



# The Black Olive

## 2025 Summer Restaurant Week Menu

**Three courses / \$55.00 per person**

**July 25<sup>th</sup> - August 10<sup>th</sup>**

*Choose one from each category*

### **Appetizers**

#### **Heirloom Greek Salad**

*Traditional heirloom tomato and feta salad with cucumber, bell peppers, red onion, and Kalamata black olives*

#### **Green Hummus and Melitzanasalata**

*Fresh house made Melitzanasalata and hummus with pita*

#### **Grilled Sardine in Grape Leave**

*Fresh sardine fileted & wrapped in grape leaves and brushed with olive oil, grilled to perfection*

#### **Lamb Meatballs**

*Greek style lamb meatballs with Tzatziki sauce*

#### **Grilled Mushrooms (Vegan)**

*Portabella and Maitake mushrooms marinated with house sourdough and grilled to absolute perfection!*

#### **Grilled Diver Sea Scallops (add 10)**

*Two of the best scallops on earth*

#### **Stuffed Calamari(add 10)**

*Greek style lamb meatballs with Tzatziki sauce*

#### **Grilled Octopus Salad (add 10)**

*Straight from the sea, pounded, marinated, grilled octopus tossed with fresh red onions and capers*

### **Entrees**

*Served with chef's sides*

#### **Whole Mediterranean Sea Bass**

*This Mediterranean favorite known as Lavraki, Bronzini, or Loup de Mare feeds on shrimp, which comes through in the taste. It is low in oil content and slightly flakey, but firm, in texture*

#### **Rockfish Kebob**

*This local favorite is full of flavor,Marinated and grilled with bell peppers and onion.*

#### **The Courtesans Fishcakes**

*Evridiki's Famous Ancient Greek Cod Cakes with Skordalia*

#### **Arctic Char**

*This Icelandic delicious cross between salmon and trout is perfect from our grill.*

#### **Chicken Souvlaki Platter**

*Marinated chicken breast skewered and grilled to perfection*

#### **Greek Village Pie (Vegetarian)**

*A rustic Spanakopita, spinach, red Swiss chard, leeks, sheep's milk cheeses in a homemade hand rolled phyllo.*

#### **The Pythagorean Pi (Vegan)**

*Lemon, olive oil, basil, Greek spinach, red Swiss chard, leeks, scallions, and hen of the woods mushrooms in a hand-formed savory pie—named for the philosopher who embraced harmony and plant-based living*

#### **Maryland Jumbo Lump Crab Cake (add 10)**

*This is the ultimate version of the local favorite, made with fresh jumbo lump crabmeat, no filler and our homemade olive oil-based mayonnaise*

#### **Greek Style Lamb Chops (add 10)**

*Marinated to perfection three New Zealand Free Range Baby Lamb Chops*

#### **Filet Mignon Souvlaki (add 10)**

*Prime tenderloin skewered and grilled to perfection, served with tzatziki for dipping.*

#### **Chilean Sea Bass (add 10)**

*Sustainable wild-caught, flakey and flavorful. Sauteed in organic cornmeal.*

#### **Black Olive Lobster Pasta (add 25)**

*Fresh pasta tossed in a white wine, tomato and tarragon-based sauce finished with just a touch of cream and topped with a 10 oz Maine lobster tail*

#### **Whole Dover Sole (add 25)**

*This genuine, fresh, Dover Sole is very hard to find. Its outstanding flavor comes with a sweet aftertaste. It is firm in texture and very low in oil content. Sautéed.*

### **Desserts**

#### **Bourbon Chocolate Cacao Cake**

*Lucious Koval bourbon fine dark chocolate cake with coffee, cacao, black pepper, clove*

#### **Chef's Sorbet of the Day**

#### **Chocolate Mousse**

#### **Baklava**

#### **Tiramisu**

#### **Baklava Ice Cream**

*This divine Black Olive creation is the perfect combination of tastes*

#### **Children Restaurant Week**

**U-12 Kids Meal 20\$**

**Choice of**

*Hummus taste*

*Tarama Taste*

*Grilled Chicken*

*Or*

*House Fettuccini*

*Chocolate Mouse*

*House Sorbet*

*All mini sized*