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Olives

Menu Prices — October 24, 2026

Olives menu with prices in United States, updated October 2019: 94 items across 7 categories, prices from $4.00 to $38.00.

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Olives Menu with Prices (United States)

Olives menu with prices in United States, updated October 2019: 94 items across 7 categories, prices from $4.00 to $38.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/olives

Menu categories: Most Ordered · Drinks · Lunch & Dinner - Entrees · Lunch & Dinner - Appetizers · Salads · Sandwiches · Pizza

Most Ordered

ITEM	PRICE
Lobster Roll Warm lobster salad with housemade aioli On a brioche bun.	**$23.00**
Crispy Chicken Potstickers Sweet chili-garlic sauce.	**$14.00**
The Irish Goodbye Shaved corned beef, sauerkraut, 1000 island dressing, Swiss cheese, lettuce, tomato & onion on a hoagie bun.	**$15.00**
Pineapple Agua Fresca 20oz Tropical pinapple, fresh squeezed limes, agave nectar make a refreshing summer drink. Complete with tajin and chamoy for...	**$6.50**
Birria Wontons Slow-cooked Angus beef, cheese, beef Consomme, cilantro & onion.	**$16.00**
Spinach Artichoke Arancini Gluten free, vegetarian. Fried risotto balls stuffed with fresh mozzarella, spinach & artichoke With creamy cheese sauce...	**$14.00**
Black Angus Burger Lettuce, tomato, red onion & pickles.	**$17.00**
Beef Wellington Tender steak, mustard aioli, mushroom duxelle & arugula on a croissant.	**$18.00**
Walleye Sandwich Cracker crumb fried walleye, lettuce, tomato, onion & tartar sauce, on a hoagie bun.	**$18.00**
14 oz Ribeye Gluten free. Herb butter, seasonal vegetables & choice of potato pave or roasted garlic potato puree!	**$38.00**
Mediterranean Mezze Vegetarian. Hummus, tabbouleh & falafel, served with pita bread.	**$15.00**
Marinated Beets and Carrots Gluten free, vegetarian. Whipped feta and roasted pumpkin seeds.	**$12.00**

Drinks

ITEM	PRICE
Watermelon Agua Fresca 20 oz Juicy watermelon, lime and agave topped with tajin and chamoy	**$6.50**
Unsweet Tea 20 oz Brewed daily from quality tea leaves, our unsweet tea offers a crisp and clean taste without added sweetness.	**$4.00**
Pepsi 20 oz The bold, refreshing, robust cola	**$4.00**
Diet Pepsi 20 oz A crisp tasting, refreshing pop of sweet, fizzy bubbles without calories.	**$4.00**
Pink Lemonade 20 oz Pink lemonade: Freshly squeezed lemon juice mixed with a hint of strawberry, providing a balance of sweet and tart flavo...	**$4.00**
Starry Zero 20 oz A caffeine-free, lemon-lime flavored soda with zero sugar.	**$4.00**

ITEM	PRICE
Starry 20 oz A caffeine-free, lemon-lime flavored soda in a 20-ounce bottle.	**$4.00**
Ginger Ale 20 oz Carbonated soft drink with a ginger flavor, typically includes real ginger. 20 oz size.	**$4.00**
Mountain Dew 20 oz Exhilarate and quench your thirst with a one of a kind taste.	**$4.00**
Dr. Pepper 20 oz Classic, refreshing spiced cherry soda.	**$4.00**
Root Beer Smooth, classic root beer with a rich, frothy head. Perfectly sweet and endlessly refreshing.	**$4.00**
Pineapple Agua Fresca 20oz (Drinks) Tropical pinapple, fresh squeezed limes, agave nectar make a refreshing summer drink. Complete with tajin and chamoy for...	**$6.50**
Cucumber Agua Fresca 20 oz Refreshing cucumber, lime, chia and agave nectar topped with chamoy and tajin	**$6.50**

Lunch & Dinner - Entrees

ITEM	PRICE
Cajun Honey Butter Salmon Gluten free. Roasted rainbow carrots, risotto, creamy cajun honey butter sauce.	**$28.00**
Chicken Parmesan Gluten free. Sugo di pomodoro, breaded chicken cutlet, and fresh mozzarella.	**$28.00**
Pork Medallions Gluten free. Mojo marinated tenderloin, tamarind Sauce & roasted vegetables.	**$28.00**
Kofta Kebabs Spiced lamb, Israeli couscous, tabbouleh & hummus. Served with pita.	**$28.00**
Lobster Ravioli Housemade lobster raviolis, seasonal vegetable & lemon brown butter.	**$36.00**
Sticky Ribs Gluten free. Korean barbeque sauce, forbidden purple rice & seasonal vegetables.	**$34.00**
Seared Wild Caught Scallops Gluten free. Green gazpacho, cucumber pico de gallo, Greek yogurt & a parmesan crisp.	**$34.00**
8 oz Filet Mignon Gluten free. Herb butter, seasonal vegetables & choice of potato pave or roasted garlic potato puree!	**$38.00**
14 oz Ribeye (Lunch & Dinner - Entrees) Gluten free. Herb butter, seasonal vegetables & choice of potato pave or roasted garlic potato puree!	**$38.00**

Lunch & Dinner - Appetizers

ITEM	PRICE
Birria Wontons (Lunch & Dinner - Appetizers) Slow-cooked Angus beef, cheese, beef Consomme, cilantro & onion.	**$16.00**
Spinach Artichoke Arancini (Lunch & Dinner - Appetizers) Gluten free, vegetarian. Fried risotto balls stuffed with fresh mozzarella, spinach & artichoke With creamy cheese sauce...	**$14.00**
Marinated Beets and Carrots (Lunch & Dinner - Appetizers) Gluten free, vegetarian. Whipped feta and roasted pumpkin seeds.	**$12.00**
Crostini 3 Ways Steak & boursin® with tomato-basil relish prosciutto & mozzarella with hot honey Brie & mushroom with caramelized onions...	**$16.00**

ITEM	PRICE
Chicken Wings Gluten free. Buffalo, dry rub, Korean barbeque, or lemon garlic.	**$15.00**
Crispy Chicken Potstickers (Lunch & Dinner - Appetizers) Sweet chili-garlic sauce.	**$14.00**
Mediterranean Mezze (Lunch & Dinner - Appetizers) Vegetarian. Hummus, tabbouleh & falafel, served with pita bread.	**$15.00**

Salads

ITEM	PRICE
Mediterranean Salad Gluten free, vegetarian. Baby greens, tomato, cucumber, feta, kalamata olives & artichoke hearts with balsamic dressing....	**$11.00**
Miso Citrus Salmon Gluten free. Atlantic salmon, mixed greens, citrus, avocado with sesame vinaigrette.	**$18.00**
Classic Caesar Vegetarian. Romaine, parmesan, creamy dressing, and croutons. Add chicken for an additional price.	**$11.00**
Big Salad Gluten free. Marinated chicken, mixed greens, cucumber, tomato, sweet peppers & red onion. Choice of dressing: balsamic,...	**$15.00**
Baby Green Salad Add chicken for an additional price.	**$7.00**

Sandwiches

ITEM	PRICE
Lobster Roll (Sandwiches) Warm lobster salad with housemade aioli On a brioche bun.	**$23.00**
Black Angus Burger (Sandwiches) Lettuce, tomato, red onion & pickles.	**$17.00**
Veggie Banh Mi Vegetarian. Cucumbers, cilantro, marinated mushrooms, Pickled onions & carrots on a toasted baguette.	**$16.00**
Chipotle Steak Burrito Sautéed peppers & onions, cilantro lime rice, Mozzarella & chipotle aioli.	**$18.00**
The Irish Goodbye (Sandwiches) Shaved corned beef, sauerkraut, 1000 island dressing, Swiss cheese, lettuce, tomato & onion on a hoagie bun.	**$15.00**
Walleye Sandwich (Sandwiches) Cracker crumb fried walleye, lettuce, tomato, onion & tartar sauce, on a hoagie bun.	**$18.00**
Beef Wellington (Sandwiches) Tender steak, mustard aioli, mushroom duxelle & arugula on a croissant.	**$18.00**
Crispy Chicken Wrap Garlic aioli, arugula, tomato, and Pickled onions.	**$16.00**

Pizza

ITEM	PRICE
Caramelized Onion Pizza with brie cheese, caramelized onion and balsamic glaze.	**$20.00**
White Pie Housemade alfredo sauce and marinated chicken.	**$20.00**

ITEM	PRICE
Create Your Own Choice of two toppings.	**$18.00**
Margherita Vegetarian. Crushed tomatoes, fresh mozzarella & basil.	**$18.00**

Most Ordered

ITEM	PRICE
Crispy Chicken Potstickers Sweet chili-garlic sauce.	**$14.00**
Miso Citrus Salmon Gluten free. Atlantic salmon, mixed greens, citrus, avocado with sesame vinaigrette.	**$18.00**
Lobster Roll Warm lobster salad with housemade aioli On a brioche bun.	**$24.00**
The Irish Goodbye Shaved corned beef, sauerkraut, 1000 island dressing, Swiss cheese, lettuce, tomato & onion on a hoagie bun.	**$15.00**
Black Angus Burger Lettuce, tomato, red onion & pickles.	**$17.00**
Beef Wellington Tender steak, mustard aioli, mushroom duxelle & arugula on a croissant.	**$18.00**
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Birria Wontons Slow-cooked Angus beef, cheese, beef Consomme, cilantro & onion.	**$16.00**
Big Salad Gluten free. Marinated chicken, mixed greens, cucumber, tomato, sweet peppers & red onion. Choice of dressing: balsamic,...	**$15.00**
Caramelized Onion Brie and balsamic glaze.	**$20.00**

Lunch & Dinner - Appetizers

ITEM	PRICE
Birria Wontons (Lunch & Dinner - Appetizers) Slow-cooked Angus beef, cheese, beef Consomme, cilantro & onion.	**$16.00**
Chicken Wings (Lunch & Dinner - Appetizers) Gluten free. Buffalo, dry rub, Korean barbeque, or lemon garlic.	**$15.00**
Marinated Beets and Carrots Gluten free, vegetarian. Whipped feta and roasted pumpkin seeds.	**$12.00**
Spinach Artichoke Arancini (Lunch & Dinner - Appetizers) Gluten free, vegetarian. Fried risotto balls stuffed with fresh mozzarella, spinach & artichoke With creamy cheese sauce...	**$14.00**
Crostini 3 Ways Steak & boursin® with tomato-basil relish prosciutto & mozzarella with hot honey Brie & mushroom with caramelized onions...	**$16.00**
Crispy Chicken Potstickers (Lunch & Dinner - Appetizers) Sweet chili-garlic sauce.	**$14.00**

ITEM	PRICE
Mediterranean Mezze Vegetarian. Hummus, tabbouleh & falafel, served with pita bread.	**$15.00**

Salads

ITEM	PRICE
Miso Citrus Salmon (Salads) Gluten free. Atlantic salmon, mixed greens, citrus, avocado with sesame vinaigrette.	**$18.00**
Classic Caesar Vegetarian. Romaine, parmesan, creamy dressing, and croutons. Add chicken for an additional price.	**$11.00**
Mediterranean Salad Gluten free, vegetarian. Baby greens, tomato, cucumber, feta, kalamata olives & artichoke hearts with balsamic dressing....	**$11.00**
Big Salad (Salads) Gluten free. Marinated chicken, mixed greens, cucumber, tomato, sweet peppers & red onion. Choice of dressing: balsamic,...	**$15.00**
Baby Green Salad Add chicken for an additional price.	**$7.00**

Sandwiches

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Lobster Roll (Sandwiches) Warm lobster salad with housemade aioli On a brioche bun.	**$24.00**
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Crispy Chicken Wrap Garlic aioli, arugula, tomato, and Pickled onions.	**$16.00**

Pizza

ITEM	PRICE
Caramelized Onion (Pizza) Brie and balsamic glaze.	**$20.00**
White Pie Housemade alfredo sauce and marinated chicken.	**$20.00**
Create Your Own Choice of two toppings.	**$18.00**
Margherita Vegetarian. Crushed tomatoes, fresh mozzarella & basil.	**$18.00**