

APPETIZERS

Shrimp Lenny	\$9	Artichokes Marinara	\$7
Gulf shrimp with lump crab meat wrapped in applewood smoked bacon served with a light hollandaise sauce.		Artichoke hearts sauteed in garlic butter; then baked in the oven with marinara sauce, mozzarella and provolone cheeses.	
Calamari (Tuscan or Asian)	\$8	Blackened Tuna Sashimi	\$10
Customarily prepared with your choice of flavors.		Served rare with wontons and a sweet soy sauce. Wasabi on the side.	
Steamed Mussels	\$9	Coconut Shrimp	\$9
Prince Edward Island mussels steamed with fresh tomato, spinach, mushrooms, garlic & white wine.		Served on coconut cream and sweet soy sauces with wasabi on the side.	
Hummus Platter	\$9	Artichoke & Spinach Dip	\$8
Fresh hummus dip, served with fresh tomato, sliced veggies, crostini & toasted pita bread.		Artichoke hearts and fresh spinach served with tortilla chips and crostinis for dipping.	
Shrimp Scampi	\$9	Shrimp DeJonge	\$9
Shrimp sautéed with garlic, lemon butter, white wine & herbs with sliced mushrooms and green onions. Served with garlic toasts for dipping.		Tender jumbo shrimp topped with dejonge butter; then broiled.	
Saganaki	\$8	Crab Stuffed Portobello	\$9
Greek Kasari cheese sautéed and flamed with brandy and fresh lemon juice. Served with fresh Italian bread.		Two huge select Portobello mushrooms stuffed with lump crab stuffing and broiled with lemon, white wine and butter.	
Tomato Basil Bruschetta	\$7	Cheese & Veggie Platter	\$9
Bright red tomatoes, fresh basil, red onion, Kalamata olives and extra virgin olive oil on toasted Italian crostini.		Served with parmesan peppercorn dipping sauce. Large shrimp \$1.25 each.	
French Fried Veggie Combo	\$8	Onions Strings	\$6
Gourmet breaded mushrooms, onion rings, and zucchini. Your choice of one, two, or all three.		Thin slices of sweet onions lightly dusted with seasoned flour; deep fried and piled high. Served with our ranch dressing.	
Buffalo Wings	\$8	Potato Skins	\$8
Mild, Hot, Way Too Hot, BBQ or Asian style. Served with celery, carrots, and creamy bleu cheese or ranch dip.		Shelled baked potatoes topped with Vermont white cheddar cheese, bacon bits, sour cream, and green onions.	
Ultimate Nachos	\$8	Tender Chicken Filets	\$6
Our own fried crispy tortilla chips topped with Monterey Jack and cheddar cheeses, made-from-scratch meaty chili, black olives, taco meat, chopped tomatoes, and jalapeños.		Plump hand-breaded and lightly fried chicken tenderloins. Served with barbecue and honey mustard sauces.	
Sauteed Mushroom Caps	\$7	Mozzarella Cheese Sticks	\$6
A skillet full.		Served with marinara sauce for dipping.	

SOUPS

Made-from-scratch soups. Each soup is made in-house daily with only the finest ingredients.

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| Baked Potato Soup | \$4.5 | Tuscan Soup | Bowl \$4.5 |
| Our delicious soup, full of baked potatoes and topped with cheddar cheese, bacon, and green onions. | | Spicy sausage, russet potatoes and cavolo greens in a creamy broth. | |
| Baked French Onion | \$4.5 | Texas Chili | Bowl \$4.5 |
| All time favorite . . . covered with provolone and Swiss cheeses. | | With cheddar cheese, sour cream, and chopped onion if you like. | |
| Soup and Sandwich | \$8 | Chef's Soup of the Day | Bowl \$4 |
| Soup of the day, fresh garden salad and "half" of a tuna or chicken salad, turkey or grilled cheese sandwich. | | The chef's soup selection prepared with the finest seasonal ingredients. Cup \$2. | |

SALADS

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| Bistro Steak Salad | \$11 | Olympic Cobb Salad | \$11 |
| A charbroiled filet grilled to your liking, sliced and placed on top of fresh California greens. | | Fresh chopped romain lettuce topped with diced turkey breast, applewood smoked bacon, diced tomatoes, avocado & hard boiled egg. Served with our house Paris dressing. | |
| Chicken Almond Salad | \$9 | Iceberg Wedge Salad | \$9 |
| A charbroiled chicken breast served on a mound of tossed California greens, roasted sliced almonds, and served with raspberry vinaigrette dressing. | | Applewood smoked bacon, tomatoes, artichoke hearts and crumbled bleu cheese and creamy bleu cheese dressing. | |
| Seared Tuna Salad | \$11 | Chicken Tortilla Salad | \$9 |
| Seared rare five-spice tuna served on fresh greens with wonton crispies, sesame dressing and teriyaki and wasabi sauces. | | Char-broiled chicken breast on fresh greens with diced tomatoes, black olives, roasted red peppers, cheddar-jack cheese, served in a tortilla bowl with Chipotle Ranch dressing. Try it blackened! | |
| Kahlua Shrimp | \$11 | Chicken Caesar Salad | \$9 |
| Our jumbo shrimp caramelized with Kahlua and nestled atop of crisp field greens with artichoke hearts, tomatoes, red onions, and black olives. Served with a citrus ranch dressing. | | Crisp romaine lettuce tossed with Caesar dressing, seasoned croutons, fresh parmesan cheese and topped with a grilled chicken breast. | |
| Grilled Salmon Salad | \$11 | Crusty Chicken Parmesan Salad | \$9 |
| Charbroiled Atlantic salmon, served on Romaine lettuce with gorgonzola cheese and seasoned croutons. Try it blackened! | | A chicken breast rolled in parmesan cheese and Italian seasoned bread crumbs, grilled, sliced, and put on top of fresh greens. | |
| Southern Fried Salad | \$9 | Grilled Scallops and Spinach Salad | \$12 |
| Hand-breaded, lightly fried chicken tenderloins with artichoke hearts, Monterey Jack cheese, chopped bacon, and tomatoes on a bed of cold mixed greens. | | Fresh baby spinach and grilled scallops with sugared walnuts, red onion, crumbled gorgonzola cheese and a balsamic vinaigrette dressing. | |

DRESSING CHOICES

Balsamic Vinaigrette
Bleu Cheese
Caesar
Honey Mustard
Oriental
Parmesan Peppercorn
Ranch
Raspberry Vinaigrette
Tomato Basil
Vinegar and Oil

SPECIALTIES OF THE HOUSE

Entrees are served with your choice of house, caesar salad or soup of the day, and choice of Mediterranean orzo, garlic smashed or baked potato.

STEAKS

Our steaks are all procured from corn-fed Black Angus and Herford breed cattle from Northern Illinois farms, the heart of corn country. Our meat is inspected for wholesomeness and graded for quality. We only use the very top Choice and Prime grade meats, the top 10% of the cattle grade. Our steaks are hand selected, aged to perfection and processed according to the Olympic's specifications. We hope you'll find that eating a high quality piece of beef is a highly satisfying dining experience.

Filet	\$23	Porterhouse	\$32
The most tender cut of corn-fed Midwestern beef. Wrapped with applewood double-smoked bacon.		This USDA Choice 24-ounce cut combines the rich flavor of a strip with the tenderness of a filet.	
Petite Filet	\$19	Savory Sirloin	\$17
A smaller, but equally tender filet. Wrapped with applewood double-smoked bacon.		Hand selected bottom of the sirloin section marinated in a garlic and herb mixture.	
Ribeye	\$24	Filet Oscar	\$25
An outstanding example of USDA Choice at its best. Well marbled for peak flavor, deliciously juicy.		A petite filet, served with steamed asparagus, lump crab meat and drizzled with our homemade bearnaise sauce.	
Cowboy Ribeye	\$28	Chopped Sirloin	\$14
A huge 22-ounce bone-in version of this USDA Choice Black Angus cut.		Full pound of chopped black Angus sirloin topped with mushrooms, Marsala wine sauce and onion strings.	
New York Strip	\$24	Prime Rib	
This USDA Choice cut has a full-bodied texture that is slightly firmer than a ribeye.		A tender cut specially seasoned and slow-roasted. Served Thursday-Saturday only.	
Top Sirloin	\$17	King Cut – \$21	Queen Cut – \$17
A thick, center-cut sirloin, wrapped with applewood double-smoked bacon.			

STEAKHOUSE DONENESS GUIDE

A general guideline to doneness ranges in steaks.

Rare – red color throughout steak
Medium – pink throughout
Medium Rare – pink to red in center

Medium Well – brown center
Well - cooked through and dry

CHOPS & BBQ

Our pork is hand selected for high marbling from Duroc and Berkshire bred pork. Hand selected for juiciness and tenderness and procured from local farms.

Full Rack of Ribs	\$16	Half Rack of Ribs	\$13
A full slab of babyback pork ribs basted with our tangy BBQ sauce.		For the smaller appetite.	
Bacon Wrapped Pork Chop	\$14	BBQ Chicken	\$15
A hand-select center-cut Berkshire chop wrapped in applewood double-smoked bacon.		A char-broiled half chicken basted with our tangy house BBQ sauce.	

CHICKEN

Italian Roasted Chicken	\$15	Chicken Vesuvio	\$15
A half chicken marinated in our blend of Italian spices and slow roasted.		A half bone-in chicken with potato slices, fresh peas, lemon, white wine and Italian herbs.	
Chicken Breast Saltimbocca	\$16	Cheezy Chicken	\$14
A chicken breast stuffed with prosciutto and wrapped around a puree of basil and garlic with Provolone cheese. Topped with a rich alfredo sauce and Italian herbs. Served on a bed of linguini.		Sautéed boneless chicken breast topped with a creamy alfredo sauce and mozzarella cheese over fettucini noodles.	
Teriyaki Chicken	\$14	Chicken Parmesan	\$14
Boneless chicken breast marinated in Teriyaki sauce, pineapple juice, sherry wine, and spices; topped with a grilled pineapple ring and served over rice.		Boneless, skinless chicken breast lightly breaded with parmesan seasoned bread crumbs and grilled to perfection with marinara sauce and mozzarella cheese. Served with a side of linguini.	

SEAFOOD

Encrusted Sea Bass \$23
Fresh sea bass topped with garlic and sun-dried tomato crust.

Trout Hemingway \$15
Whole Rocky Mountain rainbow trout pan fried and stuffed with applewood smoked bacon and lemon slices.

Lake Perch \$15
Pan-fried Canadian lake perch served with tarter sauce.

Grilled Salmon \$16
Fresh Atlantic salmon, grilled and served with a dijon mustard dill sauce.

Canadian Walleye Pike \$18
A walleye filet lightly floured and pan-fried or broiled. A northwoods favorite.

Fish n' Chips \$14
Batter-dipped white Icelandic cod, deep-fried and served with fries and cole slaw.

Broiled Lobster Tail Market Price
Fresh 10-ounce cold water tail from the Atlantic. Delightfully sweet.

Pecan Encrusted Salmon \$17
Pan-seared, brushed with honey dijon, topped with a pecan herb crust and drizzled with a coconut cream sauce.

Crab Stuffed Whitefish \$17
Our famous Poor Man's Lobster stuffed with a crab Monterey stuffing and broiled with a creamed lobster sauce.

Coconut Shrimp \$17
Coconut encrusted shrimp served with a sweet coconut cream with wasabi.

French Fried Shrimp \$15
Six large gulf shrimp breaded, dipped, and deep-fried.

Baked Icelandic Cod \$15
"Poorman's Lobster" Icelandic cod broiled and served with drawn butter...melts in your mouth.

OLYMPIC HOUSE COMBOS

Petite Filet and Shrimp \$25
A charbroiled Choice Black Angus, seasoned tenderloin done to your liking and three jumbo french fried Gulf shrimp.

Petite Filet and Grilled Salmon \$25
A charbroiled Choice Black Angus seasoned tenderloin done to your liking and a broiled fresh Atlantic salmon filet.

Petite Filet & Baby Back Ribs \$25
A charbroiled Choice Black Angus seasoned tenderloin done to your liking and a half rack of tender BBQ baby back ribs with our sweet and tangy sauce.

BBQ Baby Back Ribs & Char-Broiled Chicken \$17
A half slab of baby back ribs and a char-broiled boneless chicken breast brushed with our house BBQ sauce.

PASTA

Served with house or caesar salad or soup and Italian bread.

Pasta Di Palermo \$17
Shrimp, chicken and Italian sausage sautéed with fresh garlic, onion, mushrooms, and peppers. Tossed with linguini pasta in a spicy tomato basil broth.

Five Cheese Ravioli With Crab \$16
Ravioli stuffed with five Italian cheeses and topped with Alaskan lump crab Alfredo sauce.

Mussels Diablo \$13
Prince Edward Island Mussels, fresh spinach, mushrooms & linguini in a spicy tomato garlic broth.

Pasta Corsica \$15
Jumbo shrimp sautéed in olive oil and fresh garlic with Kalamata olives, tomatoes, and spinach. Tossed with linguini and topped with parmesan cheese.

Fettucini Alfredo, Broccoli \$13
Traditional fettucini noodles tossed with broccoli in a creamy alfredo sauce. With shrimp or chicken add \$3. Try either cajun style!

Chicken Bruschetta \$14
Grilled chicken sautéed with fresh garlic, basil, diced tomatoes, and mozzarella cheese. Tossed with fettuccini and parmesan.

Gold Coast \$13
Large, fresh portabella mushrooms, sliced and sautéed with garlic, tomatoes, and basil. Placed on a bed of linguini noodles with a dash of cream sauce. With chicken or shrimp add \$3.

Ravioli or Tortellini \$11
Served with marinara sauce and meatballs or sausage.

Seafood Pomodoro \$18
Shrimp, scallops, clams, crabmeat, Kalamata olives, and tomatoes sautéed in fresh garlic then simmered in a spicy tomato basil broth and tossed with linguini.

Parmesan Garlic Cheese Bread A great compliment to our pastas. \$6

CLASSIC SANDWICHES

All classic sandwiches served with fries, pickle spear, and fresh fruit garnish.

Muffaletta Sandwich \$9
Imported Italian hard salami, baked ham, provolone and mozzarella cheeses, served on tomato focaccia bread with lettuce, tomato, red onion and a crushed olive dressing.

French Onion Ribeye \$11
A hand-cut slice of tender prime rib, charbroiled and topped with baked onions and Swiss cheese on garlic bread.

Grilled Deli Reuben \$9
Deli sliced corned beef, piled high, 1000 island dressing, sauerkraut, and Swiss cheese grilled on marble rye bread.

BBQ Pork Chop Sandwich \$8
An boneless pork chop charbroiled and brushed with our tangy BBQ sauce. Served on a grilled kaiser roll.

Meatball \$8
Three Italian meatballs nestled in an Italian roll covered with marinara sauce and mozzarella cheese.

Pork Tenderloin Sandwich \$8
Freshly breaded and fried golden brown.
A big seller!

Low Carb Tuscan Chicken Wrap \$9
Grilled chicken, roasted peppers, mozzarella cheese, black olives, and portobello wrapped in a low carb wheat tortilla.

Steak Sandwich \$11
USDA Black Angus filet charbroiled and served on a grilled Italian roll.

Ultimate Cheesy BLT \$10
One "full pound" of applewood smoked bacon, Wisconsin pepperjack cheese, fresh center-cut tomato, crisp romaine lettuce & mayo on toasted sourdough bread.

Pig Sandwich \$8
Our most popular sandwich! Select pork shoulder slow cooked for 10 hours so it is tender and juicy.

Chicago Italian Beef \$9
Thinly sliced marinated roast beef in its own natural juice served on an Italian roll with your choice of roasted sweet red peppers or hot giardiniera.

Portobello Mushroom \$8
Sautéed portobello mushroom cap, roasted sweet red pepper, mozzarella cheese, and tender greens on a tomato herb focaccia roll.

CHICKEN SANDWICHES

All sandwiches are boneless, skinless chicken and come with mayo, fries, pickle, and fresh fruit garnish.

Chicken Club \$8
A char-broiled chicken breast topped with applewood smoked bacon, American cheese with a honey mustard sauce.

Crabby Chicken \$8
Boneless chicken breast charbroiled and topped with crab meat and Swiss cheese.

No Red Meat Pete \$10
Boneless chicken breast charbroiled and topped with sauteed veggies, Romano & mozzarella cheeses and diced tomatoes.

Bacon Chicken Grill \$8
A tender chicken breast flame broiled and basted with BBQ sauce and topped with Monterey Jack cheese, bacon, tomato & lettuce

Chicken Fajita Pita \$8
Charbroiled chicken breast, green peppers, onions with lettuce & tomatoes stuffed in a pita.

Blackened Chicken Sandwich \$8
Grilled cajun spiced chicken breast on a baked bun with cheddar cheese, spicy cajun mustard, lettuce, tomato, and onion.

Teriyaki Chicken \$8
A charbroiled chicken breast marinated in pineapple, soy, and ginger. Served with grilled pineapple rings.

Buffalo Chicken \$8
A breaded chicken breast tossed in red hot cayenne sauce and topped with creamy bleu cheese, carrots, and celery...hot!!!!

BURGERS

All burgers are 1/2 pound USDA Choice Black Angus and served with French fries, lettuce, tomato, red onions, dill pickle, and fresh fruit garnish.

Mile High Burger \$9
Topped with A-1, sauteed mushrooms, Swiss cheese and piled high with tobacco onions.

Smokey Mountain Burger \$9
Glazed with our smokey mountain Jack Daniels sauce, and topped with cheddar and pepper jack cheese.

Jumbo Burger \$10
A "one-pound" burger with lettuce, onion, tomato, and pickle spear. Want anything else on it? Your choice of cheeses, sautéed onions, or bacon.

Grinder \$9
Charbroiled fresh half-pound Black Angus burger topped with smoked ham and Swiss cheese.

No Bread Fred \$10
Sautéed veggies nestled upon a burger; sprinkled with Romano cheese and covered with mozzarella cheese and diced tomatoes.

Gourmet Burger \$9
Topped with sauteed mushrooms, grilled onions, white cheddar cheese and a rich Marsala wine sauce.

T.J. Burger \$9
Half-pound burger topped with grilled onions, bleu cheese and black olives. With french fries, pickle spear and fruit garnish.

Texas Ranch Burger \$9
Topped with a touch of chipotle ranch, cheddar cheese, and crumbled bleu cheese.

PIZZA

Our pizza is made with your choice of only the finest ingredients. Our pizza takes 10 minutes to bake. If you're planning to have pizza for lunch, please call in advance so it can be waiting for you.

	LARGE	MEDIUM
Cheese	\$11	\$8
Additional Toppings	\$2	\$1.5

anchovies, black olives, Canadian bacon, double cheese, green olives, green peppers, ground beef, ham, hot peppers, mushrooms, onions, pepperoni, pineapple, sausage, shrimp, or tomatoes.

KIDS MENU

All Olympic kid's meals include fountain drink or milk, and vanilla ice cream or Oreo cookies for dessert. Menu prices apply to kids age 12 and under only.

Macaroni and Trees	\$5	Kid's Steak	\$9
		Tender, juicy slices of choice fillet.	
Kid's Chicken Strips	\$5	Fried Shrimp	\$8
Kid's Ribs	\$8	Kid's Pasta	\$6
Our famous baby back ribs.		Marinara or Alfredo sauce.	
Hamburger	\$5	Hot Dog	\$5
Grilled Cheese	\$5	Plump and juicy.	

EXTRAS

White Cheddar Au Gratin	\$3	Chris's American Fries	\$4
Creamy Cole Slaw	\$3	Baked potato, sliced & sauteed with garlic, onion, white pepper, black pepper, oregano and parsley.	
Baked Potato "Loaded"	\$3	Garlic Smashed Potatoes	\$4
Creamed Spinach	\$3	Sweet Potato Fries	\$4
Fresh Veggie of the Day	\$3	Grilled Asparagus	\$4

SWEET STUFF

Tiramisu Torte	\$5	Chocolate Cake	\$5
Clouds of mascarpone cream on a coffee and rum soaked sponge cake.		Layers of dark, moist chocolate cake, sandwiched with the silkiest smooth chocolate filling and finished with elegant chocolate ganache.	
Eli's New York Cheesecake	\$5	Big Apple Pie	\$5
Served with strawberries.		Mounds of tart, fresh, crisp apples, with cinnamon apple cider and crunchy granola crumbs.	
Skillet Cookie	\$5	Key Lime Pie	\$5
A freshly baked chocolate chip cookie topped with home-style vanilla ice cream, real chocolate syrup, toasted almonds, and whipped cream.		With whipped cream & toasted coconut.	
Carrot Cake	\$5	Kentucky Pie	\$5
Layers of moist cake with smooth cream cheese filling with pecans and toasted coconut.		A warm chocolate chip cookie bred with our buttery-lush pecan pie.	

BEVERAGES

Free refills on fountain drinks, iced tea, and coffee.

Columbian Coffee / Hot Tea	\$2	Italian Sodas	\$2.5
		Strawberry, raspberry, cherry, pomegranate or blood orange.	
San Pelegrino Bottled Water	\$3	IBC Bottled Sodas	\$2.5
Spring or sparkling		Root beer, diet root beer, cream soda, black cherry	
Brewed Iced Tea	\$2	Milk	\$2
Regular or raspberry		White or chocolate.	
Fresh Fruit Juices	\$2.5	Fountain Drinks	\$2
Lemonade, orange, cranberry, or grapefruit, apple or V8.		Coca Cola, Sprite, Diet Coke	