

Dinner

Small Plates

- Ancho Pulled Pork
*on cumin scented potato chips
with avocado mousse . . . 8*
- Crab & Salmon Cake
*baked and served with
creole mustard sauce . . . 15*
- Fried Steak Cut Calamari
*with tomato broth and spicy
Budweiser sauce. . . 8*
- Tequila & Brown Sugar Glazed Shrimp
with roasted corn & jicama relish . . . 11
- Olenjack's Fish & Chips
served with a malt tarter sauce . . . 8
- Cornmeal Crusted Oysters
with bacon & chorizo relish . . . 10
- Spiced Tomato Steamed Mussels
with grilled crostini . . . 14
- Grape Tomato Bruschetta
*with fresh mozzarella and
balsamic reduction . . . 8*
- Quail Risotto
*with cipollini onions, mushrooms
& gorgonzola cheese . . . 12*
- Grilled Lamb Lollipops
*with honey peppercorn demi and
sweet potato polenta . . . 17*

Soups & Salads

- Featured Soup . . . 6
- Matt's Turkey Chili
with cheddar cheese & tortilla strips . . . 6
- Jalapeno Cream Soup
with cilantro and fried tortilla strips . . . 6
- Chopped Salad
*iceberg lettuce with bacon, cucumbers,
tomato, radishes & roasted corn . . . 6*
- Olenjack's Greens
*mixed greens with red onions,
grape tomatoes, and candied pecans
tossed in tomato vinaigrette . . . 6*
- Spinach Salad
*with bacon, red onions, and grape
tomatoes tossed in balsamic blue cheese
vinaigrette . . . 6*

Entrée Salads

- Smoked Trout Cobb Salad
*with red onion, cucumbers, tomatoes, bacon,
cheddar cheese & avocado . . . 14*
- Chef Salad
*with grilled chicken, bacon, sweet yellow onions,
carrots & feta cheese . . . 11*
- Grilled Tuna Salad
*grilled medium rare, diced and tossed with avocado,
red onion, jicama, tomatoes, and orange vinaigrette . . . 14*

From the Grill

- Swordfish . . . 22
 - Chicken Breast . . . 16
 - Trout . . . 18
 - Shrimp Skewers . . . 17
 - Ribeye . . . 33
 - Salmon . . . 21
 - Pork Chop . . . 22
 - Sirloin Steak . . . 22
 - Tuna . . . 21
- Each grilled item comes with your choice of two sides.
All steaks come from the Sterling Silver program.*

Sides

- Chile Dusted Red Onion Rings . . . 5
- Vanilla Brown Sugar Yams . . . 5
- Sautéed Mustard Greens . . . 5
- Mashed Potatoes . . . 5
- Sautéed Green Beans . . . 6
- Bacon Braised Brussel Sprouts . . . 8
- Sweet Potato Polenta . . . 5
- Cheddar & Smoked Bacon Grits . . . 5
- Broccoli & Roasted Garlic . . . 5
- Roasted Creamed Corn . . . 5
- Mushroom Hash . . . 8
- Grilled Squash & Onions
with Cilantro Pesto . . . 5
- Maple Glazed Carrots . . . 5

Entrées

- Beef Tenderloin
*with wild mushroom hash
& tomato demi . . . 32*
- Shrimp and Grits
*with bacon, andouille sausage
and mustard greens . . . 18*
- Chicken Pasta
*with avocado, tomato, garlic, jalapenos,
roasted mushrooms, caramelized onions
and fontina cheese . . . 16*
- Soft-Shell Crabs
*cornmeal crusted & served with a
crawfish butter sauce & white rice . . . 24*
- Olenjack's One Pounder
*1 lb. hamburger with lettuce, tomato
& onion and your choice of fries,
fruit or salad . . . 14*
- Baby Back Ribs
with espresso glaze, grits & veggie slaw . . . 19
- Boneless Half Chicken
*on creamy grits topped with grilled red onion,
tomato and cilantro relish . . . 18*
- Mahi Mahi
*with caramelized onions, pancetta, and
tabasco butter sauce served with mashed potatoes
& roasted vegetables. . . 18*
- Shrimp Pasta
*with a roasted garlic, basil, tomato and
butter sauce, served with angel hair pasta . . . 17*
- Andouille Crusted Catfish
*with a spicy creole sauce, fried rock shrimp
& white rice . . . 17*
- Farmers Market Vegetable Pasta
*with oven dried tomatoes, roasted mushrooms,
caramelized onions, garlic, spicy
tomato sauce and parmesan cheese . . . 14*
- Chicken Fried Steak
*21-day aged cutlet hand breaded and served
with mashed potatoes, roasted cream corn,
and black pepper cream gravy . . . 13*
- Kitchen Sink Burger
*1/2 lb. burger with pulled pork, crispy red
onion strings, and cheeses served with fruit,
fries or salad . . . 13*
- Turkey Burger
*with Gruyere cheese, avocado, red onion,
tomato & lettuce served with fries, fruit or
salad. . . 9*

Split charge is \$4.00

18% gratuity for parties of 8 or more