

# PURPLE OLIVE EARLY BIRD MENU

Available Tuesday - Thursday, 5-6:30 PM

(Excluding holidays)

Includes choice of soup or salad

## VEAL MARSALA, \$12

Veal sautéed with mushrooms in a rich Marsala Demi Glace Sauce, served with mashed potatoes and grilled vegetables

## SEAFOOD MARINARA, \$12

Shrimp, Fish, Scallops, Mussels, Spinach, and Mushrooms sautéed and finished with White Wine Tomato Sauce over Angel Hair

## BEEF BOURGIGNON, \$12

Tender Beef, Mushrooms, and Vegetables braised in Cabernet Demi Glace Sauce, served with Mashed Potatoes and Grilled Vegetables

## SHRIMP PESTO PASTA, \$12

Shrimp, Mushrooms, and Spinach sautéed and finished with Sundried Tomato Pesto Cream tossed in Fusilli Pasta

## SALMON MOUTARDE, \$12

Salmon grilled and topped with Dijon Tarragon Cream, served with Wild Rice and Grilled Vegetables

## GRILLED PORK LOIN, \$11

Topped with Boursin Cheese and Port Wine Mushroom Sauce, served with Mashed Potatoes and Grilled Vegetables

## CHICKEN PARMESAN, \$11

Lightly breaded Chicken topped with Tomato Sauce and Italian Cheeses, served with Angel Hair and Grilled Vegetables

## SESAME TOFU, \$10

Tofu crusted with Sesame Seeds, glazed in Ginger Soy Sauce, served with Wok Seared Vegetables and Jasmine Rice

## GRILLED STUFFED EGGPLANT, \$10

Filled with herbed ricotta, topped with mozzarella & tomato sauce, served with angel hair pasta & grilled vegetables

## WINE SELECTION BY THE GLASS:

Forest Fire White Zinfandel, \$5

Covey Run Riesling, \$6.5

Nobilo Sauvignon Blanc \$7

Penfolds Chardonnay, \$6.5

Caposaldo Pinot Grigio, \$7

El Portillo Cabernet, \$6

Red Guitar Spanish Blend \$6.5

Ravenswood Shiraz, \$7

Aquinas Merlot, \$7.5

Hayman & Hill Meritage, \$8

