

Oliver's

CHOP HOUSE & BOURBON BAR

Appetizers

BOURBON MAPLE BBQ MEATBALLS 18
Angus, Kobe, Bacon Meatballs with Jalapeño Corn Fritter,
Caramelized Onions, Fried Shishito Peppers


CHARGRILLED OYSTERS 18
Oysters, Butter, Garlic, Parsley, Parmigiano Reggiano,
served on Herbed Rock Salt

FRIED CAULIFLOWER 18
Apple Carrot Slaw, Sweet Corn Purée, Pickled Red Onions,
Whole Grain Honey Mustard, Gremolata

FRIED RAVIOLI 19
Duck Confit, Goat Cheese, Blackberry Jalapeño Jam

CHARCUTERIE 20
Daily Selection of Three Meats and Cheeses, Pickled
Fruits and Vegetables, Jam, Mustard, Nuts

SEAFOOD FONDUE 22
Shrimp, Crab, Lobster Fondue, served with Toast Points

 **CRAB CAKE** 22
Maryland-Style Crab Cake, Green Onion Relish, Cabbage Slaw



Raw Bar

OYSTERS ON THE HALF SHELL 18
East or West Coast, Lemon Mignonette,
House Cocktail Sauce

STEAK TARTARE 25
Charcuterie Sauce, Shallot, Mustard, Capers, Cornichon,
Salt-Cured Egg Yolk

SHRIMP COCKTAIL 20
Poached Shrimp, Lemon, House Cocktail Sauce,
Miami Mustard

SEAFOOD TOWER 135
Poached Shrimp, Chilled Lobster Claw, Seafood Crudo,
East and West Coast Oysters



Soup & Salads

 **FRENCH ONION SOUP** 14
Caramelized Onions, Sherry, Gruyère, Brioche

OLIVER'S BLT WEDGE 13
Wedge Iceberg Lettuce, Heirloom Tomatoes,
Blue Cheese Dressing, Bacon Chips

CHOPPED SALAD 13
Iceberg Lettuce, Romaine, Garlic Croutons,
Seasonal Vegetables, Green Goddess Dressing

SEAFOOD BISQUE 15
Crème Fraîche, Fennel Pollen, Fennel Frond

CAESAR SALAD 13
Romaine Hearts, Garlic Parmesan Dressing,
White Anchovies, Parmigiano Reggiano

ROASTED RED PEPPER CAULIFLOWER SOUP ... 14
Garlic Breadcrumbs, Basil, Crème Fraîche



Sides

GOUDA MAC & CHEESE ... 12 | **BUTTER POTATO PURÉE** ... 9 | **TRUFFLE PARMESAN FRIES** ... 11 | **ASPARAGUS** ... 13
WILD SEASONAL MUSHROOMS ... 13 | **BROCCOLINI** ... 13 | **SORGHUM-GLAZED HEIRLOOM CARROTS** ... 12
BRAISED APPLE ALMOND KALE ... 12 | **WHIPPED SWEET POTATO** ... 11 | **BAKED POTATO** ... 10 | **LOADED** ... ADD 3

SIGNATURE SELECTION

A 20% gratuity will be automatically applied to parties of five or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Oliver's

CHOP HOUSE & BOURBON BAR

Steaks & Chops

Our steaks are USDA Prime and Choice, Midwestern-sourced, delicious, flavorful and handcrafted. Add a lobster tail to any steak.

CHARGRILLED PRIME

| | |
|---------------------------|-----|
| FILET 8 OZ. | 64 |
| NY STRIP 14 OZ. | 62 |
| PORTERHOUSE 20 OZ. | 75 |
| COWBOY RIBEYE 32 OZ. | 125 |

FROM THE GRILL

| | |
|----------------------------|----|
| FLAT IRON STEAK | 36 |
| FILET 6 OZ. | 53 |
| NY STRIP 14 OZ. | 48 |
| BONE-IN RIBEYE 20 OZ. | 60 |

OTHER CUTS

| | |
|---|----|
| CHEF'S SELECTION | |
| DRY-AGED STEAK | MP |
| SHORT RIB | 35 |
| Braised Bone-In Short Rib, Whipped Potato Purée, Ale and Mustard Demi-Glace, Chives | |
| HERB-CRUSTED LAMB CHOP | 52 |
| Grilled Escarole, Tapenade, Charred Lemon | |

ON TOP

OSCAR TOPPING ... 15 | MAYTAG BLUE CHEESE BRÛLÉE ... 6
 BUTTER-POACHED LOBSTER CLAW MEAT ... 15 | WILD MUSHROOMS ... 6

SAUCES

BÉARNAISE ... 6 | BORDELAISE ... 7 | HORSERADISH CRÈME FRAÎCHE ... 6
 TRUFFLE BUTTER ... 7 | CHIMICHURRI ... 5



Seafood

SEA BASS MP
 Miso Butter, Baby Bok Choy, Seasonal Mushrooms,
 Lobster Broth

SCALLOPS AU GRATIN 45
 Bacon Cream Sauce, Heirloom Cherry Tomatoes, Brussels
 Sprouts, Garlic Truffle Breadcrumbs, Parmigiano Reggiano

CHOP HOUSE SEAFOOD PLATTER MP
 Smoked Tomato Cream Sauce, Split Grilled Lobster Tail,
 Sweet Corn Crab Cake, Shrimp, Confit Fingerling Potatoes,
 Red Cabbage Apple Slaw

LOBSTER TAIL MP
 Broiled with Drawn Butter and Lemon

Specialties

BOURBON BARREL
MAPLE-GLAZED PORK CHOP 38
 White Cheddar Creamed Corn Weisenberger Grits, Wilted Arugula
 and Grilled Peach Salad, Pickled Jalapeños, Country Ham Jus

ROASTED AIRLINE CHICKEN 33
 Apple Bacon Braised Kale, Shallot Mustard Cream Sauce

CONFIT DUCK POT PIE..... 36
 Confit Duck, Edamame, Wild Mushroom, Yukon Gold Potatoes

BUTTERNUT SQUASH PASTA..... 26
 House-made Angel Hair, Butternut Sauce, Caramelized Shallots,
 Basil Pistachio Pesto, Parmigiano Reggiano

SORGHUM-GLAZED CRISPY PORK BELLY 38
 Smoked Fingerling Potatoes, Confit Tomato,
 Braised Apple Fennel Salad, Shaved White Cheddar

OLIVER'S KOBE BURGER 20
 Brioche Bun, Kobe Beef, Port Salut Cheese, Bacon, Red Onion
 Jam, Heirloom Tomatoes, Roasted Bone Marrow Aioli

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