



# OLIVIA'S

## BREAKFAST

### *Healthy Starts*

#### POWER SMOOTHIE

banana | cinnamon | spinach | dates  
almond milk | toasted coconut rim

#### MINTED PASSION FRUIT PARFAIT

house-baked granola | artisan fruits  
mint-kissed yogurt blend

#### SUNRISE OATS

overnight oats | chia | banana  
pecans | blueberries

### *A La Carte*

#### HOUSE-MADE ENGLISH MUFFIN & PRESERVES

#### APPLEWOOD SMOKED BACON\*

#### SAUSAGE\*

#### HAM STEAK\*

#### VEGGIE SAUSAGE

#### HASH BROWN POTATOES

#### TWO EGGS ANY STYLE\*

### *Yellowstone Signatures*

#### ALMOND & CINNAMON

#### FRENCH TOAST ROULADE

stuffed french toast | wild blackberry syrup

#### POACHED EGGS IN THE NEST\*

crispy hashbrown nest with poached eggs,  
choice of bacon or sausage

#### STEAK BENEDICT\*

poached egg | heirloom tomato & arugula salad  
tender steak | house-made english muffin

#### GARDEN GREEN OMELETTE\*

spinach | kale | mushrooms | onions | cheddar

#### EGG SANDWICH\*

soft scrambled egg | house-made bun  
applewood smoked bacon | choice of cheese:  
*cheddar, swiss, American, or blue cheese*



## *For the Table*

### STEAK BITES\* 29

served with house sauce

### CHARCUTERIE & CHEESE BOARD\* 41

local cheeses & cured meats

### GARLIC-RUBBED BRUSCHETTA 20

tomato | basil | lemon oil

### MARKET FRESH FRUITS 18

seasonal assortment

## *Salads*

### CLASSIC CAESAR\* 19

crisp romaine | shaved parmesan

house-made croutons

### BBQ CHICKEN CHOP\* 26

organic chicken | house-made BBQ sauce

corn | lettuce | black beans | tomatoes

Monterey jack | scallions | jicama

fresh herbs | crispy tortilla strips

### ANTIPASTO CHOP\* 31

local lettuces | soppressata | salumi | red onion

sun-dried tomatoes | olives | banana peppers

roasted peppers | red wine vinaigrette

## *Flatbreads*

### ARUGULA & THREE CHEESE 22

ricotta | parmesan | mozzarella | fresh arugula

### SAUSAGE & PINE NUT 26

ricotta | basil pesto | italian sausage\*

toasted pine nuts

### CLASSIC MARGHERITA 24

basil | mozzarella | marinara | vine-ripened tomatoes

## *Entrées*

### MARINATED VEGGIE SANDWICH 26

grilled portobello | zucchini | summer squash

brie | red onion | balsamic drizzle

### CHICKEN CLUB\* 31

grilled chicken | maple-pepper bacon

lettuce | tomato | pesto aioli

### CHAR-BROILED LAMB PITA\* 37

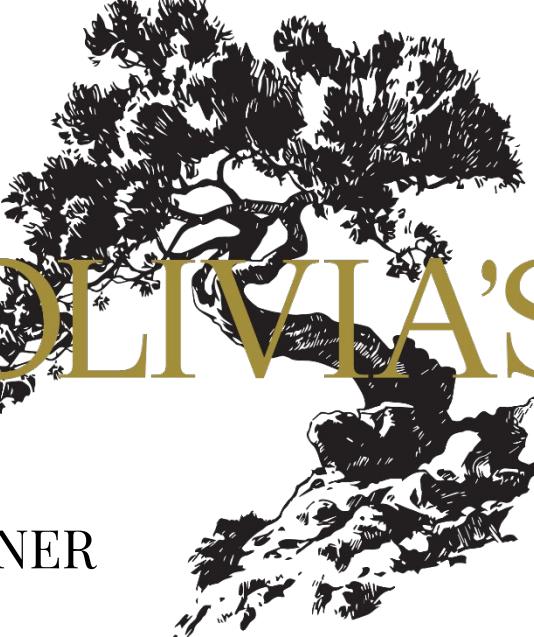
grilled peppers | onions | house-made pita

piquillo yogurt sauce

### OLIVIA'S CHEESEBURGER\* 39

lettuce | tomato | caramelized onion

choice of: cheddar, swiss, American, or blue cheese



# OLIVIA'S

## DINNER

### *first*

#### BRAISED BABY BEETS 26

labneh | hazelnut brittle  
truffle | arugula

#### PORK BELLY\* 34

potato salad | bleu cheese mousse  
mustard vinaigrette

#### WILD MUSHROOMS TOAST 31

goat cheese | poblano  
sourdough

### *Second*

#### CAESAR SALAD\* 28

pancetta | miso caesar dressing  
lemon crumb

#### KALE SALAD 24

butternut squash | pomegranate arils  
pecans | herb vinaigrette

### *Entrées*

#### BUFFALO SHORT RIBS\* 68

sweet potato | brussels sprouts  
fennel | radicchio

#### ORGANIC CHICKEN\* 49

polenta | broccolini  
piccata velouté

#### ELK LOIN\* 72

huckleberry | mustard caviar  
apple | sweet potato

#### WAGYU TENDERLOIN\* 88

smashed potato | carrot  
chimichurri aioli

#### ATLANTIC SALMON\* 62

parsnip | leek | arugula

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform your server of any and all dietary requirements

# *Desserts*

## WHITE CHOCOLATE CRÈME BRÛLÉE 18

(gluten free, vegetarian)

valrhona white chocolate | madagascar vanilla beans | fresh raspberries

## PUMPKIN SPICE MOUSSE 18

warm spices | buffalo trace caramel | vanilla chantilly

## OPERA TORTE 18

(vegetarian, contains nuts)

almond sponge | espresso cream | chocolate ganache

## STICKY TOFFEE PUDDING 18

(vegetarian, contains nuts)

warm date cake | butterscotch sauce | candied pecans | vanilla ice cream

## ICE CREAMS & SORBETS 6 *per scoop*

(gluten free, vegetarian)

ask server for current selection of house made ice creams or sorbets

# *Libations*

QUINTA DA ROMANEIRA LATE BOTTLED VINTAGE PORT | Portugal | 2014 15

TAYLOR FLADGATE 20 YEAR TAWNY PORT | Portugal | NV 15

CROFT 10 YEAR AGED TAWNY | Portugal | NV 12

BODEGAS BARBADILLO SAN RAFAEL SHERRY | Spain | NV 12

ROYAL TOKAJI LATE HARVEST | Hungary | 2018 12

ROYAL TOKAJI GOLD LABEL 6 | Hungary | 2017 16

LARRESSINGLE ARMAGNAC VSOP | France | NV 18

CHÂTEAU CENTEGRIL SAUTERNES | France | 2015 12 | 115

CHÂTEAU D'YQUEM SAUTERNES | France | 2016 100 | 1250

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