

Bleu Olive

1821 Hillandale Rd 27705-2659 · +19193838502 · Updated: Jan 14, 2026

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MEZZE / TAPAS 25

Medley Of Spreads	\$10.50
each listed below, grilled pita bread	
Hummus	\$6.50
chick peas, garlic, lemon, cumin	
Tirosalata	\$6.50
feta, red peppers, basil, jalapeno	
Tsatsiki	\$6.50
fresh yogurt, cucumber, dill, mint	
Baba Ghanoush	\$6.50
roasted eggplant, tahini, parsley	
Tapenade	\$6.50
kalamata olives, anchovies, capers	
Manouri Cheese & Kalamata Olives	\$7.00
e.v.o.o., aged balsamic, gremolata	
Spanakopita	\$7.50
baked phyllo pastry, spinach, leeks, feta	
Dolmades	\$7.90
stuffed grape leaves, lemon dill risotto toasted pinenuts, tsatsiki	
Mushroom & Artichoke Bruschetta	\$8.70
shiitake, cremini, gorgonzola, truffle oil	
Baked Manouri Cheese	\$8.90
artichokes, olives, peppers, pesto, grilled pita	
Saganaki Cheese Flambe	\$8.90
lemon, sambuca, grilled pita, crostini	
Moroccan Spiced Chicken Kabobs	\$9.30
spiced yogurt marinated, balsamic sesame caramel	
Chipotle Rubbed Beef Kabobs	\$10.30
spicy beef tenderloin, fresh herb salsa verde	

Crispy Fried Calamari	\$9.90
pepperoncini aioli, moroccan tomato jam	
Sauteed Calamari	\$10.90
tomatoes, spinach, olives, feta, lemon butter	
Spicy Mussels	\$10.50
chorizo, chipotle tomato broth, bruschetta	
Mussels Krasata	\$10.50
white wine, fennel, garlic butter, bruschetta	
Crispy Fried Oysters	\$11.90
baby arugula, apple wood bacon, sherry vinaigrette	
Shrimp Santorini	\$11.90
tomatoes, spinach, olives, feta, lemon butter	
Roasted Lump Crab Cakes	\$12.50
balsamic sesame caramel, frisee, radicchio	
Flash Seared Sea Scallops	\$12.50
curried lentil & quinoa pilaf, spicy olive vinaigrette	
Grilled Portuguese Octopus	\$13.50
aged balsamic, e.v.o.o., tsatsiki	
Spring Lamb Lollichops	\$14.90
fresh herb salsa verde, spicy olive vinaigrette	
Sampler	\$32.00
shrimp santorini, dolmades, calamari roasted lump crab cakes, mussels (spicy or krasata)	

SOUPA & SALATA 9

Chicken Avgolemono Soup	AVAILABLE OPTIONS
parmesan herb crostini	\$4.00
	\$6.00
Daily Soup Selection	AVAILABLE OPTIONS
parmesan herb crostini	\$4.00
	\$6.00
Artisan Lettuces	\$5.50
tomatoes, cucumbers, onions, sherry vinaigrette	
Caesar	\$5.50
crisp romaine, fresh caesar dressing, focaccia croutons, parmesan	
Baby Spinach	\$6.50
gorgonzola, candied walnuts, grapes, apple cider vinaigrette	

Red Beets & Baby Arugula	\$6.70
manouri, marinated onions, sherry vinaigrette	
Wedge	\$6.90
crisp iceberg, apple wood bacon, tomatoes, gorgonzola dressing	
Greek	\$7.00
tomatoes, bell peppers, red beets, cucumbers, artichoke hearts olives, feta, artisan lettuces, balsamic vinaigrette	
Seafood	\$15.90
grilled shrimp, sea scallops & salmon, artisan lettuces, red peppers, cucumbers, feta, lemon soy vinaigrette	

MEAT & POULTRY 8

Spinach & Feta Stuffed Chicken Breast	\$16.90
mushroom asiago risotto, baby bok choy, wild mushroom demi	
Beef & Orzo Giouvetsi	\$15.90
pulled beef short ribs, roasted red peppers, tomato basil ragu, feta	
Port Glazed Double Thick Pork Chop	\$19.90
garlic whipped golden potatoes, spiced apple compote, port wine gastrique	
Beef Tenderloin Filet	AVAILABLE OPTIONS
garlic whipped golden potatoes, broccolini, wild mushroom demi	6 Oz.: \$23.90
	9 Oz.: \$31.90
Herb Encrusted Lamb Rack	\$32.90
curried lentil & quinoa pilaf, broccolini, port wine gastrique	
Mixed Grille	\$28.00
6 oz. flat iron steak, sea scallops, shrimp, garlic whipped potatoes, baby bok choy	
10 Oz. Flat Iron Steak	\$19.50
yukon potato feta gratin, haricot verts, fresh herb salsa verde	
Moussaka	\$15.50
slow braised beef, eggplant, zucchini, yukon gold potatoes, bechamel	

SEAFOOD & PASTA 8

Fish Of The Day Plaki Style	
tomatoes, artichokes, red peppers, fennel, spinach, asiago risotto	
Pan Roasted Salmon	\$21.90
curried lentil & quinoa pilaf, broccolini, balsamic sesame caramel, fennel	
Flash Seared Sea Scallops	\$24.90
mushroom asiago risotto, baby bok choy, spicy olive vinaigrette	
Spanish Paella	\$22.50
shrimp, chicken, chorizo, calamari, mussels, chipotle saffron risotto	

Garlic Shrimp Linguine**\$17.90**

plum tomatoes, capers, leeks, baby spinach, garlic lemon butter

Cioppino**\$21.50**

shrimp, sea scallops, mussels, calamari, saffron tomato broth, angel hair

Roasted Chicken Linguine**\$15.90**

shiitake, cremini, fennel, baby spinach, gorgonzola cream sauce

Spicy Angel Hair Puttanesca**\$10.90**

sun dried tomato pesto, artichokes, capers, spinach, olives, parmesan