

TERRACE ON THE GREEN

at the Olympia Country & Golf Club

OLY SANDWICH SHOP

French fries, cottage cheese, chips, The Oly House Salad, classic coleslaw or tomato bisque.

Substitute caesar salad, tater tots, onion rings, soup of the day or fruit cup \$2.00

Gluten Free bread and buns are available upon request.

*SHORT-RIB SLOPPY JOES 22

slow-braised short-ribs, Juan's secret sloppy sauce, caramelized onions, toasted brioche bun.

add melted mozzarella cheese 1.00

*SEARED AHI TUNA STEAK SANDWICH 22

seared sashimi grade ahi with sesame crust, toasted sesame honey-soy glaze, fresh avocado, scallion aioli, watercress, whole grain white.

*BACON CHEESEBURGER 18

cheddar cheese, lettuce, tomato, dill pickles, red onion, Juan's burger sauce, toasted brioche bun.

add a fried egg 2.00

*GRILLED CHICKEN FOCACCIA 18

house-brined chicken breast, roasted tomato, arugula & fresh basil, mozzarella cheese, artichoke aioli, balsamic glaze, grilled focaccia.

*OLY TURKEY CLUB 18

thick sliced house-brined roasted turkey breast, apple-wood smoked bacon, fresh avocado, lettuce, tomato, red onion, Durkee's famous sauce, toasted sliced brioche.

add cheese 1.00

*FRENCH HAM, EGG & CHEESE (CROQUE MADAME) 16

alderwood-smoked carving ham, gruyere cheese, bechamel spread, French country white toast, watercress, fried egg.

Croque Monsieur (without the egg)

GRILLED PORTOBELLO SANDWICH 18

grilled portobello, roasted tomato, arugula & fresh basil, mozzarella cheese, roasted red pepper aioli, grilled brioche bun.

BEETS & HONEY GOAT 16

house-roasted beets, honey-goat cheese, pickled radish-cucumber salad, watercress, balsamic glaze, grilled sliced brioche.

*CRISPY CHICKEN BURGER 16

house-brined chicken breast, hand-battered in buttermilk wash & fried to golden brown, butter leaf, tomato, pickled shallot aioli, artichoke aioli, toasted brioche bun.

add pepper jack cheese 1.00

COVE TUNA MELT 18

house-made tuna salad, melted cheddar cheese, tomato, grilled French country white bread.

Tuna Salad Sandwich with lettuce, tomato, whole grain white bread 16

GARDEN MARKET

All salads are served with rustic Tuscan toast & butter board upon request.

*STEAK & BURRATA CAPRESE SALAD 30

American Wagyu sirloin steak, arugula, basil & watercress greens, burrata, heirloom tomatoes, toasted pine nuts, olive oil, balsamic syrup, volcano salts, crushed pink peppercorns.

*AHI POKE SALAD 24

butter greens, field greens & watercress tossed with kachumber, fresh avocado slices, Thai chili vinaigrette.

*BLACKENED SALMON SALAD 24

NW salmon fillet, butter greens, watercress & spinach tossed with sweet peas, pea vines, strawberries, herb-fried goat cheese, citrus vinaigrette.

*COCONUT PRAWN SALAD 24

Asian slaw over bibb-leaf & field greens, sesame vinaigrette, blood orange-honey-kumquat chutney.

*GRILLED CHICKEN & CASHEW SALAD 22

house-brined Statler-style chicken breast, grilled nectarine, golden beet, golden tomato & parisian carrot salad, toasted cashews, butter leaf & arugula greens, French triple-cream brie, raw-honey cashew vinaigrette

**Grilled Prawn & Cashew Salad 24*

*CRISPY CHICKEN SALAD 18

house-brined, hand-battered in buttermilk wash & fried to golden brown, fresh mozzarella cheese, fresh avocado, heirloom cherry tomatoes, red onion, butter greens & romaine hearts, Dijon vinaigrette.

BEETS & BLUE SALAD 18

house-roast beets, grapefruit supreme, butter greens & watercress, Roquefort blue cheese, honey-roasted pistachios tossed with citrus vinaigrette, balsamic reduction & grapefruit gremolata.

**add grilled prawns 9, add grilled chicken breast 6*

MEDITERRANEAN VEGGIE & TOFU COBB 20

sauteed vegetables, seared herb-infused tofu, avocado, hard-boiled egg, kachumber, kalamata olives, crispy chickpeas, feta cheese, romaine hearts, lemon-tahini vinaigrette.

*GRILLED CHICKEN CAESAR SALAD 20

house-brined Statler-style chicken breast, romaine hearts, herb croutons, house caesar salad dressing.

**substitute grilled prawns 22*



ENTREES

We proudly serve meats that are locally raised, premium-cut, and dry-aged to the Chef's specifications. Any items that we do not butcher on premise, are sourced from locally operated meat markets. We offer only the freshest cuts of meats, which are delivered several times a week to ensure the perfect steak, chops, shanks and more.

Our seafood is locally sourced from Western Washington markets. We offer only seasonal, fresh seafood.

Seafood options will vary throughout the season.

We serve fresh, never frozen, Statler-style chicken breast.

All poultry is house brined for 48 hours in a secret blend of citrus & herbs. It is free-range & locally farmed.

All entrees are served with The Oly House Salad, substitute caesar salad \$2.00

*AMERICAN WAGYU SIRLION

hand-filleted to order and grilled, seasonal vegetables, pasta or potato. Ask for the preparations of the day.

5oz 30.00, 8oz 38.00

*SHORT-RIBS PAPPARDELLE 34

slow-braised short-ribs, pea tendrils & watercress, fresh hand-cut pappardelle pasta, braising reduction, garlic toast.

*SEARED AHI STEAK 32

5oz Ahi tuna steak, seared with sesame crust, ponzu sesame sauce, pasta & seasonal vegetables.

***Ahi Rice Bowl 28**

*NORTHWEST SALMON FILLET 34

8oz salmon fillet, grilled to order, seasonal vegetables, pasta or potato.

*SALMON RICE BOWL 24

pan-seared salmon fillet with house ponzu-sesame glaze, jasmine rice, sesame slaw, the "Oly" house salad, fresh avocado.

*VONGOLE 30

locally harvested small-neck, manila clams, garlic, shallots, tomatoes, white wine, fresh hand-cut linguine pasta, Italian parsley, shaved grana padana, garlic bread.

One Pound Steamer Clams with garlic bread 28.00

*PRAWN RICE BOWL 24

grilled prawns with Thai chili honey, jasmine rice, sesame slaw, the "Oly" house salad, fresh avocado.

***Coconut Prawn Rice Bowl 24.00**

*TUSCAN CHILI SPICED CHICKEN 28

black pepper & Tuscan herb spiced chicken breast, spinach, sun-dried tomatoes, pine nuts with a creamy parmesan butter sauce, seasonal vegetables, pasta or potato.

***Tuscan Chili Prawns with fresh fettucine 32.00**

*JC'S LEMON CHICKEN WITH MUSHROOMS & CREAM 30

cremini mushrooms, dry vermouth cream sauce, lemon zest, seasonal vegetables, pasta or potato.

MODERN EARTH MARKET

All items on this menu are plant-based, organically grown and locally sourced when possible. All produce is delivered several times a week to ensure freshness. All entrees are served with The Oly House Salad, substitute caesar salad \$2.00

EGGPLANT PARMESAN 26

FRESH EGGPLANT, HOUSE MARINARA, MOZZARELLA AND PARMESAN CHEESE.

TOFU AU POIVRE & BOK CHOY RICE BOWL 28

tri-color peppercorn crusted tofu, baby bok choy, asparagus tips, walla walla sweet onions, carrots & mushrooms, jasmine rice.

CRISPY PORTOBELLOS WITH WILD MUSHROOM MARSALA 30

panko crusted portobello mushroom, wild mushrooms-marsala wine sauce, fresh hand-cut pappardelle pasta, shaved grana padana.

PORTOBELLO MUSHROOM PARMESAN 26

portobello mushroom, house marinara, mozzarella & parmesan, spaghetti marinara.

"IMPOSSIBLE" BACON CHEESEBURGER 20

plant-based burger patty, "Living Smart" bacon & Violife cheddar cheese, lettuce, tomato, red onion, pickles, Juan's burger sauce, vegan bun.

GRILLED TOFU FOCACCIA 18

Italian-herb infused tofu, roasted tomato, arugula & fresh basil, mozzarella cheese, artichoke aioli, balsamic glaze, grilled focaccia.

PIZZA PARLOR

Our pizzas are deep fried and finished on the flat grill to order. Each pizza is served with The Oly House Salad, substitute caesar salad \$2.00

EMILIANO 22

fresh burrata, house marinara, citrus arugula, Prosciutto San Daniel, shaved grana padana.

MEAT LOVER'S 18

pepperoni, Italian sausage, ham, mozzarella, house marinara.
add mushrooms 2.00

VEGGIE LOVER'S 16

herb ricotta cheese, wild mushrooms, red peppers, red onions, heirloom cherry tomatoes.

PEPPERONI PIZZA 16

pepperoni, house marinara, mozzarella cheese.

**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.*

20% Service Fee is included on all guest checks. 100% of these funds go to the house. All additional gratuity added to a guest check is paid to the server who is named on the guest check. Any gratuity that is collected by "banquet server" is distributed to the entire Front of House Staff.

A \$7.50 "Split Plate" fee will be charged to any shared or split menu items.

All dinners served with rustic Tuscan toast & daily butter board upon request.