMB BOLOGNESE Braised Lamb | Mushrooms | Peppers | Tomato Ragú | Linguini | Parmigiano 22

VEGETABLE POLENTA Eggplant | Red Peppers | Oyster Mushrooms | Chermoula | Pinenuts 17

LINGUINE CAPONATA Eggplant | Capers | Olives | Spinach | Tomato Basil Ragú | Parmigiano 16

Add Chicken 5 | Add Shrimp 8 | Add Chorizo 5

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

Please inform us of any food allergies. We will meet & exceed any special dietary requests.

20% gratuity will be included to parties of six or more.