

INDIAN

BUTTER CHICKEN

Chicken Tikka served in a Traditional Mild, Sweet Creamy Tomato based Gravy. Sweetened with Bruce County Honey. Served with Basmati Rice & a side of Vegetable Korma 15.99

KERALA SEAFOOD CURRY

Shrimp, Scallops & Basa in a Savoury South Indian Curry Served with Basmati Rice & Vegetable Korma 18.98 Add Mussels for 2

KERALA SHRIMP CURRY

Shrimp in a Savoury South Indian Curry. Served with Basmati Rice & Vegetable Korma 15.99

MADRAS BEEF CHILLI CURRY

Spicy Beef Coconut Curry served with Basmati Rice & a side of Vegetable Korma 17.99

BOMBAY CHICKEN CURRY

Chicken simmered with 10 Spices & Coconut Milk. Served with Basmati Rice & Vegetable Korma 17.99

TANDOORI SALMON

Atlantic Salmon Oven marinated in a Flavourful Indian Spiced Yogurt and Oven Baked. Served atop Briyani Rice Pilaf & a Cucumber-Mint Raita 19.99

CHEF'S NOTE: BUTTER CHICKEN & CHICKEN CURRY HAVE CASHEWS, ALMONDS. YOU CAN REQUEST YOUR CURRY TO BE AS SPICY AS YOU LIKE IT. DUE TO POPULAR DEMAND AND TIME IT TAKES TO PREPARE INDIAN DISHES, WE MAY SELL OUT OF SOME CURRIES FOR THE DAY

FISH & SEAFOOD

FISH & CHIPS

The BEST All-Beer Battered Haddock Fillets with Fresh-Cut Seasoned Fries Served with Creamy Coleslaw & Our Dill Tartar Sauce 14.99 Add Garlic Shrimp 4.99 Garlic Scallops 6.99

SEAFOOD FIESTA BOWL

P.E.I. Mussels with Shrimp & Scallops steamed to perfection with lot'sa White Wine, Garlic Butter & Herbs. Served with Italian Bread for Dipping Add a Side of Basmati or Plain Rice... 19.99

SHRIMP LOVERS FEAST

A Feast of Garlic Buttered White Wine Sautéed Tiger Shrimp. Served with Rice Pilaf & Seasonal Vegetable Medley 16.99

HONEY-DIJON SALMON

Atlantic Salmon Fillet with a Dijon- Wholegrain Mustard glaze & Finished with Bruce County Honey 16.99 With Garlic Shrimp add 4.99 With Garlic Scallops add 6.99

QUEEN STREET PLATTER

Beer Battered Haddock, Garlic Butter & White Wine Sautéed Shrimp & Sea Scallops & a Crab Cake. Served with Biryani Rice Pilaf & Sautéed Vegetables or Coleslaw 21.99

Pan Pastas & Stir-Fries

GREEK PASTA

Bell Peppers, Asparagus, Onion, Tomatoes & Black Olives Sautéed with a Zesty Broth & topped with Feta 15.99 With Chicken 16.99 With Shrimp 17.99 With Scallops 18.99

PASTA PRIMAVERA

Onions, Carrots, Bell peppers, Asparagus, Broccoli & Mushrooms tossed with Penne & Garlic-Tarragon Cream 14.99 With Chicken 16.99 With Shrimp 17.99 With Scallops 19.99

CITRUS-GINGER STIR-FRY

Julienned Vegetables Stir-fried with a Medium Tangy Ginger-Citrus Sauce. Served on a bed of Fragrant Basmati Rice Just Veggies 13.99 With Chicken 15.99 With Chicken & Shrimp or Just Shrimp 17.99

DINNER SALADS

CHICKEN CESAR

Grilled Chicken Breast Slices, served over our Classic Cesar Salad 12.99

MARITIME SALMON SALAD

Sliced Chicken Breast atop our Garden Salad with Sweet Bell Peppers, Snow & Snap Peas, Honey Roasted Sunflower Seeds, Cranberries & drizzled with Creamy Poppyseed Dressing 16.99

APPETIZERS

LEMON PEPPER CALAMARI

Calamari tossed with Lemon Pepper & Served with Remoulade 8.99

DRUNKEN MUSSELS

PEI Mussels steamed up with Lot'sa White Wine, Garlic and Our Secret Blend of Herbs

For One...8.99 To Share...10.99

INDIAN SAMOSAS

Lightly spiced potato & vegetable Pastries with Sweet Chilli Mint Sauce 6.99

CRAB CAKES

Trio of Succulent House-Made Crab Cakes with a drizzle of our own Remoulade 9.99

GARLIC BREAD

Italian Bread with Garlic Butter 4.99 With Mozzarella, Cheddar & Parmesan add 3

SPRING ROLLS

Spring Rolls filled with Cabbage, Carrots, Onion, Celery & Glass Noodles. Served with Sweet Chilli Mint or Plum Sauce 7.99

MOZZARELLA BRUSCHETTA

Bruschetta on Focaccia with Mozzarella & Parmesan Small 6.99 large 8.99

BANGKOK SHRIMP

Shrimp Sautéed with Thai Spices and Coconut Milk with Lime leaves and topped with Roasted Peanuts 8.99

INDIAN FISH CAKES

Indian Spiced Yukon Potatoes & Vegetables blended with Basa & Served with a Sweet-Chilli Mint Sauce 8.99

STARTER SALADS & SOUPS

SOUP DU JOUR

Ask for Today's Inspiration Cup 3.99 Bowl..4.99

HOUSE SALAD

Spring Mesclun greens with Carrot, Tomato, Cucumber & sweet bell peppers Choice of dressing 4.25

CLASSIC CAESAR SALAD

Romaine, Parmesan & Croutons tossed with our Creamy Caesar Dressing Small...4.85 Large...8.99

GREEK MYKONOS SALAD

Bell Peppers, Black Olives, Red Onion, Tomato & Cucumber with Feta Greek Vinaigrette, Over Romaine with Feta

Small 7.99 Large 10.99

OFF THE GRILL & ROTISSERIE

CLASSIC NEW YORKER

A 10 oz Prime AAA Alberta Beef Steak lightly Seasoned & Flame Grilled to your liking. Served with Choice of Rice Pilaf or Potato & Vegetable Medley or Coleslaw 22.99

*With Garlic Butter Sautéed Shrimp(5)...4.99 With Garlic Butter Scallops (4)...6.99
Shrimp(4) & Scallops(3)...9.99 With Garlic Buttered Sautéed Mushrooms OR Onions...2.50*

With Garlic Butter

THE BRUCE COUNTY RIB DINNER

A Half-Rack of fall-off-the-bone Rickards Red-beer braised ribs basted with our BBQ sauce & Finished on the grill. With Choice of Potato & Coleslaw. Soup or Salad to start 15.99 Full Rack 21.99

CHICKEN N' RIB DINNER

Quarter Chicken & Half Rack of Ribs with Potato or Rice Pilaf & Coleslaw. Soup or Salad to start 18.99

RÔTISSERIE CHICKEN DINNER

A Quarter Chicken of Juicy Rôtisserie Chicken. Choice of White or Dark Meat. Served with Coleslaw & Choice of Rice Pilaf or Potato. Soup or Salad to start 12.99

SWEET HEAT CHICKEN

Chicken Breast stuffed with Scallion Cream Cheese & Drizzled with Audrey's own Sweet & Smokey Raspberry Chipotle Sauce. Served with Rice Pilaf & Seasonal Vegetable Medley 18.99

THAI

THAI CHICKEN BOWL

Chicken Breast Slices with Assorted Vegetables in a Spicy Red Curry Coconut Curry over Rice Noodles 17.99

THAI SEAFOOD BOWL

Tiger Shrimp, Sea Scallops & Mussels with our Authentic Kaffir-Lime & Lemongrass Scented Spicy Thai Coconut Red Curry and assorted vegetables. Served over Rice Noodles 21.99

THAI BEEF CURRY

Flavorful Beef in a Spicy Red Coconut Lemongrass curry with Vegetables Flavored with Fresh Herbs. Served with Basmati Rice 18.99

PAD THAI

Hands down Fave...Shrimp & Bay Scallops stir-fried with noodles & carrots, onions, bell peppers, baby corn, asparagus, snow & snap peas. Topped with roasted peanuts & fresh herbs With Chicken.... 15.99 17.99

HOLIDAY MENU 2009

MIXED PLATTERS OF MOZZARELLA BRUSCHETTA & TOASTED GARLIC FOCACCIA FOR THE TABLE

STARTERS

Baked Potato Soup
Topped with Bacon, Cheddar,
Scallions & Sour Cream

OR

Caesar Salad

OR

*Spring Mix Salad with Cucumbers, Tomatoes, Carrot, Caramelized Pecans &
Sliced Granny Smith Apple with House Balsamic Dressing*

MAINS

Citrus Rosemary Buttered Shrimp & Scallops
Rosemary & Orange & Lemon Butter Sautéed Shrimp and Scallops
With Our Rice Pilaf & Lemon Roasted Green Beans with Almonds

Sweet Heat Chicken
Chicken Breast Stuffed with a Scallion Cream Cheese and drizzled with a Raspberry Chipotle Sauce
With Rice Pilaf & Lemon Roasted Green Beans with Almonds

Grand Marnier Salmon
Seville Orange-Honey & Grand Marnier Glazed Atlantic Salmon
Served with Rice Pilaf & Lemon Roasted Green Beans with Almonds

Shiraz Braised Lamb Shank
Shiraz braised New Zealand Lamb Shank drizzled with a Roasted Garlic & Rosemary Mushroom-Onion Demi
Served with Rustic Yukon Mashed Potatoes & Lemon Roasted Green Beans with Almonds

Pasta Pelicano
Penne Tossed with Assorted Vegetables & a Creamy Garlic Tarragon Cream
With your choice of Chicken OR Atlantic Salmon

DESSERTS- SELECTION MAY VARY ASK YOUR SERVER

Pecan Pie Grand Marnier Chocolate Mousse Cake Apple Crisp

Ice Cream Sundaes Coconut Cream Pie Chocolate Strawberry Mousse

New York Cheesecake with Choice of Chocolate, Caramel or Raspberry Sauce

4-Course Menu – 34.99 per person

PLEASE NOTE : 15% gratuity on parties of 10 or more

PLATTER MENU 2009

IMPORTANT: ALL PLATTERS FEED 8-12 PEOPLE & REQUIRE AT LEAST 72 HOURS NOTICE.

VEGETABLE CRUDITÉS & DIP

CHERRY TOMATOES, CUCUMBER BATONS, BELL PEPPER STRIPS,
CARROT & CELERY STICKS, BROCCOLI FLORETS & CRISP
ASPARAGUS SPEARS. SERVED WITH A CREAMY PESTO DIP 39.99

CROWD PLEASER PLATTER

PESTO GARLIC BUTTERED FOCACCIA , MOZZARELLA BRUSCHETTA,
GARLIC SHRIMP & BEER BATTERED BUTTON MUSHROOMS .
WITH RANCH DIP & TARTAR SAUCE 49.99

ASIAN PLATTER A

VEGETABLE SAMOSAS, GRILLED CHICKEN TIKKA SKEWERS,
VEGETABLE SPRING ROLLS, SESAME BEER BATTERED SHRIMP
WITH SWEET CHILLI MINT SAUCE , PLUM SAUCE & TERIYAKI SESAME
SAUCE 59.99

ASIAN PLATTER B

THAI GRILLED BEEF & PINEAPPLE SKEWERS , TANDOORI CALAMARI
WITH CUCUMBER RAITA, BEEF SAMOSAS, VEGETABLE SAMOSAS &
VEGETABLE SPRING ROLLS. WITH SPICY PEANUT SATAY SAUCE ,
SWEET CHILI-MINT SAUCE & PLUM SAUCE
89.99

WEST COAST SEAFOOD PLATTER

WHITE WINE & GARLIC BUTTER STEAMED MUSSELS, BAY SCALLOPS
& SHRIMP WITH ITALIAN BREAD , SHRIMP COCKTAIL, CAJUN SHRIMP,
CRAB CAKES & LEMON PEPPER CALAMARI. THAI BANGKOK SHRIMP
WITH PEANUTS SERVED WITH CAJUN BASIL AIOLI & REMOULADE
99.99

RESERVATION POLICY FOR PARTIES OF 10 OR MORE

WE APPRECIATE YOUR INTEREST IN SELECTING OLIVER'S FOR YOUR SPECIAL OCCASION, AND LOOK FORWARD TO MAKING IT AN UNFORGETTABLE CELEBRATION. WE ARE A SMALL RESTAURANT IN A SEASONAL TOWN. PLEASE REALIZE THAT WHEN YOU MAKE A RESERVATION FOR X NUMBER OF PEOPLE ON A CERTAIN DAY AND TIME, WE ARE HOLDING A SPOT FOR YOU IN GOOD FAITH AND ASSUME YOU WILL SHOW UP WITH RESERVED NUMBER OF PEOPLE AT THE RIGHT TIME. LATE SHOWS TO A PARTY HOLDS THE ENTIRE KITCHEN AND THUS OTHER DINING PARTIES BACK. PLEASE BE CONSIDERATE OF OUR POLICIES BELOW.

- CREDIT CARD: WE WILL NEED A CREDIT CARD IN ORDER TO GUARANTEE YOUR RESERVATION. A \$100 DEPOSIT WILL BE CHARGED TO YOUR CARD AND APPLIED AGAINST YOUR FINAL BILL**
- FINAL COUNT: TO ADEQUATELY PREPARE FOR YOUR EVENT, WE REQUIRE A FINAL GUEST COUNT 24 HOURS PRIOR TO YOUR ARRIVAL.**
- "NO SHOWS": IF LESS THAN CONFIRMED NUMBER OF GUESTS ATTEND, YOU WILL BE CHARGED \$25 PER "NO SHOW" GUEST.**
- PRIVATE ROOM GUEST COUNT: MAXIMUM OF 18 GUESTS. PLEASE NOTE THAT, THOUGH THE ROOM ACCOMMODATES 18, IT IS A TIGHT FIT.**
- CANCELLATIONS: AS A COURTESY TO OTHER GUESTS, PLEASE CALL AS SOON AS POSSIBLE SHOULD YOU NEED TO CANCEL. IN THE EVENT THAT NO ONE SHOWS FOR YOUR EVENT WITHIN 15 MINUTES OF THE SCHEDULED RESERVATION, THE DEPOSIT/RENTAL FEE OF \$100 WILL BE CHARGED TO YOUR ACCOUNT.**
- GRATUITIES: A SERVER GRATUITY OF 15% IS AUTOMATICALLY ADDED TO YOUR FINAL BILL**