

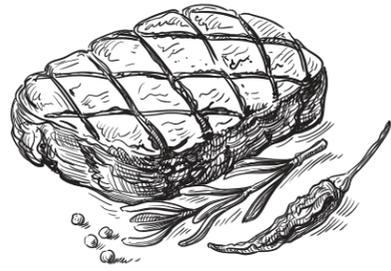
HORS D'OEUVRES

SOUPE A L'OIGNON DE LYON	\$10
Onion soup with swiss & fresh country bread	
ESCARGOTS	\$13
PLATEAU DE CHARCUTERIE	petit \$16 grande \$22
ENDIVE SALAD	\$16
Wedge style salad with grilled pancetta, tomato, roquefort cheese & champagne sage vinaigrette	
SALAD DE CHAVIGNOL	\$16
Warm goat cheese served on frisee salad with pine nuts & tarragon vinaigrette	
WEDGE SALAD	\$MP
Grilled fish of the day, grilled hearts of palms, caramelized onions and mushrooms with a creamy goat cheese dressing	
FILET MIGNON TARTARE	\$20
Small house salad & crostini	
TERRINE DE FOIE GRAS	\$22
Chef's choice served with brioche & figues confites	



**GOURMET
FRENCH**
Bistro & Catering

Dinner Menu



CHEF'S RECOMMENDATIONS

PAUPIETTE OF VEAL SCALLOPINI

Stuffed with eggplant, pork, caramelized shallots & prunes wrapped with bacon - served with mousse de pommes de terre

\$35

THE "O" STEAK

Bone-in Ribeye served with frites and "O" sauce

\$45

LES PLATS DU JOUR



TUESDAY COQ AU VIN

Served with black rice from camarge
\$28

WEDNESDAY CHOUCROUTE GARNIE

**Chef recommends*
Specialty dish from Alsace-Lorraine. Sauerkraut marinated & cooked in beer with juniper berries & several meats cooked as a stew - served with steamed potatoes & french dijon mustard
\$30

THURSDAY LEG OF LAMB

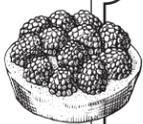
Served with caramelized carrots & endive puree
\$30

FRIDAY FISH DU JOUR

\$MP

SATURDAY CHEF'S SPECIAL

\$MP



**Votre serveur vous proposera
la sélection de desserts frais du jour**

Your server will offer you the daily fresh selection of desserts

ENTRÉES

CHICKEN MORELLES	\$30
Served with asparagus risotto	
BRAISED BEEF SHORT RIBS	\$32
Braised in red burgundy & tarragon - served with the chef's ratatouille	
DUCK CONFIT	\$32
Served with potatoes sarladaise	
BOEUF BOURGUIGNON	\$30
Fettuccine made with veal cheeks, beef stew & cooked with pearl onions, carrots & red wine	
TROUT AMANDINE	\$30
Grilled with lemon, cilantro, shallots - served with brussels sprouts & champignon de Paris	
SEARED SCALLOPS	\$35
Infused with light truffle & saffron - served over preserved lemon couscous	
MOULES MARINIÈRES & FRITES	\$25
White wine, olive oil, shallots & parsley	

SIDES

FRITES with "O" sauce	\$12
SPINACH with creme & caramelized shallots	\$10
BRUSSELS SPROUTS Facon Du Chef	\$10
POTATOES SARLADAISE (duck fat)	\$12
GREEN BEANS AMANDINES	\$10
RATATOUILLE	\$12

A complete meeting of the minds, the "O" team use their knowledge of both food and wine to create the unique and exciting concept that is O Gourmet French Bistro. As one of the oldest wine growing countries in the world, France offers a variety of Old World wines made from a vast array of grapes in multiple styles. France's exceptional variety allows O Gourmet French Bistro to offer a wide-ranging wine list that will please all palates while complementing Olivia's food.



HOURS TUES - FRI | 11:00am - 3:00pm • TUES - SAT | 5:00pm - 11:00pm • SAT - SUN | 10:00am - 3:00pm • Closed Monday

Our french fries are cooked in peanut oil.

**Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.*

Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.