OLYMPIA COVE
RESTAURANT BAR GRILL

Olympia Cove is located on the site of what was once known as Lake Olympia. a gathering spot for swimmers, picnickers, and dancers, who jitterbugged the night away on a floating dance floor. They came to Nevada County from Sacramento and other distant communities to enjoy the activities that have been offered by the Lake Olympia basin, such as a harness race track known as Brunswick, with a baseball diamond located in the center of the racetrack.

At Olympia Cove we endeavor to present foods in "media res", that is, food currently popular and desired by you, our customers. Todays cuisine of choice is filled with pasta, grains and vegetables;no-cholesterol oils & fresh herbs prepared in the lite style of the Mediterranean countries. Because of California's geographical location, the orient also influences our menus with Pan-Pacific flavors of fresh fish, peppers, soy based sauces, sesame, ginger and garlic. The selections in this menu reflect these influences on our California Cuisine,as well as succumbing to the premise that when dining out, one should indulge themselves.

GRAZING

Tapas - Fricando de Langostinos
5.50
Shrimp and wild mushrooms in Almond Sauce

Tapenade from Provence
2.95
Toasted baguettes with olive spread

Tapas - Puntitas Caseras
5.50
Tenderloin tips over rice

Moroccan Lamb Sausage
4.95
Spicy sausages served over dried fruit & coucous

Tapas - Champinones Rellenos y Fritos
3.50
Stuffed and fried mushrooms

Tapas - Spinach and Pear in Puff Pastry
4.50
Spinach & pear topped with Gorgonzola Sauce in a puff pastry cup

Italy - Bruschetta con Frutti di Mare
5.50
Shrimp, capers, mint, tomatoes on toasted french bread

Eggplant Sandwiches from Turkey
4.50
Breaded eggplant filled with cheeses

Tapas - Stuffed Calamari
5.25
Filled with herbs & cheese with a sweet tomato sauce

Italy - Bruschetta all' Avocado
4.25
Avocado, garlic, lemon, on toasted french bread

Polenta and Smoked Chicken
5.50
with bell peppers and marinara

Grazing is a lite and economical way to dine. Our menu comes from countries surrounding the Mediterranean Sea.

A glass of wine and two or three of these selections can please the palate and soothe the soul.

Groups can order in rounds for a varied and innovative meal

or ..➥

SPECIALS

Champagne Baked Oysters
8.95 a la carte
Fresh oysters baked with champagne, spinach, garlic, cream and a dash of sambuca

Ravioli with Gorgonzola
6.95 a al carte
Fresh spinach and cheese filled ravioli napped in a Gorgonzola Cream Sauce

Grilled Salmon
14.95
Fresh fillets rubbed with pink peppercorns & served over mint bechamel sauce

Pork Loin with Onion Marmalade
12.95
Boneless chops grilled and finished with a marmalade of onions and orange

Apple Roast Duck
16.25
Young duck steamed & roasted with an Apple-Spice marinade. Served with house apple sauce

Blackened Fillet with Crawfish Etouffee
15.50
Skillet blackened tenderloin dredged in cajun spices & smothered with a sauce of crawfish

Scallops and Prawns in Jade Pesto Sauce
15.50
Sauteed fresh scallops and prawns finished with a pesto of green onion, cilantro, ginger & garlic

Yellowtail
14.25
Baked with Pine Nut Crust and served over onions, tomatoes and wilted spinach

Sausage al Pesto
11.95
Grilled Italian sausage & apples with fresh fettuccini, pesto & asiago cheese

Venison in Shiitake Mushroom Sauce
15.95
Sauteed medallions with shiitake mushrooms in a Pan-Pacific sauce of soy, chile & orange

Filet Primavera
14.95
Julienne tenderloin tossed with fresh vegetables and lemon-basil fettuccini

Specialties of the Chef... old and new. Some stay for good and others change..... with the season or the moon.... or your mood or ➥

Classical

Escargot en Bleu
5.95 a la carte
Sauteed in red wine with a blue cheese gratin

Caesar
5.95 a la carte
Romaine lettuce tossed with dressing and croutons

Soft Shell Crab
15.95
Lightly breaded & sauteed in olive oil. Served with fresh tartar sauce

Moroccan Chicken Crown
13.95
Breast fillets filled with couscous, dried fruits almonds, mint, saffron and lemon

Veal with Wild Mushrooms and Marsala
13.95
Scallopini sauteed with shiitake & oyster mushrooms with marsala, nutmeg and parsley

Filet Mignon
16.50
Tenderloin wrapped with bacon, char-broiled & finished with Mushroom Sauce Siciliana

New Zealand Rack of Lamb
17.95
Tender racks roasted with garlic and rosemary, served with an original Mustard-Tarragon Butter

Beer Batter Prawns
13.95
Large tempura fried prawns served with two sauces

Fettuccini Alfredo
9.95
Fresh pasta with cream sauce and asiago cheese

Plum Tomato and Basil Linguine
9.95
Fresh tomatoes and basil with pasta & asiago

Fettuccini with Spicy Sausage and Prawns
13.95
Italian sausage & prawns with pasta in a roasted garlic cream sauce

Scampi a la Olympia
14.50
Prawns sauteed in garlic, shallots, sherry and herbs in a buttery sauce

for those who wish to stay with the tried and true. These entres are recognizable because of their enduring character.... but, prepared in our distinctive way.

N.A. — A.C.
Bar / Grill

ESPRESSO

Espresso.....1.50
Cappucino.....1.75
Cafe au Lait.....2.25
Borgia L'Orange.....2.25
Cafe Mocha.....2.25
White Chocolate Latte.....2.25
Cafe Chocolate Almondine.....2.50
Cafe de Cacao.....2.50
Cafe Raspberry Truffle.....2.50
Cafe Hazelnut.....2.50
Cafe Apricot & Cream.....2.50

BEVERAGES

Cola.....1.00
Diet Cola.....1.00
7-Up.....1.00
Root Beer.....1.00

Koala.....1.50
Calistoga.....1.50
West End.....1.50
Arizona Iced Tea (20 oz)....2.00

COFFEE and TEA

House Blend Coffee.....1.00
Decaffeinated.....1.00
Hot or Iced Tea.....1.00

Bottled Beers

Miller Genuine Draft..2.50
Lite.....2.50
Heineken.....2.75
Red Nectar Ale.....2.75
American River.....2.75
Samuel Adams.....2.75
Sierra Nevada Pale Ale.....2.75
Corona.....2.75
Bud Lite.....2.50
Budweiser.....2.50
Michelob.....2.75
Newcastle Brown Ale (18 oz).....4.50
Anderson Valley Barney Flats Oatmeal Stout....8.50

Non-Alcholic

Sharp's.....2.25
O'doul's.....2.25

DESSERT

Ask your server about our nationally acclaimed desserts.