

Oliver's

CHOP HOUSE & BOURBON BAR

Appetizers

CRAB CAKE	23
Maryland-Style Crab Cake, Green Onion Relish, Cabbage Slaw	
BOURBON MAPLE BBQ MEATBALLS	20
Angus, Kobe, Bacon Meatballs with Biscuit Cornbread, Caramelized Onions, Fried Shishito Peppers	
OYSTERS ON THE HALF SHELL	18
East and West Coast, Lemon Mignonette, House Cocktail Sauce	
SHRIMP COCKTAIL	20
Poached Shrimp, Lemon, House Cocktail Sauce, Miami Mustard	



Soup & Salads

FRENCH ONION	14
Caramelized Onions, Sherry, Gruyère, Brioche	
LOBSTER BISQUE	16
Crème Fraîche, Lobster Claw Meat	
OLIVER'S BLT WEDGE	14
Wedge Iceberg Lettuce, Heirloom Tomato, Bleu Cheese Dressing, Bacon Chips	
CAESAR	13
Romaine Hearts, Garlic Parmesan Dressing, White Anchovies, Pecorino Romano Cheese	



Sides

GOUDA MAC & CHEESE . . . 12		BUTTER POTATO PURÉE . . . 10		
TRUFFLE PARMESAN FRIES . . . 13		ASPARAGUS . . . 15		
WILD SEASONAL MUSHROOMS . . . 15		BAKED POTATO . . . 10		LOADED . . . 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.

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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.	70
NY STRIP 14 OZ.	65
PORTERHOUSE 20 OZ.	85
COWBOY RIBEYE 32 OZ.	125

FROM THE GRILL

FILET 6 OZ.	53
NY STRIP 14 OZ.	48
BONE-IN RIBEYE 20 OZ.	60

OTHER CUTS

COLORADO LAMB CHOPS 16 OZ.	52
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ON TOP	OSCAR TOPPING . . . 18 MAYTAG BLUE CHEESE BRULÉE . . . 8
	BUTTER-POACHED LOBSTER CLAW MEAT . . . 18 WILD MUSHROOMS . . . 7
SAUCES	BÉARNAISE . . . 5 BORDELAISE . . . 7 HORSERADISH CRÈME FRAÎCHE . . . 6

Seafood

SEA BASS	MP
Miso Butter, Baby Bok Choy, Seasonal Mushrooms, Lobster Broth	
SCALLOPS	45
Country Ham, Truffle Peas, Crème Fraîche	
LOBSTER TAIL	MP
Broiled	

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 CHICKEN	35
Fondant Potatoes, Seasonal Vegetables, Natural Jus	
BASIL PASTA AL LIMONE	26
Artichoke Hearts, Marinated Tomato, Lemon Garlic Butter, Parmesar Reggiano	
OLIVER'S SIGNATURE KOBE BURGER	19
Brioche Bun, Kobe Beef, Port Salut Cheese, Bacon, Red Onion	

Desserts

VANILLA BEAN CRÈME BRULÉE . . . 11 NEW YORK-STYLE CHEESECAKE . . . 11
DOUBLE CHOCOLATE CAKE . . . 11

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