

Oliver's

CHOP HOUSE & BOURBON BAR

Appetizers

CRAB CAKE 22
Maryland-Style Crab Cake, Green Onion Relish, Apple Cabbage Slaw

BOURBON MAPLE BBQ MEATBALLS 18
Angus, Kobe, Bacon Meatballs with Biscuit Cornbread, Caramelized Onions, Fried Shishito Peppers

OYSTERS ON THE HALF SHELL 18
East or West Coast, Lemon Mignonette, House Cocktail Sauce

SHRIMP COCKTAIL 20
Poached Shrimp, Lemon, House Cocktail Sauce, Miami Mustard

CHARGRILLED OYSTERS 18
Oysters, Butter, Garlic, Parsley, Parmesan, Served on Herbed Rock

TUNA TARTARE 22
Shoyu, Pickled Lunchbox Peppers, Wasabi Aioli, Cucumber, Sesame Cracker

CHARCUTERIE 20
Daily Selection of Three Meats & Cheeses, Pickled Fruits & Vegetables, Jam, Mustard, Nuts

CALAMARI 22
Squid, Pickled Peppers, Charred Lemon Sweet Chili

ROASTED FIG & BLISTERED GRAPE CANAPES . 18
Roasted Fig, Blistered Grapes, Balsamic Vinegar, Maytag Bleu Cheese, Hot Honey, Basil, Toast Points

WAGYU CARPACCIO 25
American Wagyu Kobe, Black Garlic Molasses, Lemon, Parmesan Reggiano, Arugula, Smoked Maldon Sea Salt

Soup & Salads

FRENCH ONION 14
Caramelized Onions, Sherry, Gruyère, Brioche

LOBSTER BISQUE 15
Crème Fraîche, Lobster Claw Meat

OLIVER'S BLT WEDGE 13
Wedge Iceberg Lettuce, Heirloom Tomato, Bleu Cheese Dressing, Bacon Chips

GINGER PLUM SALAD 14
Plum, Cotija Cheese, Candied Orange Peel, Pickled Red Onion, Frisee, Honey Ginger Vinaigrette

CHOPPED SALAD 13
Iceberg, Romaine, Garlic Crouton, Seasonal Vegetables, Green Goddess Dressing

CAESAR 13
Romaine Hearts, Garlic Parmesan Dressing, White Anchovies, Pecorino Romano Cheese

Sides

GOUDA MAC & CHEESE . . . 12 | BUTTER POTATO PURÉE . . . 9

TRUFFLE PARMESAN FRIES . . . 11 | ASPARAGUS . . . 13

BRUSSEL SPROUTS . . . 12 | BRAISED LEEKS . . . 13

WILD SEASONAL MUSHROOMS . . . 13 | 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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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
WAGYU ZABUTON SURF & TURF.	85

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

COLORADO LAMB CHOPS 16 OZ.	52
SHORT RIB.	35
<small>Braised Bone-In Short Rib, Whipped Potato Puree, Ale & Mustard Demi-Glace, Chive</small>	

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		CHIMMICHURI	5
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Seafood

SEA BASS	MP
<small>Miso Butter, Baby Bok Choy, Seasonal Mushrooms, Lobster Broth</small>	
SHRIMP & GRITS	36
<small>Creamed Corn Weisenberger Grits, NOLA Style BBQ, Scallions, Bacon</small>	
MUSSELS IN SMOKED TOMATO BROTH	28
<small>Mussels, Smoked Tomato Broth, White Wine, Shallot, Garlic, Parsley and Toast Points</small>	
SCALLOPS	45
<small>Scallops, Brown Butter, Red Bell Pepper Puree, Bacon, Parmesan Reggiano, Micro Shiso</small>	
LOBSTER TAIL	MP
<small>Broiled with Drawn Butter and Lemon</small>	

Specialties

BOURBON BARREL MAPLE GLAZED PORK CHOP	38
<small>White Cheddar Creamed Corn Weisenberger Grits, Wilted Arugula and Grilled Peach Salad, Pickled Jalapeños, Country Ham Jus</small>	
ROASTED CHICKEN	33
<small>Roasted Airline Chicken Breast, Fondant Potatoes, Braised Cabbage, Shallot Mustard Cream Sauce</small>	
CONFIT DUCK RAVIOLI	38
<small>Confit Duck, Goat Cheese, Braised Leek, Saffron Crouton, Roasted Beet and Shallot Puree, Micro Shiso</small>	
BASIL PASTA AL LIMONE	26
<small>Artichoke Hearts, Marinated Tomato, Lemon Garlic Butter, Parmesan Reggiano</small>	
OLIVER'S SIGNATURE KOBE BURGER	19
<small>Brioche Bun, Kobe Beef, Port Salut Cheese, Bacon, Red Onion Jam, Heirloom Tomato, Roasted Bone Marrow Aioli</small>	

Desserts

SEASONAL CRÈME BRULÉE	11		MAPLE BACON BOURBON CHEESECAKE	12
DOUBLE CHOCOLATE CAKE	11		WHITE CHOCOLATE CASHEW MOUSSE	11

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