

## BBQ Bacon Burger - \$12

A barbecue sauce-glazed juicy burger with crisp grilled bacon, grilled onions, and cheddar cheese on a toasted brioche bun.

## Mushroom Swiss Burger - \$12

Juicy, tender burger with creamy melted Swiss cheese and caramelized mushrooms and top it with a perfectly toasted brioche bun.

## Mexican Avocado Burger- \$12

Lean ground beef with crema and avocado sauce add a rich creaminess to our jucy burger on a toasted brioche bun.

# SALADS

Side Salad - 8 Spring Salad - 12 Caesar Salad - 12

# SIDES

Coconut Shrimp & Homemade Roxxy Chips — \$12 Golden, sweet, and crisp coconut shrimp served with our homemade sweet and spicy sauce.

## Homemade Chicken Strips - \$12

Lightly breaded with our homemade seasoning and batter and fried to a crispy perfection perfect for sharing or individual.

## Street Tacos (3) - \$12

Fresh ingredients on a tortiall shell with your choice of chicken, beef or fish.

# SHAREABLES

White Cheddar Nuggets - 10 Fresh Fried Mushrooms - 9 Nacho Platter - 12 Fried Pickles - 9 Homemade Roxxy Chips - 4 Sweet Potato Waffle Fries - 6 French Fries - 5

## Grilled Chicken - \$12

6oz chicken breast grilled with our house seasoning to a perfect grill on a toasted brioche bun.

## BBQ Chicken - \$12

60z chicken breast smothered in our homemade tangy BBQ sauce served a toasted brioche bun.













# Partners & Executives



## **Aaron Schurman**

Partner/Vision

Born and raised in the Midwest, 'Shurm' as everyone calls him has an incredible list of accomplishments. A Military Veteran serving in the United States Space Command, a division of the Air Force, Shurm worked on future satellite software, creating an interest

in software development. During his service years, he opened his first nightclub to great success. This combination of serving, in both a human capacity and an entertainment capacity, led to the founding of SciPlay, a publicly traded (Nasdaq, SCPL). Shurm continues as the company's Founder and Chief Gamer focusing on creating great leaders.

In 2019 Shurm combined forces with Darin Beck, an original partner in SciPlay to create a new breed of entertainment venues. Roxxy, Stuffed Olive, Double Tap, and others were created. Shurm has a certification as a Gallup Strength's Coach and strives for leadership to serve others through being their authentic selves. His work in leadership, venture capital, and community earned him the 2018 'CEO of the YEAR' for the lowa Technology sector.

- Military Veteran
- · Founder of Nasdaq-traded company
- 25 years ownership in nightclub/food industry
- Gallup Strengths Coach
- CEO of the Year

## Jeff Hassman

Partner/Finance

Jeff has 30 years of professional experience in a variety of corporate, consulting and entrepreneurial environments. He began his career with John Deere in marketing, sales and business development. His last position at Deere was at the HQ in the corporate M&A and Strategic Planning department.



Following his career at Deere, Jeff moved to Spain to work with the management consultancy firm Kearney in their Madrid office. He worked with numerous clients throughout Europe and Asia on strategic and financial opportunities, and to evaluate and develop new business ventures or potential investments.

In 2006, Jeff moved back to the Midwest and has continued to provide strategic and financial advice to many local companies. He has served on the boards of many non-profit organizations including Rotary, the Cedar Falls School Board, Community Foundation of Northeast Iowa and Prairie Lakes Church.

- · 30 years of experience in a wide variety of industries
- Expert in strategy and finance
- · Fluent in Spanish, Dutch and German
- Past District Governor for Rotary International
- · President of the Cedar Falls School Board



# Partners & Executives



## **Darin Beck**

CEO

Darin began his entrepreneurial journey at 19 years old in 1983, when he opened his first night club in Marshalltown lowa. In 1986 Darin moved to Cedar Falls and began opening cutting edge service and entertainment venues.

Over the years Darin grew his food and beverage company's size to 18 establishments with over 650 employees in 2015. Darin has always enjoyed mentoring future leaders and watching young people become successful "rock star performers". Darin has employed tens of thousands of people in the food and beverage industry over the years and has connections almost everywhere he goes.

Darin's true passion is designing and building food and beverage concepts. He has built and developed well over 50 establishments over the past 40 years.

- · 40 Years in the Food & Beverage Industry
- · Vice Pres. of Iowa Assoc. of Beverage Retail Establishments
- 3 Terms as President of Iowa Restaurant Association
- Vice Chair of Gov. Affairs Iowa Restaurant Association
- · Chairman of Community Main St. Org., Cedar Falls, IA

## **Tony DeSalvo**

President

Tony has been a hospitality operations professional for over 30 years with two primary goals. The first is to exceed guest expectations in every operation he has the honor of leading. Second, he has an over-whelming passion for developing the next generation of leaders within the hospitality industry.



Tony's career has allowed him to create and lead franchise, quick-casual, casual dining, upscale casual, and bar-centric concepts. This conceptual and operational diversity has allowed him to acquire the skills and knowledge to successfully lead companies with 20+ units and revenues of over \$50MM per year.

The leadership and operational expertise Tony has developed throughout his career allowed him to be successful in growing great, multi-state, and international concepts.

- 30+ Years in the Food & Beverage Industry
- · Co-Founder of 2 international franchised restaurant concepts
- Development, operational & financial oversight of 3 20+ unit restaurant/bar groups (Applebee's, Bar Louie & Redstar Tayern, Brothers Bar & Grill)
- "Developer of the Year" in 2014 for Bar Louie



# The WAY we do things



Belonging - Memories - Community

Create memories and build

the perfect place where we

all belong.

CORE VALUES

# CARING

Support 🕂 Serve 🕂 Compassion

**Support** and **serve** the needs of all humans, before our own, with genuine **love** and **compassion**.

LEARNING

Level Up 🛧 Curiosity 🛧 Innovation

Always striving to learn and level up by encouraging curiosity and innovation.



# The Venues...







From its inception, Harmonic Hospitality Group's strategy has been to combine 3-4 unique venues that complement each other and strive to make every imaginable customer & demographic feel at home.

## The result has been more successful than we could have imagined!

Across our 11 locations you will find guests of all ages, all backgrounds, all preferences, all with big smiles and great times! We take pride in extremely positive feedback... a common review will say the venues feel like "something you will only find in a big city".

The venues complement each other in design, food & drink menus, lighting, music, and volume, providing a positive atmosphere and home for anyone looking to have a great time!

Madison will be our SHOWCASE as we expand to the rest of the country!



Best of the Best award winner across multiple years, including 2022

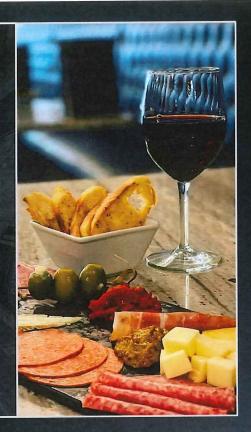
# THE STUFFED OLIVE® Martini Bar & Tapas Restaurant

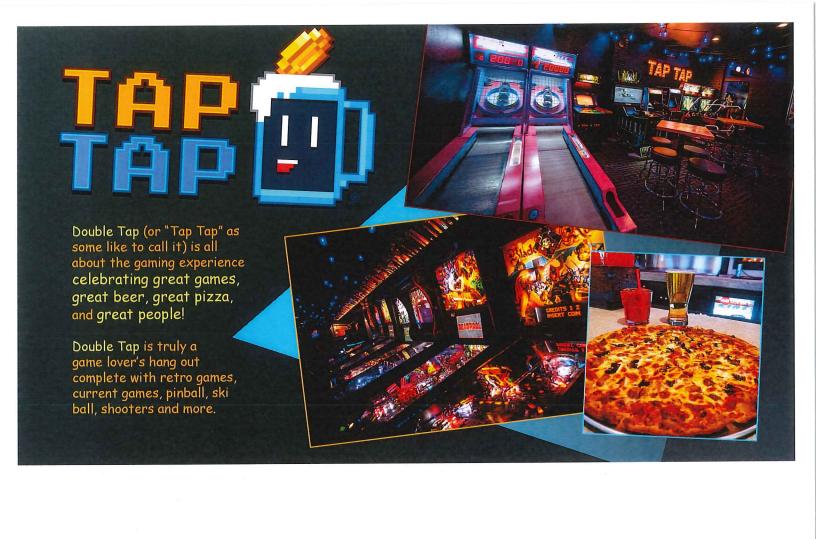


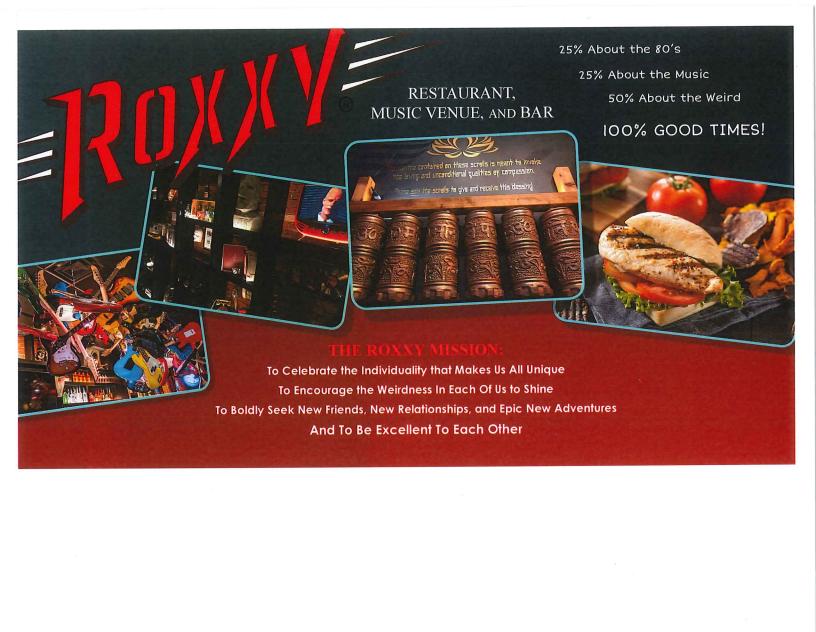
The Stuffed Olive was founded in 2004 in the historic Blackhawk Hotel in Cedar Falls, lowa. It began as a Martini Bar and Tapas Restaurant featuring plenty of great cocktails and small plate menu items to choose from.

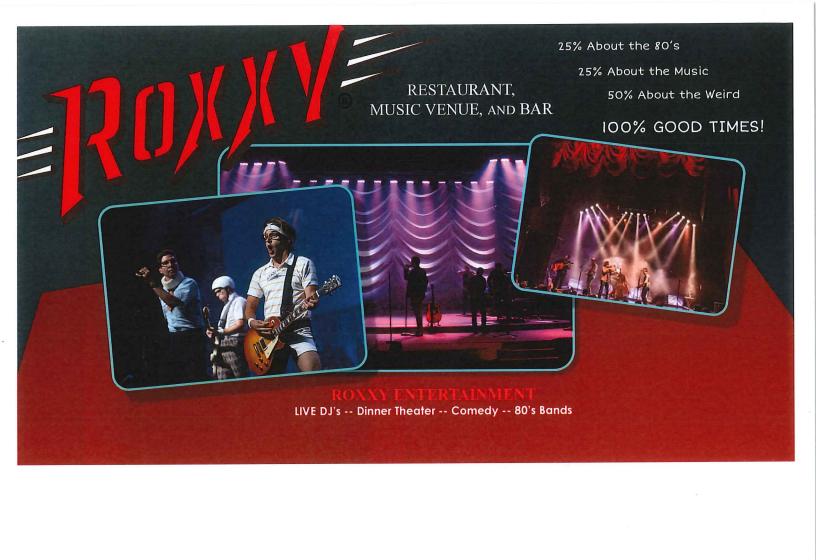
Today there is over 100 martinis to choose from and amazing chef prepared appetizers, flatbread pizzas and tapas.

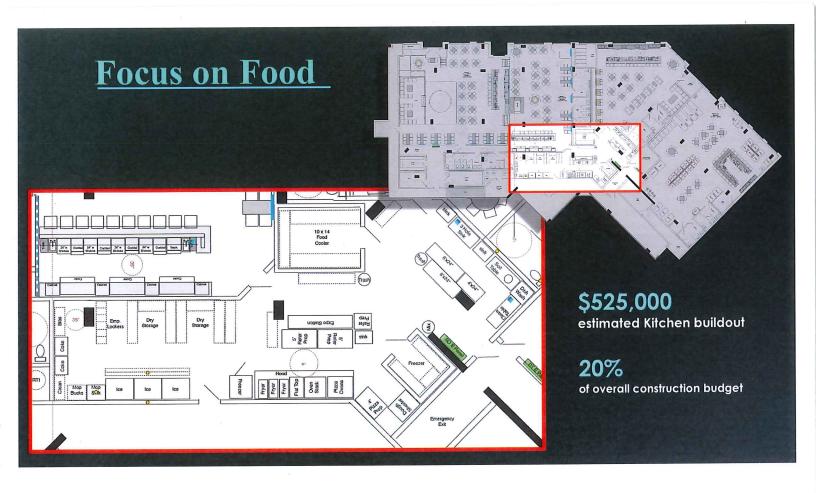
Stuffed Olive is full of soft leather seating in a modern, luxurious, yet minimalistic atmosphere. From the incredible food to perfectly selected background music and lighting, we think you'll find Olive to be a very sexy and sophisticated atmosphere to socialize and make yourself at home with your favorite martini.













# \*\*Procus on Security \*\*Procus on Security

## **ENTRÉES**

## FILLET MIGNON STEAK SKEWERS

Tender USDA beef filet mignon bites glazed with a balsamic reduction grilled to perfection 20

## SEARED AHI TUNA\*

SEARED AHI TUNA\*
Choice of Blackened Kamilkaze of Sesame Seared
Sushi Grade Ahi Tuna. Accompanied with Sautided
Vegetables and a Homemade Wasabi Cream Sauce. 18

Nordic Salmon, Seasoned New Orleans style with a Spicy House Sauce and Creamy Risotto. 18

Three Nordic Salmon Tacos, with a Mango Salsa and Aloli on Flour or Com Tortillas. Id

## CARIBBEAN SALMON

CHRIBBEAT SALMUN Grilled Nordic Salmon on Cauliflower Puree and topped with a fresh Mango Dill Chutney. 17

BEEF BKINKL AND FRIES
Hardwood Smoked Beef Brisket with Homemade
Colestaw and BBO Sauce on a Brioche Bun. Served
with House Cuf French Fries. 16
- Substitute Salad. (I)

## CHICKEN SANDWICH AND FRIES

Choice of Grilled or Crispy Chicken, topped with Spring Greens, Tamatoes, Red Onion and Homemade Garlic Ajoli on a Brioche Bun. Served with House Cut French

Fries. 16 -Add cheese. (1)

TRADITIONAL BURGER AND FRIES IMAUITUNAL BURGER AND FRIES
Local Beef and Bacon, American Cheese, Lettuce,
Tomatoes, Red Onion, & Signature Sauce, on a Brioche
Bun with House Cuff Fries. Io
Substitute Salad. (I)
-Make it a Veggle Burger (2)

CHICKEN AND SPINACH RISOTTO CHICKER ARU SYNNACH RISULIU
Homemade Risotto mbzed with Griffed Chicken and
Spinach. Served with Toasted Garilic Bread. 17

BUILD YOUR OWN MAC AND CHEESE BUILD YOUR OWN MAC AND CHEESE
Big Bowl of Collentant Pasta in our Cheesy House
Affredo Sauce. Served with Toasted Garlic Bread. You'll
be back for this! 14

## **FLATBREADS**

CRAB RANGOON
Our house-made crab rangoon stuffing smothered in a five cheese blend and drizzled with sweet and sour sauce. Topped with crispy wontons 13

PESIU CHICKEN
Garlic pesto and grilled Montreal chicken with
mozzareila and spinach. 13

Chicken sautéed in garic sauce on top of house peanut sauce, coated with a five cheese blend with cliantro. 13

MEDITERRANEAN CAPRESE Roasted tomatoes in olive oil, fresh mozzar onion, and basil. Drizzled with a balsamic o

## SWEET AND SPICY SICILIAN

Balsamic jam, mushrooms, Italian sausage queso fresco, and ghost pepper cheese cheese blend. 13

## SPINACH ARTICHOKE

Our house-made spinach and artichoke smothered in a five cheese blend. 13

## SIDES

## ASSORTED SIDES FOR LARGE PLATI

ench Fries. ested Potatoes Rice Pilaf Sautéed Seasonal Veggles Side Salad

## SALADS

## SPRING SALAD

SALAU reens, Feta, Pickled Onion, English Cucumber, Spring Greens, Feta, Picks and Berry Vinaigrette. 14

## DINNER SALAD

UNINER SALAD

Spring Greens & Chopped Romaine, Bacon Bits, Diced Tomaloes, and Streedded Cheddar Jack Cheese served with vibromerande Ranch Dressing. 14

-Add Chicken (4)

-Add Salmon (5)

# Robust Menus







BRUSCHETTA

CRISPY CAULIFLOWER & ROMANESCO

RISOTTO CROQUETTES MINI CHIMIS

If CHIMIN

If Chimin stuffed with Grilled Chicken.

Homemade Pico de Gallo, and Sour Cream.

ed on a bed of Fresh Romaine. 14 CRAB RANGOONS

CALAMARI

TUNA TARTAR

ado Ahi Tuna, Cilantro, and Jalape itons and a Homemada Wasabi C SHISHITO PEPPERS

## MEATBALLS

tballs in a Brown Sugar Bourbor

# DESSERTS

FRESHLY MADE SEASONAL DESSERTS

SEASONAL CHEESECAKE 9 CRÉME BRÛLÉE 9

MACARON FUGHT 9

CREAMY CRAB DIP

SPINACH ARTICHOKE

## BRUSSEL SPROUTS

## STUFFED MUSHROOMS Cremini Mushrooms filled with Dip and lightly toasted. 14

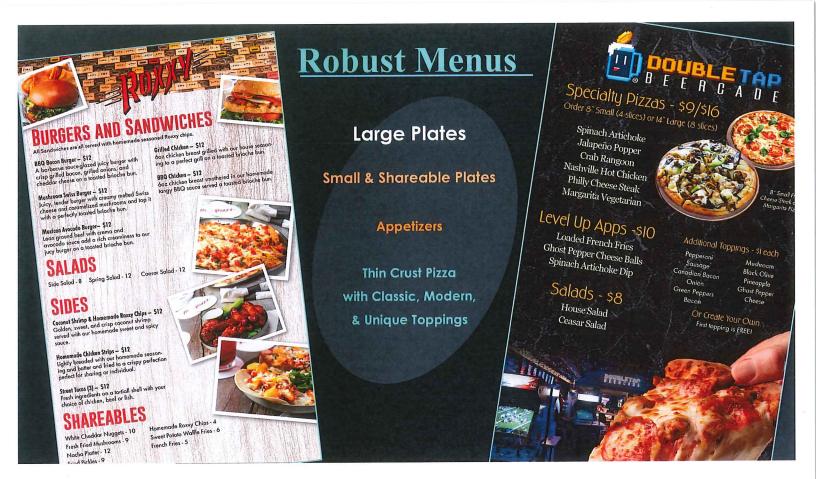
# nd Cut Fries topped with a Re idded Beef Shoulder,

# CHICKEN SKEWERS

## CHEESEBURGER SLIDERS

# ant Cheeseburgers topped with Arr luce, Tomatoes, Red Onlon and Sign red on a Brioche Bun, 15

## NASHVILLE HOT CHICKEN SLIDERS hree Hot Sauce Drenched Chic iders topped with chopped Roi inved with a side of Ranch, 16



# Food Hours by Venue







# Every hour will have food available

(will stop taking orders at 1:15AM at some establishments but will deliver until close)



# Large Advertising Budget Dedicated to Food & Fun





Our advertisements lead with unique activities, fun, and food!





