



Olives

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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 pineapple, 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
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

ITEM	PRICE
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
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

ITEM	PRICE
Mediterranean Mezze (Lunch & Dinner - Appetizers) Vegetarian. Hummus, tabbouleh & falafel, served with pita bread.	\$15.00
Salads	
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	
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	
Caramelized Onion Pizza with brie cheese, caramelized onion 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

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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
Chicken Wings Gluten free. Buffalo, dry rub, Korean barbeque, or lemon garlic.	\$15.00
Spinach Artichoke Arancini Gluten free, vegetarian. Fried risotto balls stuffed with fresh mozzarella, spinach & artichoke With creamy cheese sauce...	\$14.00
Walleye Sandwich Cracker crumb fried walleye, lettuce, tomato, onion & tartar sauce, on a hoagie bun.	\$18.00
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
Mediterranean Mezze Vegetarian. Hummus, tabbouleh & falafel, served with pita bread.	\$15.00

Salads	
ITEM	PRICE

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

Sandwiches

ITEM	PRICE
Walleye Sandwich (Sandwiches)	\$18.00
Cracker crumb fried walleye, lettuce, tomato, onion & tartar sauce, on a hoagie bun.	
Lobster Roll (Sandwiches)	\$24.00
Warm lobster salad with housemade aioli On a brioche bun.	
Veggie Banh Mi	\$16.00
Vegetarian. Cucumbers, cilantro, marinated mushrooms, Pickled onions & carrots on a toasted baguette.	
The Irish Goodbye (Sandwiches)	\$15.00
Shaved corned beef, sauerkraut, 1000 island dressing, Swiss cheese, lettuce, tomato & onion on a hoagie bun.	
Black Angus Burger (Sandwiches)	\$17.00
Lettuce, tomato, red onion & pickles.	
Chipotle Steak Burrito	\$18.00
Sautéed peppers & onions, cilantro lime rice, Mozzarella & chipotle aioli.	
Beef Wellington (Sandwiches)	\$18.00
Tender steak, mustard aioli, mushroom duxelle & arugula on a croissant.	
Crispy Chicken Wrap	\$16.00
Garlic aioli, arugula, tomato, and Pickled onions.	

Pizza

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