

the
Black Olive

A decorative graphic of an olive branch with several olives, rendered in a green color, positioned below the word 'Olive' in the main title.

3301 Southern Blvd. | Rio Rancho, NM 87124 | 505.891.2690

BLACKOLIVENM.COM

MENU

OLIVES & CHEESES

House Marinated Olives ~ Preserved Lemon and Organic Herbs	5
Grilled Ham & Cheese Mini Sandwiches ~ Prosciutto, Gruyere & Sourdough	7
Fried Bufala Mozzarella ~ Tomato and Black Olive Fondue	6
Farm House Cheeses ~ Honeycomb, Candied Nuts, Fruit Compote & Artisan Breads	12

STARTERS

Old Fashioned Deviled Eggs ~ Crispy Pancetta and a Hint of Spice	5
Spicy Italian Meatballs ~ House-Made Meatballs with Marinara and Reggiano Parmesan	8
Fritto Misto ~ Calamari, Rock Shrimp, Haricot Vert, Fennel and Olives	9
Sauteed Shrimp ~ Fresh Tomatoes, Kalamata Olives, White Wine, Lemon and Herbs	9
Mussels Marinara ~ House-Made Marinara Sauce, Reggiano Parmesan and Toasted Focaccia	11
The Black Olive Antipasti ~ Prosciutto, Salumi, Olives, Artichoke Hearts and Roasted Peppers	11

SOUPS & STEWS

Hearty Minestrone ~ Classic Tomato-Herb Soup with Cannellini Beans, Pasta and Vegetables	6
New Mexico Green Chile Stew ~ Stewed Tomatoes, 'Hatch' Green Chiles, Potatoes and Ground Sirloin	8
Chef Selection ~ Your server will inform you of the chef's selection	A/Q

SALADS

Mixed Small Lettuces ~ Gorgonzola, Candied Pecans and Dried Cranberries	7
Hearts of Romaine Caesar ~ Parmesan Croutons and Our Roasted Garlic Dressing	7
Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Gorgonzola Cheese	7
The BLT Salad ~ Prosciutto, Wild Arugula, Heirloom Tomatoes & Fresh Burrata	9
Chicken Caesar ~ Roasted Chicken, Reggiano Parmesan and Focaccia Croutons	9
Crab Louis Salad ~ Jumbo Crab, Artichoke Hearts, Tomatoes, Asparagus, Egg and Traditional Louis Dressing	12
Roasted Chicken Chop Chop ~ Salumi, Artichokes, Tomatoes, Olives, Garbanzos, Pine Nuts and Provolone	10
Sirloin Steak Salad ~ Warm Potato Salad, Wild Greens & Balsamic Vinaigrette	13

SANDWICHES

Grilled Cheese & Tomato Soup ~ 3-Cheeses on Sourdough with Minestrone Soup and a Mixed Green Salad	9
Prime Rib Dip ~ Shaved Prime Rib, Fresh Horseradish and Rich Beef Jus with Fresh-Cut Fries	12
Albacore Tuna Salad ~ Fresh Albacore Tuna Salad on Grilled Sourdough with Honey-Cider Slaw	11
Chicken Muffuletta ~ Roasted Chicken, Prosciutto, Provolone, Oven-Dried Tomatoes and Olives	9
Sirloin Steak Club Sandwich ~ Sliced Sirloin, Bacon, Lettuce and Tomato on Grilled Sourdough	10

BURGERS

Our burgers are 1/2 pound made from ground sirloin beef and served with fresh cut fries

The Black Olive Burger ~ House-Made Burger Stuffed With Choice of Cheese

8

Classic Sirloin Burger ~ Lettuce, Tomato, Onion, Pickle and White Cheddar Cheese

7

CREATE YOUR OWN BURGER

Add any of these items to your "Classic Burger"

1.00 each

New Mexico Green Chiles	Applewood Smoked Bacon
Sliced Mushrooms	Blue Cheese
Caramelized Onions	Grilled Portabella Mushroom

PASTAS

Spaghetti and Meatballs ~ House-Made Meatballs, Marinara Sauce and Reggiano Parmesan	12
Vongole Linguine ~ Manila Clams, White Wine, Shallots, Garlic, Herbs and Lemon	15
Pasta Pomodoro ~ Fresh Tomatoes, Basil, Garlic and Extra Virgin Olive Oil	12
Shrimp and Scallop Fettucine ~ Shrimp, Scallops and Capers in a White Wine Cream Sauce	15
Penne Salsiccia ~ Spicy Italian Sausage and Penne Pasta in a Pesto Alfredo Sauce	13
Chicken Penne Marsala ~ Chicken Breast, Wild Mushrooms and Basil in a Marsala Cream Sauce	16
Stuffed Shells ~ Spinach, Ricotta, House-Made Marinara and Mozzarella	12

ROASTED, BRAISED & GRILLED

Char Grilled Chicken ~ Arugula Salad and Mashed Sweet Potatoes	14
Barbecued Pork Ribs ~ Danish Pork Ribs, Housemade BBQ Sauce and Fresh Cut Fries	18
Classic Italian Sausage and Peppers ~ Italian Hot Sausage with Red & Green Peppers and White Onions	13
Traditional Veal Osso Buco ~ Slow Braised in Wine and Herbs with Mascarpone Polenta	35

SEAFOOD

Cioppino ~ Dungeness Crab, Black Mussels, Manila Clams, Shrimp, Calamari and Fresh Fish in a Hearty Tomato-Herb Stew	18.00
Pan-Roasted Salmon ~ Spinach, Bacon and Garlic Infused Butter served with Roasted Fingerling Potatoes	15.00
Chef's Selection Fish ~ Your server will inform you of the chef's selection fish	MKT

PRIME RIB

Slow-Roasted Prime Rib with Whipped Potatoes

Manger Cut ~ 12 oz.
19

Black Olive Cut ~ 16 oz.
25

STEAKS

Our Steaks are Seasoned to Perfection, Seared on High Heat and Finished in An Over-Fire Broiler to lock in the Taste

Center Cut Sirloin ~ 12 oz
16

New York ~ 16 oz
25

Filet Mignon
6 oz ~ 18 10 oz ~ 24

Bone-In Rib Eye ~ 24 oz
38

Steak Pizzaola

Sirloin Steak, Fried Calamari, Wild Mushrooms, Peppers and Onions with Red "Gravy" and Reggiano Parmesan
25

Steak Add-Ons

Add any of these items to your steaks

<u>Sauces</u>			<u>Preparations</u>
Bleu Cheese Butter	1.00	1.00	<i>Pepper-N-Onion</i>
Bernaise Sauce	1.00	8.00	Steak "Oscar"
Green Peppercorn Sauce	1.00	2.00	Pepper Steak
Red Wine Reduction	1.00	4.00	Steak "Diane"

SURF & TURF

Turn your Prime Rib or Steak into Surf & Turf with:

Australian 'Cold Water' Lobster Tail ~ 8 oz
Market Price

King Crab Legs
Market Price

SIDES

Macaroni and Cheese	5	Chef Selection Vegetables	7
Roasted Fingerling	5	Creamed Spinach	7
Baked Potato	5	Sweet Corn Gratine	7
Whipped Potatoes	5	Sauteed Button Mushrooms	7
Mashed Sweet Potatoes	5	Mascarpone Polenta	7

KIDS MENU AND TREATS

Grilled Ham & Cheese Mini Sandwiches ~ Prosciutto, Provolone & Sourdough	4
The Olive Kid Burger ~ House-Made Burger With Choice of Cheese	4
Chicken Fingers ~ Tender Chicken Strips Served With Ranch Dressing	5
Spaghetti and Meatballs ~ House-Made Meatballs, Marinara Sauce and Reggiano Parmesan	5

DESSERTS

Black Olive Cannoli ~ Pastry Shell, Sweet Ricotta And Chocolate Chips	7
Dessert Trio ~ Key Lime Pie, Peanut Butter Chocolate, And Carrot Cake	8
Black Olive Bread Pudding ~ Cinnamon, Apple, Raisin	8
Matt's Hot Fudge Sundae ~ Three Scoops Vanilla Bean, Hot Fudge, Whip Cream, Nuts and Cherry	8
Cookies and Milk ~ Ask your Server for the Cookie Selection Today	

COFFEE AND SUCH

Coffee	2.25
Decaff	2.25
Espresso	3.5
Cappuccino	3.5
Café Latte	3.5
Café Mocha	3.5
Gram Ruby Latte	5

COLD BEVERAGES

Coca-Cola	2
Dr Pepper	2
Diet Coke	2
Barqs Rootbeer	2
Fanta Orange	2
Minute Maid Lemonade	2
Nestea Raspberry	2
Powerade	2
Ice Tea	2
Fiji Bottled Water	3
