

APPETIZERS

G & O

Appetizer Platter

Chef's Daily Selection from Our Amazing Starters

\$ 24/for two people

Pan Seared Foie Gras

with Chanterelle Mushrooms and
Red Wine Syrup

\$ 20.

Yukon Gold Potato Skins

stuffed with Blue Crab, Double Smoked Bacon
and Aged Cheddar

\$ 10.

Grilled Calamari

with Mango Chipotle Spice
Accompanied by Tomato Cilantro Salsa

\$ 12.

1 Lb. Of Chicken Wings

with Dark Beer BBQ Sauce. Mild,
Medium, Hot, Honey Garlic or Butter Chicken

\$ 12.

Blue Crab Cakes

with a Moroccan Ailo

\$ 14.

Duck Egg Rolls

Hot and Sour Lychee Dip

\$ 12.

Jumbo Tiger Shrimp three ways

Spicy Asian Shrimp, Sesame Shrimp
& Coconut Shrimp

\$ 14.

Mexican Hat Dance

Beef Taco & Chicken Enchilada
Mini Nachos with Havarti Cheese

\$ 12.

Cedar and Sugar Cane

Smoked Jumbo Sea Scallops

\$ 12.

Pork Riblets

with Sweet and Sour Sauce

\$ 12.

Loaded Nachos

with Three Cheese, Peppers and
All the Fixings

\$ 12

SOUPS

Soup of the Day... Priced Accordingly

*Onion Soup with Irish Porter Cheese Crouton
\$9.*

SALADS

*Arrugula Salad
with Smoked Duck Breast
and Black Current Vinaigrette
\$12.*

*Premium Caesar Salad
with Julienne of Back Bacon,
Roast Garlic Croutons & Shaved Parmesan
\$12.*

*The Grape & Olive Mélange
Assorted Baby Lettuces with Olives Fried
Goat Cheese, Caramelized Pecans,
Dry Cranberries & Grape Vinaigrette
\$14.*

*Authentic Greek Salad
Layers of Tomatoes, Cucumbers,
Peppers, Onions, Feta Cheese and Olives
with Roast Garlic & Onion Dressing
\$12.*

SIGNATURE BREADS \$10.

*Wild Mushroom & Brie Bread
with Fresh Basil*

*Roast Pepper Tapenade
with Caramelized Onions and Goat Cheese*

SPECIALTY PASTAS

Seafood Linguine
with Shrimp, Clams, Calamari,
In a Light Curry Tomato Sauce
\$18.

Baked Chicken Penne
with Broccoli in a Cream Sauce
\$18.

Angel Hair Noodles
with Roasted Red Peppers, Sauteed Asparagus,
Caramelized Onions, Roast Garlic in a Rose Sauce
\$18.

GOURMET PIZZAS

Pizza with Egg Plant
Artichokes and Roast Peppers
\$14.

Pepperoni & Mozzarella Cheese
\$12.

Lobster Pizza
with Black Garlic, Lemon Butter and
Cheese Sauce
\$16.

STEAKS

Served with Veg & Frites, Sweet Potato
Fries or Potato of the Day

We Proudly Serve Perfectly Aged & Hand Carved 'AAA'
Sterling Silver Canadian Beef & Canadian Veal seasoned with
G&O Smoke Spice.

10 oz. New York Striploin	\$ 28.
14 oz New York Striploin	\$ 32.
8 oz Beef Tenderloin	\$ 34.
6 oz Beef Tenderloin with 4 oz Lobster Tail	\$ 40.

BURGERS

8oz Handmade Ground Striploin Burger
\$12.

Burger Sampler Platter
\$12.

Topping Duets \$1.50
(includes 3 choices for sampler platter)

- Back Bacon & Aged White Cheddar
- Goat Cheese & Roast Peppers
- Wild Mushrooms & Brie

MAINS

Served with Veg & Frites, Sweet Potato
Fries or Potato of the Day

Veal Melt
topped with Mushrooms and Spiced Havarti
\$ 26.

Chicken Breast
stuffed with Goat Cheese and Sundried
Tomatoes
\$ 24.

Asian Eight Seasoned Duck Breast
with Chilean Carica Sauce
\$ 26.

Grilled Australian White Stripe Lamb
with a Port & Fig Sauce
Small \$ 26. Regular \$ 36.

Sweet Potato Scaled Salmon
with Maple Butter
\$ 26.

Seafood Platter
For 1 or 2
Lobster Tail, Jumbo Tiger Shrimp,
Sea Scallops & Grilled Calamari
Market Price

Table D'Hôte

Préludes

Onion Soup

with Irish Porter Cheese Crouton

The Grape & Olive Mélange

Assorted Baby Lettuces with Olives
Fried Goat Cheese, Caramelized Pecans,
Dry Cranberries & Grape Vinaigrette

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### *Sorbet*

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Entrées

Seafood Linguine

with Shrimp, Clams and Calamari
in a Light Curry Tomato Sauce

Peppercorn Crusted 10 oz. New York Striploin

Chicken Breast

stuffed with Goat Cheese and Sundried Tomatoes

Dessert

Ask your server for our daily selections.

\$39.95/pp

Plus applicable taxes and gratuities

SAUCES & SIDE ORDERS

Green Peppercorns in Red Wine Reduction	\$ 4.
Black Peppercorn Crust	\$ 4.
Sautéed Mushrooms	\$ 6.
Wild Shrimp	\$ 12.
Pan Seared Foie Gras	\$ 12.
Yukon Gold Frites or Sweet Potato Frites	\$ 6.
Sautéed Vidalia Onions	\$ 6.

There is always something
EXCITING
Happening at the Grape & Olive
Join Us For:

Spectacular SUNDAY BRUNCH 11am - 2pm
*GOURMET COOKING CLASSES - Wednesday Evenings 6:30pm
Thursday thru Saturday Night - *INTERACTIVE CHEF'S GRILLE with CHEF MARCEL
Friday Evenings - MARTINI MADNESS with COMPLIMENTARY Hors D'Oeuvres
Take Home some of our Fabulous PASTRIES & STARBUCKS Coffee
*advance reservations required

Executive Chef Marcel Taillefer
Executive Sous Chef Heather Richardson
& all the Staff of the G & O are pleased to serve you

We look forward to making your experience with us
a Memorable One

We are pleased to accommodate special requests whenever possible
Please discuss any dietary concerns with your server

To make reservations, book for any of our featured events, or to order
cakes & pastries for any occasion

Contact the Grape & Olive (705) 238-5086