

## **PURPLE OLIVE EARLY BIRD MENU**

Available Tuesday -Thursday, 5-6:30 PM (Excluding Holidays)  
Includes choice of soup or house salad and homemade bread

### **GARLIC SHRIMP, \$12.5**

With Mushrooms, Spinach, White Wine, and Lemon Butter over Pasta

### **SALMON MOUTARDE, \$13**

Grilled and topped with Dijon Tarragon Cream,  
served with Mashed Potatoes and Vegetables

### **SEAFOOD MARINARA, \$12.5**

Shrimp, Fish, Mussels, Spinach, and Mushrooms sautéed and  
finished with White Wine Tomato Sauce over Pasta

### **VEAL MARSALA, \$13**

Sautéed with Mushrooms in Marsala Sauce,  
served with Mashed Potatoes and Vegetables

### **BEEF, GORGONZOLA, & TRUFFLE PASTA, \$13**

Beef Tips Tossed in Truffle Gorgonzola Sauce with Mushrooms,  
Sun Dried Tomatoes, Spinach, over Pasta

### **BEEF BOURGUIGNONNE, \$13**

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

### **PORT WINE & GORGONZOLA CHICKEN, \$12**

Grilled Chicken Breast topped with Gorgonzola Cheese and Port Wine  
Mushroom Sauce, served with Mashed Potatoes and Vegetables

### **GRILLED CHICKEN PARMESAN, \$12**

Grilled Chicken Breast topped with Mozzarella and Tomato Sauce,  
served with Pasta and Vegetables

### **CHICKEN FLORENZIA, \$12**

Sautéed Chicken Breast in Roasted Garlic Cream Sauce  
with Spinach, served over Pasta

### **SESAME TOFU, \$11**

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

### **GRILLED STUFFED EGGPLANT, \$10.5**

Filled with Herbed Ricotta, topped with Mozzarella and  
Tomato sauce, served with Pasta and Vegetables

### **VEGETABLE PLATE, \$10**

Your choice of 3 side items, served with soup or salad

### **WINE SELECTION BY THE GLASS:**

House White, \$5.5

Kenwood White Zinfandel, \$5.5

Forest Glen Riesling, \$6

Elsa Chardonnay, \$6.5

Caposaldo Pinot Grigio, \$7

Beach House White Blend, \$7

Clifford Bay Sauvignon Blanc, \$7.5

House Red, \$5.5

Concho y Toro Cabernet, \$6.5

Sensual Malbec, \$7

Banfi Centine Red Blend, \$7.5

Foppiano Petite Sirah, \$8

Kenwood Pinot Noir, \$8

Natura Organic Merlot, \$8

**\*Consuming raw or undercooked foods of animal origin  
may increase your risk of foodborne illness\***