Oliver's
CHOP HOUSE & BOURBON BAR

Appetizers

MAPLE BOURBON-BRAISED NUESKE'S BACON 25
White Cheddar Grits, Red Onion Jam, Apple Cabbage Slaw

POTATO CROQUETTES 22
Butternut Squash, Ricotta, Whole Grain Mustard Cream Sauce, Country Ham

PIMENTO CHEESE DEVILED EGGS V 22
Jalapeño, Fried Leeks

CHARCUTERIE 25
Daily Selection of Meats and Cheeses, Fruits and Pickled Vegetables, Jam, Mustard, Nuts, served with Crostini

SHRIMP TEMPURA 25
Daikon Root Slaw, Carrot Fritters, Thai Chili Aioli, Wasabi Peas

CRAB CAKE 25
Maryland-Style Crab Cake, Apple Cabbage Slaw, Garlic Aioli

Cold Bar

***OYSTERS ON THE HALF SHELL (8)** 25
Choice of East or West Coast Oysters, Lemon Mignonette, Spicy House-Made Cocktail Sauce

CHILLED LOBSTER TOAST 30
Canadian Lobster Claw, Blonde Frisée, Candy Striped Beet, Kewpie Mayonnaise, Toasted Brioche

SHRIMP COCKTAIL 20
Poached Oishii Shrimp, Spicy House-Made Cocktail Sauce

***SEAFOOD TOWER** 155
A Chilled Seafood Indulgence for four that includes Poached Shrimp, Chilled Canadian Lobster Claw and Tail, East and West Coast Oysters

Soup & Salads

FRENCH ONION SOUP 14
Caramelized Onion, Sherry, Gruyère, Focaccia

SOUP DU JOUR 14
Please inquire with your Server about our Chef's Rotating Feature

BEET CARPACCIO V 18
Candy Striped Beets, Blonde Frisée, Blood Orange, Kenny's Fromage Blanc, Black Walnut, Whole Grain Mustard Vinaigrette

OLIVER'S BLT WEDGE 16
Baby Iceberg, Neuske's Bacon, Tomato, Cucumber, Red Onion, Blue Cheese Crumbles and Dressing

CAESAR SALAD 16
Romaine Hearts, Parmigiano Reggiano, Black Garlic Breadcrumbs, Caesar Dressing

HOUSE SALAD 16
Baby Iceberg, Neuske's Bacon, Tomato, Cucumber, Carrot, Red Onion, Cheddar, Egg, Cornbread Croutons, Ranch Dressing

Sides

GOUDA MACARONI & CHEESE...16 | TRUFFLE PARMESAN FRIES & GARLIC AIOLI...14 | SWEET POTATO FRIES...16
THAI CHILI BRUSSELS SPROUTS...16 | BUTTER POTATO PURÉE...14 | ASPARAGUS...16
BRAISED CABBAGE & WHOLE GRAIN MUSTARD CREAM SAUCE...16
SWEET POTATO PURÉE & HOUSE-MADE MARSHMALLOW...16 | SORGHUM-GLAZED HEIRLOOM CARROTS...16
GARLIC BUTTON MUSHROOMS...15 | BAKED POTATO...11 | LOADED...ADD 5

SIGNATURE SELECTION V VEGETARIAN

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.

*FILET 6 OZ. . . . 55 | *FILET 8 OZ. . . . 70 | *PRIME NY STRIP 14 OZ. . . . 62

*CHEF SELECTION DRY AGED STEAK . . . MP

*COWBOY RIBEYE 32 OZ. . . .145 | *BONE-IN RIBEYE 20 OZ. . . . 80

OTHER CUTS

*FLAT IRON 40
Chimichurri, Fried Leeks

BRAISED BEEF SHORT RIB 40
Potato Purée, Ale Mustard Demi-Glace

*BRAISED LAMB OSSO BUCCO 60
Sunchoke Purée, Red Wine Demi-Glace

*IBÉRICO PORK LOIN 55
Bok Choy, Luxardo Cherry Demi-Glace

INDULGENCES

OSCAR TOPPING . . . 15
BUTTER-POACHED LOBSTER CLAW MEAT . . . 16
SAUTEED OISHII SHRIMP (3) . . . 15
BROILED CANADIAN LOBSTER TAIL 8 OZ . . . MP

SAUCES

BÉARNAISE . . . 5 | CHIMICHURRI . . . 5
BRANDY PEPPERCORN SAUCE . . . 5
HORSERADISH CRÈME FRAÎCHE . . . 5
SAUCE FLIGHT . . . 12
Includes your selection of three House Sauces

Seafood & Specialties

SEA BASS 60
Zucchini and Delicata Squash, Leek Cream Sauce, Herb Oil

*SEARED SCALLOPS 48
Butternut Squash Purée, Wilted Frisée, Pomegranate Caviar, Champagne Foam
Add Bacon . . . 4

SEAFOOD CHOP HOUSE STYLE 90
Grilled 8 oz. Canadian Lobster Tail and Oishii Shrimp, Oysters Rockefeller, Haricot Verts, Bearnaise

LOBSTER THERMIDOR 65
Broiled 8 oz. Canadian Lobster Tail, Lump Crab, Sherry Cream Sauce, Gruyère, Haricot Verts

*OLIVER'S KOBE BURGER 25
Kobe Beef, Port Salut, Nueske's Bacon, Tomato Jam, Blonde Frisée, Garlic Aioli, Toasted Brioche Bun, served with Truffle Parmesan Fries

SMOKED DOUBLE-CUT PORK CHOP 49
Caramelized Shallot and Potato Gratin, Braised Greens, Apple Mustard BBQ Sauce

STUFFED MANICOTTI BOLOGNESE 38
Beef Bolognese, Spinach, Ricotta, Fresh Mozzarella, Parmigiano Reggiano

CHICKEN CORDON BLEU 40
Chicken Breast, Ham, Gruyère, Whole Grain Mustard Cream Sauce, Potato Purée

HARVEST GNOCCHI V 38
Potato Gnocchi, Delicata Squash, Sunchoke, Pickled Green Apple, Beurre Blanc, Brown Butter-Hazelnut Crumble
Add Chicken Breast . . . 14

PRIME GARDEN BURGER V 25
House-Crafted Vegetable Patty, Carrot Crisp, Tomato Jam, Blonde Frisée, Toasted Brioche Bun, served with Sweet Potato Fries

SIGNATURE SELECTION V VEGETARIAN

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.