



THE STUFFED OLIVE®



HOURS OF OPERATION
Mon - Thurs, 4pm - Close
Fri & Sat, 4pm - 2am

SHARED PLATES

BRUSCHETTA

Tomatoes, Fresh Mozzarella, and Basil. Served on Toasted Batard Bread, and Drizzled with a Balsamic Reduction. 12

CRISPY CAULIFLOWER & ROMANESCO

Lightly Breaded and Seasoned. Served with a Gochujang Sauce. 12

RISOTTO CROQUETTES

Six bite-sized Croquettes made with Risotto, Parmesan and Provolone Cheese. Served with Marinara Sauce. 12

MINI CHIMIS

Four Crispy Chimis stuffed with Grilled Chicken, topped with Homemade Pico de Gallo, and Sour Cream. Served on a bed of Fresh Romaine. 14

CRAB RANGOONS

Real Crab and a Cream Cheese Mix in Crispy Wonton Wrappers. Served with a Homemade Hawaiian Sauce. 13

CALAMARI

Hand breaded and cooked until golden brown. Served with our House Sauce for dipping. 16

TUNA TARTAR*

Cubed Sushi Grade Ahi Tuna, Cilantro, and Jalapeño. Served with Wontons and a Homemade Wasabi Cream Sauce. 17

SHISHITO PEPPERS

Blistered mildly spicy, Asian Peppers served with a Gochujang Sauce. 12

MEATBALLS

Bite-sized Meatballs in a Brown Sugar Bourbon Glaze. 13

CREAMY CRAB DIP

A Creamy Blend of Cheese, Herbs, Fresh Dill, Artichokes and Crab. Topped with Diced Bell Peppers. Served with Toasted Garlic Bread. 16

SPINACH ARTICHOKE DIP

A Creamy Blend of Spinach, Artichokes, Parmesan and Cream Cheese. Served with Toasted Garlic Bread. 14

BRUSSEL SPROUTS

Served with Balsamic Glaze. 12
- Add Bacon or Blue Cheese. (3)

STUFFED MUSHROOMS

Cremini Mushrooms filled with our Spinach Artichoke Dip and lightly toasted. 14

POUTINE

Hand Cut Fries topped with a Red Wine Demi-Glace, shredded Beef Shoulder, and Wisconsin Cheese Curds. 16

CHICKEN SKEWERS

Four Chicken Skewers marinated in our House Spices. Served with Mixed Greens and Garlic Aioli. 14

CHEESEBURGER SLIDERS

3 Mini Cheeseburgers topped with American Cheese, Lettuce, Tomatoes, Red Onion and Signature Sauce. Served on a Brioche Bun. 15

NASHVILLE HOT CHICKEN SLIDERS

Three Hot Sauce Drenched Chicken Sliders topped with chopped Romaine and a Pickle. Served with a side of Ranch. 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

SEARED AHI TUNA*

Choice of Blackened Kamikaze or Sesame Seared Sushi Grade Ahi Tuna. Accompanied with Sautéed Vegetables and a Homemade Wasabi Cream Sauce. 18

CAJUN SALMON

Nordic Salmon, Seasoned New Orleans style with a Spicy House Sauce and Creamy Risotto. 18

GRILLED SALMON TACOS

Three Nordic Salmon Tacos, with a Mango Salsa and Aioli on Flour or Corn Tortillas. 16

CARIBBEAN SALMON

Grilled Nordic Salmon on Cauliflower Puree and topped with a fresh Mango Dill Chutney. 17

TRADITIONAL BURGER AND FRIES

Local Beef and Bacon, American Cheese, Lettuce, Tomatoes, Red Onion, & Signature Sauce, on a Brioche Bun with House Cut Fries. 16
-Substitute Salad. (1)
-Make it a Veggie Burger (2)

CHICKEN AND SPINACH RISOTTO

Homemade Risotto mixed with Grilled Chicken and Spinach. Served with Toasted Garlic Bread. 17

A LA CARTE

FRENCH FRIES

Your choice of Lightly Salted, House Spiced, or Parmesan. 5

HOUSE SALAD

Spring Greens & Chopped Romaine, Bacon Bits, Tomatoes, and Shredded Cheddar Jack Cheese served with our Homemade Ranch Dressing. 5

SIDE SPRING SALAD

Spring Greens, Feta, Pickled Onion, English Cucumber, and Berry Vinaigrette. 5

BEEF BRISKET AND FRIES

Hardwood Smoked Beef Brisket with Homemade Coleslaw and BBQ Sauce on a Brioche Bun. Served with House Cut French Fries. 16
-Substitute Salad. (1)

CHICKEN SANDWICH AND FRIES

Choice of Grilled or Crispy Chicken, topped with Spring Greens, Tomatoes, Red Onion and Homemade Garlic Aioli on a Brioche Bun. Served with House Cut French Fries. 16
-Add cheese. (1)

BUILD YOUR OWN MAC AND CHEESE

Big Bowl of Cellentani Pasta in our Cheesy House Alfredo Sauce. Served with Toasted Garlic Bread. You'll be back for this! 14
Top it off with:
-Bacon Cheeseburger (4)
-Chicken Bacon Ranch (4)
-Buffalo Chicken (4)
-BBQ Brisket (4)

SPRING SALAD

Spring Greens, Feta, Pickled Onion, English Cucumber, and Berry Vinaigrette. 14

DINNER SALAD

Spring Greens & Chopped Romaine, Bacon Bits, Diced Tomatoes, and Shredded Cheddar Jack Cheese served with our Homemade Ranch Dressing. 14
-Add Chicken (4)
-Add Salmon (5)

DESSERTS

Desserts From Our Friends At Macaron Club

SEASONAL CHEESECAKE 9

CRÈME BRÛLÉE 9

MACARON FLIGHT 9

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www.thestuffedolive.com

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