

# Tapas

Tapas are a wide variety of small, flavorful appetizers that are meant to be shared and savored. The serving of tapas is designed to encourage conversation, and by tradition almost always accompanied by wine. Our chef recommends enhancing your culinary journey by experiencing the suggested wines paired with each dish.

*“Eat when you drink, drink when you eat.”*

<b>Sesame Seared Tuna</b> <i>Fresh Ahi tuna crusted in sesame seeds &amp; lightly seared, served over mixed greens and drizzled with a balsamic reduction</i> <i>Norcal Pinot Noir, CA</i>	10-	<b>Argentinean Beef Empanadas</b> <i>Argentine version of the Latin classic with egg, olives &amp; raisins, served with chimichurri sauce</i> <i>La Fortuna Malbec, Chile</i>	10-
<b>New Orleans Spicy BBQ Shrimp</b> <i>Sautéed in a bold &amp; spicy sauce along with a ciabatta crostini</i> <i>One Hope Cabernet, CA</i>	9-	<b>Jamaican Jerk Chicken Tacos</b> <i>Spicy jerk-marinated chicken with fresh mango salsa in a crispy wonton shell</i> <i>Oliver's Sangria (Red or White)</i>	8-
<b>Fried Ricotta Ravioli</b> <i>Lightly breaded cheese ravioli, served with a trio of sauces: alfredo, marinara &amp; pesto</i> <i>One Hope Cabernet, CA</i>	9-	<b>Thai Coconut Shrimp</b> <i>Beer battered &amp; hand rolled in toasted coconut flakes, served with Thai sweet chili sauce</i>	10-
<b>Oliver's Paella Risotto</b> <i>The bold flavors of Spain's famous paella-sausage, seafood and saffron-meet the luscious, creamy texture of Italy's risotto</i> <i>3 Ton Sauvignon Blanc, Marlborough, New Zealand</i>	10-	<b>Oliver's Cheese Plate</b> <i>Chef Derrick's selection of artisan cheeses, served with an assortment of olives &amp; crostinis</i> <i>Monte Maria Pinot Grigio, Italy</i>	10-
<b>Oliver's Crab Dip</b> <i>Our signature dish with crab meat and a blend of three cheeses &amp; spices, served with warm pita points</i>	9-	<b>Oliver's Crispy Fish Tacos</b> <i>Lightly blackened tilapia with pico de gallo &amp; mango sauce in a crispy wonton shell</i> <i>Trullo Reisling, Germany</i>	9-
<b>Pork Pot Stickers</b> <i>Fried Chinese pork dumplings, served with sweet Thai chili sauce</i>	9-	<b>Filet Mignon Sliders</b> <i>Three succulent mini-burgers made from fresh-ground filet mignon, topped with cheddar and bacon</i>	10-
<b>Hawaiian Pork Lau Lau</b> <i>Steamed &amp; shredded pork, served with sesame white rice and a guava, orange-pineapple sauce</i>	10-	<b>Lobster Ravioli</b> <i>Ravioli stuffed with lobster &amp; cheeses, along with a sun-dried tomato &amp; champagne lobster sauce</i> <i>Bridlewood Arabesque, Santa Barbara, CA</i>	11-
<b>Fried Calamari</b> <i>Lightly breaded and served with a spicy remoulade</i> <i>Monte Maria Pinot Grigio, Italy</i>	9-	<b>The Bruschetta Bar</b> <i>Great choice to get you started. Choose your own combinations.</i>	
<b>Spinach &amp; Artichoke Dip</b> <i>Our own creamy three-cheese blend, served with warm pita points</i>	8-	<i>Classic Tomato Bruschetta</i>	2-
<b>Tuscan Stuffed Mushrooms</b> <i>Italian sausage, roasted peppers &amp; three cheeses, served with a homemade demi glace</i> <i>Penny Farthing Cabernet, Lodi, CA</i>	9-	<i>Caponata Agridolce</i>	2-
<b>Hummus &amp; Flatbread</b> <i>Classic Middle Eastern recipe, served with warm pita points</i>	8-	<i>Roasted Red Pepper &amp; Goat Cheese Tapenade</i>	2-
<b>Aromatic Chinese Braised Oxtail</b> <i>Marinated and braised in rice wine, sweet soy, lemongrass, cilantro &amp; a variety of spices &amp; aromatics</i> <i>Bianchi Cabernet, Central Coast, CA</i>	10-	<i>Classic Mediterranean Hummus</i>	2-
<b>Vegetable Spring Rolls</b> <i>Classic Asian spring rolls, served with sweet Thai chili sauce</i>	8-	<i>Avanti Pinot Noir, Italy</i>	
<b>Calais Mussels</b> <i>Fresh mussels sautéed in a light white-wine butter sauce, served with ciabatta crostini</i> <i>Mercer Estates Pinot Gris, Columbia Valley, WA</i>	10-	<b>Pan-Seared Scallops</b> <i>Served in a nest of angel hair pasta, tossed with tomato &amp; spinach in a Creole cream sauce</i> <i>One Hope Sauvignon Blanc, CA</i>	11-
<b>Creole Shrimp &amp; Asiago Cheese Grits</b> <i>Sautéed shrimp &amp; andouille sausage accompanied by asiago cheese grits &amp; a spicy Creole BBQ sauce</i>	9-	<b>Cuban Style Ropa Vieja</b> <i>Braised &amp; shredded beef with peppers, onions &amp; tomato atop a crunchy tostada shell with fried plantains</i> <i>Cota 585 Tempranillo, Spain</i>	10-
<b>Black Bean Dip</b> <i>Spicy dip topped with goat cheese and pico de gallo, served with warm tortilla chips</i>	8-	<b>BBQ Short Ribs</b> <i>Marinated Korean style and grilled, served with Asian slaw</i> <i>*Boomtown Syrah, Columbia Valley, WA</i>	9-
<b>Beef Satay</b> <i>Beef tenderloin seared with spices, served with Thai peanut sauce</i>	10-	<b>Ceviche</b> <i>Classical Spanish dish with a refreshing combination of scallops, shrimp, whitefish &amp; calamari</i>	11-
		<b>Andouille Sausage Peperonata</b> <i>Andouille sausage tossed with sweet peppers, garlic &amp; onions, sautéed in EVOO</i> <i>One Hope Pinot Noir, CA</i>	10-
		<b>Sesame Green Beans</b> <i>Sautéed haricot vert, peppers, red onions, mushrooms &amp; cherry tomatoes tossed with a homemade sesame vinaigrette</i>	9-

# Salads

Add Shrimp 2.5- Add Chicken 2-

## Greek Salad

8- Romaine lettuce, feta cheese, shaved white onions, kalamata olives, & our chef's homemade Greek dressing

## Cherry Tomato Caprese

9- Fresh mozzarella, cherry tomatoes, shaved red onion & basil chiffonade, tossed in EVOO and drizzled with a balsamic reduction

## Oliver's House Salad

7- Seasonal greens with cherry tomatoes, applewood bacon & feta cheese, tossed in champagne vinaigrette

## The Black & Blue Salad

9- Tender slices of beef atop mixed field greens, blue cheese crumbles, red onion & cherry tomatoes, tossed in our homemade blue cheese dressing

## Classic Caesar Salad

9- Fresh romaine hearts, garlic parmesan croutons and shaved romano cheese

## Glazed Salmon Salad

9- Baked salmon glazed with a sweet Vidalia onion sauce, served atop mixed field greens, tossed in a champagne vinaigrette

# Pizzas

## Flatbread Pizzas

9-

## The Caprese

Roma tomatoes, fresh mozzarella, sweet basil & homemade marinara

## The Greek

Feta cheese, kalamata olives, shaved white onion & garlic oregano EVOO

## The BBQ

Shredded BBQ chicken with shaved red onions & cheddar-jack cheese

## The Tuscan

Ground Italian sausage, mushroom, garlic, shredded mozzarella & romano cheese

## New Menu Items

# Large Plates

## Cioppino

16- Italian fish stew filled with scallops, shrimp, mussels & white fish served with a ciabatta crostini  
*Bianchi Chardonnay, Central Coast, CA*

## Herb-Rubbed Roasted Chicken

18- Half a chicken rubbed with fresh herbs and perfectly roasted, served with garlic mashed potatoes & seasonal vegetables  
*Norcal Pinot Noir, CA*

## Chef's Pasta Du Jour

18- Ask your server about today's selection

## Herb-Roasted Ribeye

24- Perfectly grilled tender filet, served with rosemary roasted potatoes & sautéed Shitake mushrooms  
*One Hope Merlot, CA*

# Sides

## Roasted Rosemary Potatoes

5-

## Asiago Cheese Grits

5-

## Wilted Spinach

5-

## Pommes Frites

5- Golden fried potato fries

## Chips 'n' Salsa

7- Homemade salsa with warm tortilla chips

# Desserts

## Crème Brulee

8- Traditional French custard with a thin layer of hand-fired caramelized sugar

## Dulce De Leche Cake

9- Classic cake with caramel buttercream frosting & a caramel drizzle

## Chocolate Fondue for Two

10- Oliver's signature fondue served in a martini glass with pound cake & fresh seasonal fruit

## Chocolate Amaretto Cake

8- Decadent chocolate cake drizzled with amaretto, served with raspberry sauce

## Regular & Decaffeinated Coffee

1.5-

## Hot Chocolate

1.5-

## Hot Tea (Assorted flavors)

1.5-

A 20% gratuity will be added to parties of 6 or more.