



EAT WEEK 2026



WARM UPS

Fried Calamari

Fresh, Hand cut, Hand breaded, Crispy calamari | Lemon & Marinara

Grilled Shrimp Crostinis

Grilled cajun shrimp with Pico de gallo | Sriracha Mayo

Caprese Stuffed Portobello Caps

Portobello mushroom caps, Roasted red peppers, Basil & Prosciutto topped with Tomatoes & creamy Burrata | Balsamic drizzle

SALADS

Greek Salad

Fresh romaine, Green peppers, Tomatoes, Cucumbers, Onion, Olives, Pepperoncini & Feta cheese | Greek dressing
+ grilled, crispy chicken | grilled shrimp

Crispy Calamari Salad

Fresh romaine, Carrots, Fried calamari | Citrus dressing

DESSERTS

Sweet Brandied Bananas

Topped with Ollie's vanilla custard & Cinnamon

Brown Butter Cake

Warm, gooey brown butter cake topped with wild berry cream cheese and a scoop of Ollie's vanilla custard

ENTREES

Pineapple Burger

Grilled pineapple, Pepperjack cheese, Bacon & MVP Sauce | Side

Steak Chimichurri Wrap

Grilled steak, Homemade chimichurri, White rice, Lettuce, Avocado, Tomato & Mozzarella | Side

Crispy Chicken Caesar Sub

Crispy chicken, Romaine lettuce, Caesar dressing, Swiss cheese & Parmigiana cheese | Side

MVP Lasagna

Ground beef, Mozzarella cheese, Ricotta cheese, Marinara sauce | Side salad & Breadsticks

FLATBREADS

Margherita

Fresh Burrata & Basil on Tomato sauce | Balsamic glaze

Chicken Florentine

Fresh Mozzarella, Creamy spinach & Grilled chicken

Bleu Onion & Steak

Grilled steak, Eurocream, Bleu cheese & Balsamic onion jam