

———— Арре	tizers——
BOURBON MAPLE BBQ MEATBALLS	CHARCUTERIE
Shiitake, Asiago Cheese, Cherry Tomatoes, Pesto Crème, Panko	Maryland-Style Crab Cake, Green Onion Relish, Cabbage Slaw, Garlic Aioli  Bar
*OYSTERS ON THE HALF SHELL	SHRIMP COCKTAIL
© FRENCH ONION SOUP	CAESAR SALAD

Sides

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

ASPARAGUS ... 13 | CREAMED SPINACH ... 14 | WILD SEASONAL MUSHROOMS ... 13

BROCCOLINI ... 12 | SORGHUM-GLAZED HEIRLOOM CARROTS ... 14

MAPLE BRUSSELS SPROUTS WITH BACON ... 14 | BAKED POTATO ... 11 | LOADED ... ADD 4

### SIGNATURE SELECTION



# 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. ... 68 | \*NY STRIP 14 OZ. ... 62 | \*COWBOY RIBEYE 32 OZ. ... 135

FROM THE GRILL \*FLAT IRON STEAK ... 36 | \*FILET 6 OZ. ... 53

\*NY STRIP 14 OZ. ... 48 | \*BONE-IN RIBEYE 20 OZ. ... 70

#### OTHER CUTS

*CHEF SELECTION DRY AGED STEAK MP	*SEARED LAMB CHOP 52
SHORT RIB	Served with Veal and Red Wine Reduction
Braised Bone-In Short Rib, Whipped Potato Purée, Ale and Mustard Demi-Glace, Chives	*PLUMA IBÉRICO PORK

#### ON TOP

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

#### SAUCES

BÉARNAISE...6 | TRUFFLE BUTTER...8
BRANDY PEPPERCORN SAUCE...7 | CHIMICHURRI...5
HORSERADISH CRÈME FRAÎCHE...6

# Seafood-

	SEA BASS
	*SEARED SCALLOPS48  Butternut Squash Polenta, Onion Soubise, Charred Corn Medley
@	CHOP HOUSE SEAFOOD PLATTER
	LOBSTER TAIL MP Broiled with Drawn Butter and Lemon

# Specialties

	· · · · · · · · · · · · · · · · · · ·
@	*BOURBON BARREL MAPLE-GLAZED PORK CHOP
	STUFFED AIRLINE CHICKEN BREAST
	BISON RAGU
	ROASTED MUSHROOM PASTA
@	*OLIVER'S KOBE BURGER

served on a House-Made Potato Bun

### **(0)** SIGNATURE SELECTION