

# Oliver's

CHOP HOUSE & BOURBON BAR

## Appetizers

<b>BOURBON MAPLE BBQ MEATBALLS</b> .....18 Angus, Kobe, Bacon Meatballs with Jalapeño Corn Fritter, Caramelized Onions, Fried Shishito Peppers	<b>FRIED RAVIOLI</b> .....19 Duck Confit, Goat Cheese, Blackberry Jalapeño Jam
<b>CHARGRILLED OYSTERS</b> .....18 Oysters, Butter, Garlic, Parsley, Parmesan, served on a Herbed Rock	<b>CHARCUTERIE</b> ..... 20 Daily Selection of Three Meats and Cheeses, Pickled Fruits and Vegetables, Jam, Mustard, Nuts
<b>FRIED CAULIFLOWER</b> .....18 Apple Carrot Slaw, Sweet Corn Purée, Pickled Red Onion, Whole Grain Honey Mustard, Gremolata	<b>CALAMARI</b> ..... 22 Squid, Charred Lemon Sweet Chili
	<b>CRAB CAKE</b> ..... 22 Maryland-Style Crab Cake, Green Onion Relish, Cabbage Slaw

## Raw Bar

<b>OYSTERS ON THE HALF SHELL</b> .....18 East or West Coast, Lemon Mignonette, House Cocktail Sauce	<b>SHRIMP COCKTAIL</b> ..... 20 Poached Shrimp, Lemon, House Cocktail Sauce, Miami Mustard
<b>SURF &amp; TURF TARTARE</b> .....25 Beef Tartare, Charcuterie Sauce, Crostini, Tuna Tartare, Shoyu, Pickled Peppers, Wasabi Aioli, Cucumber Sesame Cracker	<b>SEAFOOD TOWER</b> ..... 135 Poached Shrimp, Chilled Lobster Claw, Seafood Crudo, East and West Coast Oysters

## Soup & Salads

<b>FRENCH ONION</b> ..... 14 Caramelized Onions, Sherry, Gruyère, Brioche	<b>SEAFOOD BISQUE</b> ..... 15 Crème Fraîche, Fennel Pollen, Fennel Frond
<b>OLIVER'S BLT WEDGE</b> ..... 13 Wedge Iceberg Lettuce, Heirloom Tomatoes, Bleu Cheese Dressing, Bacon Chips	<b>CAESAR</b> ..... 13 Romaine Hearts, Garlic Parmesan Dressing, White Anchovies, Pecorino Romano Cheese
<b>CHOPPED SALAD</b> ..... 13 Iceberg Lettuce, Romaine, Garlic Croutons, Seasonal Vegetables, Green Goddess Dressing	<b>WATERMELON CAPRESE SALAD</b> ..... 14 Watermelon, Heirloom Tomatoes, Bocconcini Mozzarella, Basil, Balsamic Vinegar, Smoked Maldon Sea Salt, Pistachios

## Sides

<b>GOUDA MAC &amp; CHEESE</b> ... 12   <b>BUTTER POTATO PURÉE</b> ... 9   <b>TRUFFLE PARMESAN FRIES</b> ... 11
<b>ASPARAGUS</b> ... 13   <b>WILD SEASONAL MUSHROOMS</b> ... 13   <b>SKILLET CORN</b> ... 12
<b>BRAISED CABBAGE</b> ... 11   <b>BAKED POTATO</b> ... 10   <b>LOADED</b> ... ADD 3

A 20% gratuity will be automatically applied to parties of 5 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

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	

### ON TOP

OSCAR TOPPING ... 15 | MAYTAG BLUE CHEESE BRULÉE ... 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

<b>SEA BASS</b> .....	MP
Miso Butter, Baby Bok Choy, Seasonal Mushrooms, Lobster Broth	
<b>SEARED SCALLOPS</b> .....	45
Scallops, Watermelon Salsa, Poppy Seeds, Bacon, Charred Lemon, Cilantro, Chili Sauce	
<b>HALIBUT IN SAFFRON CREAM SAUCE</b> .....	36
Saffron Cream Sauce, Blistered Heirloom Tomatoes, Spring Peas, Pea Shoots, Mustard Flower, Confit Fingerling Potatoes	
<b>CITRUS SORGHUM-GLAZED SHRIMP</b> .....	38
Grilled Corn Succotash, Red Pepper Purée, Pea Shoots	
<b>LOBSTER TAIL</b> .....	MP
Broiled with Drawn Butter and Lemon	

## Specialties

<b>BOURBON BARREL</b>	
<b>MAPLE-GLAZED PORK CHOP</b> .....	38
White Cheddar Creamed Corn Weisenberger Grits, Wilted Arugula and Grilled Peach Salad, Pickled Jalapeños, Country Ham Jus	
<b>ROASTED CHICKEN</b> .....	33
Roasted Airline Chicken Breast, Fondant Potatoes, Braised Cabbage, Shallot Mustard Cream Sauce	
<b>COUNTRY HAM &amp; SPRING PEA PASTA</b> .....	38
Spring Pea Cream Sauce, Seasonal Mushrooms, Pearl Onion Confit, Parmesan Tuiles, Pea Shoots	
<b>BASIL PASTA AL LIMONE</b> .....	26
Artichoke Hearts, Marinated Tomatoes, Lemon Garlic Butter, Parmigiano Reggiano Cheese	
<b>HERB CRUSTED LAMB CHOP</b> .....	52
Grilled Escarole, Tapenade, Charred Lemon	
<b>OLIVER'S SIGNATURE KOBE BURGER</b> .....	19
Brioche Bun, Kobe Beef, Port Salut Cheese, Bacon, Red Onion Jam, Heirloom Tomatoes, Roasted Bone Marrow Aioli	



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