# Olgais Diner Dinner Specials

### Appetizers

#### **KOREAN BBQ WINGS**

8 JUMBO WINGS, TOSSED IN GOCHUJANG SAUCE, SPRINKLED WITH TOASTED SESAME SEEDS. 12.99

#### FRIED CALAMARI

CRISPY CALAMARI, ROASTED GARLIC AIOLI, CHARRED LEMON. 14.99

### Soups

MONDAY BEAN SOUP
TUESDAY CHEF'S CHOICE
WEDNESDAY BEEF BARLEY
THURSDAY SPLIT PEA
FRIDAY SEAFOOD SOUP
SATURDAY CHEF'S CHOICE
SUNDAY CREAM OF TURKEY

### Entrees

ALL ENTREES INCLUDE A CUP OF HOMEMADE SOUP OR SALAD AND PUDDING!

#### THANKSGIVING "LEFTOVERS" BOWL

OVEN ROASTED TURKEY, CREAMY MASHED POTATOES,
STUFFING, BUTTERED CORN, HOUSE GRAVY, CRANBERRY SAUCE
DRIZZLE. 18.99

#### SHORT RIB LASAGNA

SHREDDED SHORT RIB IN A RED WINE RAGU, LAYERED WITH FRESH PASTA, CREAMY BECHAMEL & MOZZARELLA. SERVED WITH TOASTED GARLIC BREAD. 20.99

#### PAPPARDELLE BOLOGNESE

HEARTY BEEF RAGU, AL DENTE PAPPARDELLE NOODLES, PARMESAN CHEESE, TOASTED GARLIC BREAD. 19.99

#### STEAK FRITTES

MARINATED NEW YORK STRIP, CHIMICHURRI, PARMESAN TRUFFLE FRIES, TRUFFLE AIOLI. 28.99

#### HERB CRUSTED SALMON

ATLANTIC SALMON, PARMESAN-GARLIC BREAD CRUMBS & HERBS, CREAMY MASHED POTATOES, ROASTED BROCCOLINI. 23.99

#### CHICKEN PARM ALA VODKA

ITALIAN BREADED CHICKEN CUTLET, MOZZARELLA, CREAMY VODKA SAUCE, PENNE, GARLIC BREAD. 19.99

#### **LEMON BUTTER COD**

BAKED ATLANTIC COD, CREAMY LEMON BUTTER SAUCE, RICE PILAF WITH WILD MUSHROOMS, ROASTED BROCCOLINI. 23.99

#### SEARED AHI TUNA

SESAME CRUSTED AHI TUNA, COOKED TO MEDIUM RARE,
GINGER SOY GLAZE, SERVED WITH RICE & SAUTEED MANDARIN
VEGETABLES. 22.99

## Daily Chef Specials

MONDAY

**TUESDAY** 

WEDNESDAY

**THURSDAY** 

**FRIDAY** 

POTATOES, CARROTS,

CELERY, PEAS.

\$16.99

BEEF STEW

STUFFED PEPPERS

GROUND BEEF, RICE, MARINARA, MASHED POTATOES. \$16.99 BEEF STROGANOFF SERVED OVER NOODLES.

\$16.99

CHICKEN

**POT PIE**CHICKEN, POTATOES,
CARROTS, PEAS, CELERY.

\$16.99

**CRAB & MAC** 

2 CRAB CAKES, BAKED MACARONI & CHEESE, STEWED TOMATOES.

\$24.99

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