

## TO GO MENU

### SHRIMP COCKTAIL - 16

*spiced cocktail sauce, castelvetrano olives, celery, cornichons, lemon*

### CHEESE & CHARCUTERIE - 23

*daily selection - whole grain mustard, house pickles, seasonal jam, toast*

## SALADS

### CAESAR SALAD - 12

*chopped romaine hearts, parmesan reggiano, white anchovy, traditional dressing, potato croutons*

### WEDGE SALAD (GF) - 14

*iceberg lettuce, maytag bleu cheese, bacon, chive, cherry tomatoes, pickled red onion, hot sauce powder, buttermilk dressing*

## STARTERS & SMALL PLATES

### CREAMY WHITE BEAN & KALE SOUP - 12

*roasted garlic, tomatoes, parmesan*

### LOBSTER BISQUE - 16

*creamy lobster base, shredded lobster meat, sherry*

### OLIVER'S SPINACH LOAF - 9

### FAMILY STYLE PACKAGES

*minimum 4 people*

### THE SIGNATURE - 45 / PP

*beef tenderloin  
whipped potato & seasonal vegetables  
caesar salad  
choice of soup  
spinach loaf*

### THE CLASSIC - 32 / PP

*chicken milanese  
pasta bolognese  
seasonal soup or caesar salad  
spinach loaf*

### KIDS PASTA - 8

*choice of red sauce or butter sauce*

### KIDS BREADED CHICKEN - 10

*mashed potatoes*

## VEGETABLES (GF)

### BUTTERMILK WHIPPED POTATOES - 10

### SAUTÉED MUSHROOMS - 13

*crispy shallot, parsley, garlic*

## HOUSE MADE PASTA

### CREOLED STROZZAPRETI - 29

*shrimp, cajun andouille sausage, fried okra, creole red sauce*

### 'NDUJA LUMACHE - 24

*midnight moon goat cheese, candied walnut, parsley*

### ROASTED MUSHROOM CARBONARA - 24

*campanelle pasta, garlic, shallot, creamy egg yolk & parmesan sauce*

### LUMACHE BOLOGNESE - 28

*braised veal, pork, beef & tomato ragù, red wine, parmesan, fresh herbs*

### LOBSTER RAVIOLI - 35

*lemon, tarragon, parmesan reggiano, saffron tomato sauce*

## BAR PLATES

### STEAK SANDWICH - 19

*mixed mushrooms, wilted greens, provolone, roasted garlic aioli  
side of house chips*

### OLIVER'S BURGER - 16

*house made bun, smoked cheddar  
side of house chips  
optional add ons:  
lettuce, onion, spanish tomato jam*

## MAIN PLATES

### PAN SEARED SCALLOP - 44

*sunchoke purée, brussels spouts, tomato scampi, puffed farro*

### FAROE ISLAND SALMON - 39

*celery root purée, bok choy kimchi, red winter wheatberry, apple, fennel & watercress salad*

### PAN SEARED SEA BASS - 38

*artichoke risotto, roasted tomatoes, olives, parsley*

### CHICKEN MILANESE - 32

*marinated tomato, red onion, baby arugula, parmesan reggiano, balsamic reduction*

### ROASTED CAULIFLOWER - 17

*shishito pepper yogurt, pickled shallot, golden raisins, dukkah, cilantro*

## PRIME CUTS

### A5 WAGYU FLATIRON STEAK 7oz - 44

*served with whipped potatoes, seasonal vegetables, choice of sauce*

### PRIME FILET MIGNON 8oz - 52

*STRIP STEAK OSCAR - 38  
jumbo lump crab, asparagus, hollandaise*

## SAUCES

OLIVER'S STEAK SAUCE  
GORGONZOLA CREAM

DEMI GLACE (GF)  
CHASSEUR (GF)

*extra side - 7*

## ADD - ONS

2 SEA SCALLOPS - 12  
6oz LOBSTER TAIL - 30  
SAUTÉED MUSHROOMS - 6