

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	FRIED RAVIOLI 19 Duck Confit, Goat Cheese, Blackberry Jalapeño Jam
CHARGRILLED OYSTERS 18 Oysters, Butter, Garlic, Parsley, Parmesan Reggiano, served on Herbed Rock Salt	CHARCUTERIE 20 Daily Selection of Three Meats and Cheeses, Pickled Fruits and Vegetables, Jam, Mustard, Nuts
FRIED CAULIFLOWER 18 Apple Carrot Slaw, Sweet Corn Purée, Pickled Red Onions, Whole Grain Honey Mustard, Gremolata	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	SHRIMP COCKTAIL 20 Poached Shrimp, Lemon, House Cocktail Sauce, Miami Mustard
STEAK TARTARE 25 Charcuterie Sauce, Shallot, Mustard, Capers, Cornichon, Salt-Cured Egg Yolk	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	SEAFOOD BISQUE 15 Crème Fraîche, Fennel Pollen, Fennel Frond
OLIVER'S BLT WEDGE 13 Wedge Iceberg Lettuce, Heirloom Tomatoes, Blue Cheese Dressing, Bacon Chips	CAESAR SALAD 13 Romaine Hearts, Garlic Parmesan Dressing, White Anchovies, Parmesan Reggiano
CHOPPED SALAD 13 Iceberg Lettuce, Romaine, Garlic Croutons, Seasonal Vegetables, Green Goddess Dressing	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.

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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

TENDERLOIN MEDALLIONS ..	30
FLAT IRON STEAK	36
FILET 6 OZ.	53
NY STRIP 14 OZ.	48
BONE-IN RIBEYE 20 OZ.	60

OTHER CUTS

CHEF 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 ... 5		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, Parmesan Reggiano

🍷 **CHOP HOUSE SEAFOOD PLATTER** 62
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, Parmesan Reggiano

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

🍷 **OLIVER'S KOBE BURGER** 19
Brioche Bun, Kobe Beef, Port Salut Cheese, Bacon, Red Onion Jam, Heirloom Tomatoes, Roasted Bone Marrow Aioli

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