



specialty drinks

15

the headliner

stoli citrus vodka, english cucumber, mint,
lemon juice, club soda

blueberry lemonade

stoli blueberi, blueberries, lemon juice,
sprite, club soda

antioxidant mojito

don q rum, lime juice, pomegranate juice, mint,
club soda, mixed berries

oliver's spicy twist

sauza blue tequila, muddle cucumber,
fresh jalapeno, lime juice

basilwood

jim beam, lemon juice, ginger beer, basil,
angostura bitters

by the glass

champagne and sparkling wines

mionetto, brut, prosecco , Italy	12
roederer estate, brut , anderson valley	15
mumm napa, brut rose , napa	16

white

rodney strong "chalk hill", chardonnay , 2013	15
mer soleil, unoaked , "silver", chardonnay	
santa lucia highlands, ca, 2012	17
kim crawford, sauvignon blanc , new Zealand, 2014	12
esperto, pinot grigio , italy, 2012	12
wente, riesling , monterey, 2013	12
Jean Luc Colombo, rosé , france, 2012	13

red

parducci "true grit" reserve, cabernet , mendocino, 2014	16
paul dolan, cabernet , Mendocino, 2013	18
justin, cabernet , paso robles, 2011	19
garnet, pinot noir , monterey, 2013	13
seven falls, merlot , washington, 2011	12
portillo, malbec , argentina, 2014	14
Ravenswood, zinfandel , lodi, 2012	14

Starters

KABOCHA SQUASH SOUP 10
lemongrass, pepitas

CRISPY BRUSSELS SPROUTS 10
pesto, balsamic glaze, walnuts, pecorino

SESAME TUNA 16
avocado, wonton crisp, spicy radish, wasabi aioli

SALT AND PEPPER SPICED SHRIMP 16
jalapeno, scallion, garlic, cilantro

SEA SCALLOPS 19
autumn squash puree, fennel, pomegranate glaze

TUNA SASHIMI 15
seaweed salad, cucumber, togarashi, micro shiso

CALAMARI FRITTI 14
marinated pepper, lemon aioli

LOBSTER CAPRESE 19
cherry tomato, burrata, basil,
aged balsamic

Salads

OLIVER'S CAESAR 11
pumpnickel croutons, classic caesar dressing
add chicken 6 add shrimp 12

FARMERS MARKET 12
mixed baby greens, tomatoes, onions, olives,
artichokes, feta, balsamic vinaigrette
add salmon 10 add steak 9 add shrimp 12

ROASTED PUMPKIN SALAD 13
kale, baby potatoes, apples, pumpkin seeds,
poached egg, creamy pumpkin dressing

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or
Eggs may increase your risk of food-borne illnesses.

20% service charge added for parties of 6 or more



features

FILET, CENTER CUT 51

BISON FILET, DURHAM RANCH 55

35 DAY DRY AGED NEW YORK STRIP, USDA PRIME 59

RIBEYE, BONE IN, USDA PRIME 55

add ons
 ADD YOUR FAVORITE SEAFOOD TO COMPLEMENT YOUR SELECTION
 SEA SCALLOPS 17 PRAWNS 15

rubs / sauces / toppings
 sea salt & peppercorn rub, porcini rub, creamy horseradish sauce,
 green peppercorn sauce, argentinean chimichurri, bleu cheese butter

other specialties

SHORT RIBS 35

mashed potato, baby vegetables, shaved pear

TOASTED SESAME SCOTISH SALMON 34

soba noodle salad, cucumber, marinated seaweed

MARY'S ORGANIC CHICKEN BREAST 25

fingerling potato, radicchio, blistered cherry tomato, creamy pesto

MEDITERRANEAN SEA BASS 30

saffron risotto, balsamic peppers, basil vinaigrette

OLIVER'S 1/2 LB BURGER 18

avocado, tomato, lettuce, swiss, green peppercorn aioli
choice of fries or greens

LOBSTER FETTUCCHINE 32

lobster, parmesan, basil, creamy alfredo sauce

RIGATONI 24

artichokes, kale, basil, burrata in light tomato vodka cream sauce

MUSHROOM RISOTTO 20

mushrooms, pomegranate, parmesan, truffle oil

sides 8

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|-----------------------|----------------------------------|
| creamed spinach | golden yukon potato puree |
| thai chili broccolini | sautéed field mushrooms |
| mac and cheese | truffle fries or garlic parmesan |
| cauliflower gratin | wilted kale, shaved pear |

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