

THE STUFFED OLIVE

Tapas

BRUSCHETTA

Tomatoes, Fresh Mozzarella, and Basil. Served on Toasted Batard Bread, and Drizzled with a Balsamic Reduction. 9

STEAK BRUSCHETTA*

Marinated Iowa Premium Choice Steak, Spring Greens, Diced Tomatoes, Homemade Horseradish Cream Sauce and a Balsamic Reduction. Served on Toasted Batard Bread. 13

RISOTTO CROQUETTES

Six bite-sized Croquettes made with Risotto, Parmesan and Provolone Cheese. Served with Marinara Sauce. 8

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. 10

CRAB RANGOONS

Real Crab and a Cream Cheese Mix in Crispy Wonton Wrappers. Served with a Homemade Hawaiian Sauce. 9

CALAMARI

Hand breaded and cooked until golden brown. Served with our House Sauce for dipping. 11

SEARED TUNA TARTAR* (GFA)

Cubed Sushi Grade Ahi Tuna, Cilantro, and Jalapeño. Served with Wontons and a Homemade Wasabi Cream Sauce. 13

CREAMY CRAB DIP (GFA)

A Creamy Blend of Cheese, Herbs, Artichokes and Crab. Topped with Diced Bell Peppers. Served with Toasted Garlic Bread. 12

SPINACH ARTICHOKE DIP (GFA)

A Creamy Blend of Spinach, Artichokes, Parmesan and Cream Cheese. Served with Toasted Garlic Bread. 10

CARIBBEAN GRILLED PORK (GF)

Delicious Pork Loin rubbed with House Seasonings, drizzled with a Sweet Vinaigrette. Served on a bed of Spring Greens and Pineapple. 11

STUFFED MUSHROOMS (GF)

Cremini Mushrooms filled with our popular Creamy Crab Dip and lightly toasted. 10

STEAK DE BURGO MUSHROOMS (GF)

Pan Seared Steak, Herb Butter and Goat Cheese stuffed Cremini Mushrooms topped with a fresh Tomato Salad. 13

SEASONAL HOMEMADE HUMMUS (GF)

Comes with Mixed Veggies and Tortilla Points for Dipping. 11

POUTINE (GF)

Hand Cut fries topped with a Red Wine Demi-Glace, shredded Beef Shoulder, and Wisconsin Cheese Curds. 13

CHICKEN SKEWERS (GF)

Four Chicken Skewers marinated in our House Spices. Served with Mixed Greens and Garlic Aioli 10

CHEESEBURGER SLIDERS

3 Mini Cheeseburgers topped with American Cheese, Lettuce, Tomatoes, Red Onion and Signature Sauce. Served on a Brioche Bun. 10

NASHVILLE HOT CHICKEN SLIDERS

Three Hot Sauce Drenched Chicken Sliders topped with chopped Romaine and a Pickle. Served with a side of Ranch. 10

GFA-Gluten-Free Available Upon Request.

*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. 16

CAJUN SALMON

Atlantic Salmon, Seasoned New Orleans style with a Spicy House Sauce and Creamy Risotto. 16

GRILLED SALMON TACOS

Three Salmon Tacos, topped with Homemade Pico De Gallo, Spring Greens, and Shredded Jack Cheese inside Flour Tortillas. 12

STEAK TACOS

Iowa Premium Choice Sirloin, topped with Homemade Pico De Gallo, Spring Greens, and Shredded Jack Cheese inside Flour Tacos. 12

TRADITIONAL BURGER AND FRIES

Ground Beef, American Cheese, Smoked Bacon, Lettuce, Tomatoes, Red Onion and Signature Sauce all on a Brioche Bun. Served with House Cut French Fries. 11 -Substitute Soup or Salad. (1)

BEEF BRISKET AND FRIES

Hardwood Smoked Beef Brisket with Homemade Coleslaw and BBQ Sauce on a Brioche Bun. Served with House Cut French Fries. 12 -Substitute Soup or 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. 12 -Substitute Soup or Salad. (1) 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! 11

-Top it off with, Bacon Cheeseburger 4, Chicken Bacon Ranch 4, Buffalo Chicken 4, BBQ Brisket 4.

CHICKEN AND SPINACH RISOTTO

Homemade Risotto mixed with Grilled Chicken and Spinach. Served with Toasted Garlic Bread. 10

DINNER SALAD

Spring Greens & Chopped Romaine, Bacon Bits, Diced Tomatoes, and Shredded Cheddar Jack Cheese served with our Homemade Ranch Dressing. 9 – Add Chicken 4, Add Salmon 5

A la Carte

FRENCH FRIES

Your choice of Lightly Salted, House Spiced, or Parmesan. 4

HOUSE SALAD

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

SOUP DU JOUR

Bowl of our House Made Soup of the day. Served with Toasted Garlic Bread. 4

Desserts

CRISPY BANANAS

Fresh Bananas wrapped in Crispy Wonton Wrappers, sprinkled with Cinnamon Sugar and served with Blue Bunny's Cinnamon Ice Cream. 6

CHOCOLATE CRÊPES

Crêpes filled with Hazelnut Chocolate Sauce and topped with Chocolate Syrup and Whipped Topping. 4

SEASONAL CRÈME BRÛLÉE

House Made Crème Brûlée. Flavor changes with the Seasons and Chef's taste. 6

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The Stuffed Olive Des Moines



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