

SOMETHING TO SHARE

Mediterranean Mezze

(Serves 2-4)

Taboulee, Hummus, Baba Ganoush, Marinated Olives, Feta Cheese and Pocket Bread

Homemade Cauliflower

Cheese Sauce

Pan Seared Sea Scallops

Mixed Green Salad
Citrus Lemon and Garlic Dressing

Avocado and Pico de Gallo

Spinach and Artichoke Dip

Grilled French Bread

Marinated Chicken Satay

Massad's Signature Aioli

Grilled Jumbo Pesto Shrimp

Cocktail Sauce

Thick Cut Onion Rings

Chipotle Aioli

Chicken Wings

Signature Lemon and Garlic
Asian Chili or Spicy Buffalo

Crostini Quattro

Fresh Roma Tomato and Basil
Smooth Goat Cheese and Olives
Citrus Navy Bean and Artichoke

Edamame

Sea Salt and Black Pepper

Artisan Cheese and Meat Plate

(Serves 2-4)

Chef's Selection of Fine Cheese, Italian Salami, Dried Fruits and Nuts

SALADS

Massad Salad with Marinated Chicken

Roma Tomatoes, Cucumbers, Medley of Peppers, Red Onions
Citrus Lemon and Garlic Dressing

Mediterranean Bread Salad "Fattoush"

Roma Tomatoes, Cucumbers, Medley of Peppers, Red Onions
Olives, Aged Balsamic Vinegar and Olives Steak Fries

Classic Caesar Salad

Shaved Parmesan Cheese, Seasoned Croutons
Homemade Caesar Dressing

French Brie and Mixed Green Salad

Crispy Lavash Bread
Cranberry Vinaigrette Dressing

Caprese Salad

Vine-Ripe Tomatoes, Fresh Mozzarella
Aged Balsamic Vinegar

Baby Green Salad

Buttermilk Ranch, French, Citrus Lemon and Garlic,
Balsamic Vinegar or Blue Cheese

SOUPS

Soup de Jour

French Onion Soup

Olives Signature

Seafood Trio

Chilean Steelhead Trout

Creamy Mashed Potato Puree
Salsa Verde and Roasted Tomatoes

Accompanied by Mini Caprese Salad

Grilled Jumbo Prawns

Sautéed Vegetable
Asian Infused Broth
Angel Hair Pasta

International Duo

Steak Diane

Tender Beef Tenderloin
Garlic Mashed Potato Puree
Cognac, Mushroom and Cream Sauce

Thai Style Pork Tenderloin

Grilled Pork Tenderloin
Pure Steamed White Rice
Coriander Ginger infused Hoisin Sauce

Hand-Cut Steaks

Tender Filet Mignon

“Every bit melts in your mouth”
Pesto Butter, Grilled Tomatoes
Sweet Onions, Sautéed Baby Red Potatoes

Grilled New York Strip

“A Minnesota favorite kicked up a notch”
Grilled Tomatoes, Sweet Onions
Sautéed Button Mushrooms
Salted Baked Potato

Herb Stuffed Flank Steak

“Steak with a wonderful twist”
Roasted Baby Red Potatoes
Medley of Sautéed Vegetables

Grilled Sirloin Steak

“The melted saga blue cheese is Heaven”
Melted Saga Blue Cheese, Cabernet Sauce
Homemade Gnocchi with Creamy Pesto

Certified Angus “Filet-Style” Sirloin

“Thick, tender, tremendous”
Creamy Parmesan Polenta and Sweet Corn
Roasted Garlic and Mushroom Sauce

Executive Chef: John Massad

From the Land

Pan Seared French Cut Chicken

“How could chicken taste this good?”

Herb Pesto Crust
Garlic Mashed Potato Puree
Sauté of Sweet Corn and Peas

Beef & Chicken Kabobs

“You’ll have to taste it to believe it”

Mediterranean Couscous, Pocket Bread
Homemade Hummus, Massad’s Signature Aioli

Pan Seared Quail

“Mom’s favorite – to be eaten with your fingers”

Roasted Baby Red Potatoes
Touch of Citrus Lemon and Garlic

Braised BBQ Ribs

“They fall of the bone – no silverware needed”

Homemade Rich Savory Sauce
Medley of Sautéed Vegetables
Creamy Mashed Potato Puree

New Zealand Rack of Lamb

“The way lamb should be eaten”

Herb Pesto Crust, Orange Marmalade
Mediterranean Couscous
Toasted Pine Nuts and Almonds

Roasted Half Duck

“The aroma alone makes you want more”

Sweet Cherry Liquor Sauce
Whole Drunken Cherries
Wild Rice Pilaf

Pan Seared Pork Tenderloin

“Traditional meal with a twist”

Potato and Sautéed Vegetable Latke
Medley of Vegetables and Pork Gravy

From the Sea

Sicilian-Style Halibut

“Simple ingredients; burst of flavor”

Roasted Tomato, Celery and Olive Salsa
Al Dente Angel Hair Pasta

Basil Scented Red Snapper

“Delicate flavors and made to perfection”

Crimini Mushroom Risotto
Medley of Sweet Corn, Asparagus and Tomato

Flash Seared Yellowfin Tuna

“Masterpiece of flavors”

Marinated Jumbo Shrimp
Medley of Sweet Corn, Asparagus and Tomato
Pure White Rice

Beer Battered Walleye

“Crisp, fresh, scrumptious”

Olives Steak Fries

Fresh Pasta

Crimini Mushroom and Pancetta

“A little bit of Italy in Mankato”

Extra Virgin Olive Oil and Roasted Garlic

Roasted Tomatoes

Spaghetti Pasta

Hearty Spicy Sausage

“Rich and hearty”

Tomato Cream Sauce

Rigatoni Pasta

Roasted Chicken and Vegetable

“Light and vibrant”

Zesty Lemon and Caper Sauce

Roasted Tomatoes

Angel Hair Pasta

Chicken Parmesan

“Familiar but delicious”

Marinated Grilled Chicken

Homemade Marinara Sauce

Spaghetti Pasta

Dragon and the Phoenix

“Unbelievable combination of spices”

Marinated Chicken and Grilled Prawns

Yellow Curry Sauce

Fettuccine Pasta

Artisan Sandwiches

Conrad Hilton’s Mogley Burger

Juicy 8oz Angus Beef

Lettuce, Plum Tomatoes and Pickles

Add Bacon or Cheese

Grilled Portobello Mushroom

Mild Chipotle Aioli

Layered with Grilled Vegetables

\$9.95

Schawarma Wrap

Lettuce, Plum Tomatoes, Pickles

Massad’s Signature Aioli

BLT Club

Mesquite Turkey, Lettuce, Plum Tomatoes,

Applewood Bacon and Mayo

Wood Burning Pizza

Schawarma Pizza

Marinated Chicken, Plum Tomatoes, Pickles,

Massad’s Signature Aioli Sauce

Margarita Pizza

Fresh Roma Tomatoes, Basil Pesto

Fresh Crumbled Feta

Sausage or Pepperoni Pizza

Sausage or Pepperoni,

Homemade Marinara Sauce

Caramelized Onion Pizza

Sweet Caramelized Red Onions

Fresh Crumbled Feta

Herb Infused Béchamel Sauce