

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

OYSTERS ROCKEFELLER 20

White Wine, Cream, Garlic, Shallots, Parsley,
Panko Breadcrumbs

FRIED CAULIFLOWER 18

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

CHARCUTERIE 20

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

CRAB SALAD DIP 22

Jumbo Lump Blue Crab, Cream Cheese, Old Bay, Celery,
Chives, 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

TUNA TARTARE 22

White Shoyu Marinated Tuna, Miso Black Garlic Sauce, Sesame
Seeds, Cucumber, Chives, served with Sesame Crackers

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

WATERMELON CAPRESE SALAD 14

Watermelon, Basil, Mozzarella, Pistachios,
Heirloom Tomatoes, Olive Oil, Balsamic Reduction

SEAFOOD BISQUE 15

Crème Fraîche, Fennel Pollen, Fennel Frond

CAESAR SALAD 13

Romaine Hearts, Garlic Parmesan Dressing,
White Anchovies, Parmigiano Reggiano



Sides

GOUDA MAC & CHEESE... 12 | BUTTER POTATO PURÉE... 9 | TRUFFLE PARMESAN FRIES... 11

ASPARAGUS... 13 | CREAMED SPINACH... 13 | WILD SEASONAL MUSHROOMS... 13

SUMMER ORZO SALAD... 12 | SORGHUM-GLAZED HEIRLOOM CARROTS... 12

SAUTÉED GREEN BEANS... 12 | 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 | 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 SELECTION DRY AGED STEAK MP

SHORT RIB 35

Braised Bone-In Short Rib, Whipped Potato Purée,
Ale and Mustard Demi-Glace, Chives

SEARED LAMB CHOP 52

Served with Sofrito Sauce

PLUMA IBERICO PORK 45

Grilled Certified Iberico Pork, Summer Squash
and Red Pepper Hash, Blackberry Chimichurri

ON TOP

OSCAR TOPPING ... 15 | WILD MUSHROOMS ... 6

BUTTER-POACHED LOBSTER CLAW MEAT ... 15

MAYTAG BLUE CHEESE BRÛLÉE ... 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

SUMMER SCALLOPS 45

Watermelon Pico de Gallo, Summer Corn Medley,
Creamy Jalapeño Sauce, Lemon

 **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 32

Leek Soubise, Sautéed Wild Mushroom, Crispy Leeks

SMOKED DUCK BREAST 38

Honey Lavender Glaze, Balsamic Reduction,
Sautéed Micro Leeks, Maitake Mushroom

SPRING PASTA 26

House-made Pasta, Seasonal Mushrooms, Garlic Butter Sauce,
Spinach, Crispy Leeks, Parmesan, Tuile, Hazelnut Leek Pesto
STEAK TIPS ... ADD 12 | CHICKEN ... ADD 10

 **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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