

T O D D E N G L I S H ' S

OLIVES

A T L A N T I S

BREAKFAST

BREAKFAST

STEEL CUT OAT PORRIDGE

almond milk, fresh seasonal fruit,
toasted almonds

LOCAL MARKET FRUIT & BERRIES

OLIVES FRITTATA

roasted mushrooms, spinach,
caramelized onions and tomato

GRILLED SAUSAGE SANDWICH

sunny side egg, grilled sausage,
fontina, glazed donut

TE STEAK & EGGS

tenderloin, poached eggs,
English muffin, horseradish hollandaise

AL'S GRANOLA & YOGURT

fresh mixed berries, dried fruit,
sunflower seeds, greek yogurt

PEACHES & CREAM FRENCH TOAST

Texas toast, peach & orange chutney,
vanilla bean whipped cream

CAGE FREE EGGS YOUR WAY

potato hash, toast
choice of: bacon, ham or sausage

BAGEL TACOS

scrambled eggs, smoked salmon,
arugula, white fish caviar,
spiced crème fraiche

CONTINENTAL BREAKFAST

YOUR CHOICE OF

BAGEL
TOAST
ENGLISH MUFFIN
HOUSE MADE PASTRY

AND

LOCAL MARKET FRUIT
& BERRIES
FRESHLY SQUEEZED JUICES
& COFFEE OR TEA

18/PER PERSON

FLATBREADS

HAM & EGG

cheddar, asparagus, hollandaise

FLORENTINE

fontina, sunny side eggs, spinach

MELA CANNELLA

cinnamon, apples, streusel, sausage,
yogurt, cheddar

LOX & EGGS

eggs, smoked salmon, red onion,
cream cheese, chives

HOUSE MADE PASTRIES

CROISSANT

SCONES

ASSORTED MUFFINS

AL'S "CLASSIC AMERICANA"
PASTRIES

SIDES

SAUSAGE

BROWN SUGAR
CURED BACON

HAM

POTATO HASH

TWO EGGS

SMOKED SALMON

YOGURT

BAGEL WITH
CREAM CHEESE

BEVERAGES

COFFEE

regular or decaf

CAPPUCCINO

LATTE

ESPRESSO

regular or decaf

SELECTION OF TEAS

FRESH JUICES

orange, grapefruit, beet or
carrot ginger

15% gratuity will be added to all checks

T O D D E N G L I S H ' S

OLIVES

A T L A N T I S

LUNCH

APPETIZERS

OLIVES MEZZE

assortment of spreads,
lavosh, olives

BOWL O' CLAMS

chorizo and habanero broth,
fishermans toast

BEEF CARPACCIO

crispy roquefort polenta, local field greens,
balsamic glazed onions, scallion cream, aioli,
shaved parmesan

CALAMARI FRITTI

spicy lemon aioli

GRILLED SHRIMP

garlicky spinach, Sambuca glaze,
Asian pear salad

SALADS

BOSTON BIBB

shaved white onions,
shower Point Reyes bleu cheese,
toasted walnut vinaigrette

CLASSIC WEDGE

brown sugar cured bacon, egg,
cracked black pepper,
bleu cheese dressing

OLIVES CAESAR

tomato paint, fried white anchovies,
focaccia croutons

for the above salads add:

grilled salmon grilled chicken
grilled shrimp

PASTA

BUTTERNUT SQUASH TORTELLI

brown butter, sage, parmesan

BROOKLYN STYLE SPAGHETTI

hand crafted meatballs, roasted tomato
sauce, basil, parmigiano reggiano

RICOTTA RAVIOLI

roasted tomato basil sauce, sweet Italian
sausage, garlic bread crumbs

FLATBREADS

JERK SHRIMP

asiago, shaved fennel salad

BIANCO

buffalo mozzarella, sweet onion,
arugula, tomato, balsamic drizzle

TE'S CLASSIC CHICKEN PESTO

basil oil, pulled chicken,
carmelized onions, fonina

BRONX BOMBER

roasted tomato, pepperoni,
mozzarella

ROASTED PORTOBELLO

mushroom cream, fontina,
caramelized onion, parmesan,
truffle oil

ARTHUR AVENUE

roasted tomato, mozzarella

CHORIZO

roasted peppers, carmelized onion,
scallions, mozzarella, mustard aioli

FIG & PROSCIUTTO

fig jam,
gorgonzola, rosemary

DESSERTS

S'MORES

milk chocolate fudge cake, vanilla
ice cream, campfire roasted graham
crackers, toasted marshmallow

BUTTERSCOTCH CRÈME BRULEE

vanilla bean whipped cream

WARM COOKIES N CREAM TO SHARE

assorted sweet treats, chocolate and
butter crunch cookies,
red velvet cupcake, whoopee pie,
fried Oreo, mango rice krispy treat and
house made gelato

RAW BAR

LITTLE NECK CLAMS

mignonette, house cocktail sauce

CHILLED SPINY LOBSTER

CHILLED JUMBO SHRIMP

SEAFOOD TOWER

small or large

OYSTERS ON THE 1/2 SHELL

mignonette, house cocktail sauce

for the above items, please ask your server for prices

TUNA TARTARE

spun cucumber, ginger glazed
crispy shrimp, sesame dressing,
whitefish caviar

HABANERO LACED CONCH CEVICHE

pasta chips, avocado cream,
crispy cilantro

ENTREES

GRILLED SALMON

panzanella salad

OLIVES BURGER

house ground chuck, crispy bacon,
bibb lettuce, tomato, red onion,
smoked cheddar, bbq aioli, fries

NEW CUBAN SANDWICH

pulled pork, smoked Swiss, shaved
country ham, Dijon, roasted garlic
aioli, sweet and sour pickles, fries

CORDON BLEU CHICKEN PANINI

country ham, smoked Swiss,
red onion, aioli, fries

STEAK FRITES

NY Strip, red wine glaze, onion jam,
arugula salad

CAPRESE PANINI

mozzarella, basil, tomato

15% gratuity will be added to all checks

T O D D E N G L I S H ' S

OLIVES

A T L A N T I S

DINNER

APPETIZERS

“CRAB N SLAB”

crab cake, seared tuna, avocado and grilled corn relish, cilantro lime aioli

OLIVES MEZZE

assortment of spreads, lavosh, olives

BOWL O’ CLAMS

chorizo and habanero broth, fisherman’s toast

BEEF CARPACCIO

crispy roquefort polenta, local field greens, balsamic glazed onions, scallion cream, aioli, shaved parmesan

CALAMARI FRITTI

spicy lemon aioli

GRILLED SHRIMP

garlicky spinach, Sambuca glaze, Asian pear salad

RAW BAR

LITTLE NECK CLAMS

mignonette, house cocktail sauce

CHILLED SPINY LOBSTER

CHILLED JUMBO SHRIMP

SEAFOOD TOWER

small or large

OYSTERS ON THE 1/2 SHELL

mignonette, house cocktail sauce

for the above items, please ask your server for prices

TUNA TARTARE

spun cucumber, ginger glazed crispy shrimp, sesame dressing, whitefish caviar

HABANERO LACED CONCH CEVICHE

pasta chips, avocado cream, crispy cilantro

FLATBREADS

JERK SHRIMP

asiago, shaved fennel salad

BIANCO

buffalo mozzarella, sweet onion, arugula, tomato, balsamic drizzle

TE’S CLASSIC CHICKEN PESTO

basil oil, pulled chicken, caramelized onions, fonina

BRONX BOMBER

roasted tomato, pepperoni, mozzarella

ROASTED PORTOBELLO

mushroom cream, fontina, caramelized onion, parmesan, truffle oil

ARTHUR AVENUE

roasted tomato, mozzarella

CHORIZO

roasted peppers, caramelized onion, scallions, mozzarella, mustard aioli

FIG & PROSCIUTTO

fig jam, gorgonzola, rosemary

PASTA

BUTTERNUT SQUASH TORTELLI

brown butter, sage, parmesan

VEAL AGNOLOTTI

braised veal breast, truffle burro fuso, parmesan

RICOTTA RAVIOLI

roasted tomato basil sauce, sweet Italian sausage, garlic bread crumbs

BUCATINI

fresh conch, shrimp, charred jalapeño pesto

BROOKLYN STYLE SPAGHETTI

hand crafted meatballs, roasted tomato sauce, basil, parmigiano reggiano

SALADS

BOSTON BIBB

mache, shaved white onions, shower Point Reyes bleu cheese, toasted walnut vinaigrette

CLASSIC WEDGE

brown sugar cured bacon, egg, cracked black pepper, bleu cheese dressing

OLIVES CAESAR

tomato paint, fried white anchovies, focaccia croutons

for the above salads add:

grilled salmon chicken shrimp

CAPRESE

heirloom tomatoes, buffalo mozzarella, basil, balsamic drizzle

ENTREES

GRILLED SALMON

warm crab cous cous, olive relish and tomato burro fuso

DIVER SCALLOPS

sweet pea risotto, pancetta, 63 degree egg

ORANGE POACHED GROUPER

kumquat tabouli, hearts of palm salad, orange air

TE SURF & TURF

8 oz filet with grilled 6 oz lobster tail, warm spinach salad, chimichurri hollandaise

FREE RANGE CHICKEN

cheesy polenta, haricots verts, agrodolce calabrese

GRILLED RIBEYE

creamy potato puree, charred broccoli rabe, roasted garlic jus

DOUBLE CUT PORK CHOP

sweet potato puree, roasted corn, pineapple BBQ

STEAK FRITES

NY Strip, red wine glaze, onion jam, arugula salad

General Manager: Leonardo Mariotti

15% gratuity will be added to all checks

Chef de Cuisine: James Klewin

T O D D E N G L I S H ' S

OLIVES

A T L A N T I S

LATE NIGHT

FLATBREADS

JERK SHRIMP 21
asiago, shaved fennel salad

BIANCO 18
buffalo mozzarella, sweet onion,
arugula, tomato, balsamic drizzle

BRONX BOMBER 19
roasted tomato, pepperoni,
mozzarella

ROASTED PORTOBELLO 19
mushroom cream, fontina,
caramelized onion, parmesan,
truffle oil

ARTHUR AVENUE 16
roasted tomato, mozzarella

CHORIZO 19
roasted peppers, caramelized onion,
scallions, mozzarella, mustard aioli

APPETIZERS

OLIVES CAESAR
tomato paint, fried white anchovies,
focaccia croutons

for the above salad add:
grilled salmon chicken shrimp

CALAMARI FRITTI
spicy lemon aioli

ENTREES

OLIVES BURGER
house ground chuck, crispy bacon,
bibb lettuce, tomato, red onion, smoked
cheddar, bbq aioli, fries

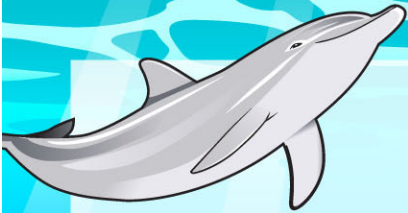
NEW CUBAN SANDWICH
pulled pork, smoked Swiss, shaved
country ham, Dijon, roasted garlic aioli,
sweet and sour pickles, fries

**CORDON BLEU
CHICKEN PANINI**
country ham, smoked Swiss,
red onion, aioli, fries

CAPRESE PANINI
mozzarella, basil, tomato

**BROOKLYN STYLE
SPAGHETTI**
hand crafted meatballs,
roasted tomato sauce, fresh basil,
parmigiano reggiano

15% gratuity will be added to all checks



T O D D E N G L I S H ' S
OLiVES
A T L A N T I S

KID'S DINNER MENU

Mac & Cheese

Arthur Ave Flatbread

Chicken Tenders w/fries

Spaghetti & Meatballs

