

Oliver's

EST. 1936

Thanksgiving Day 2022

2095 DELAWARE AVE • BUFFALO, NY 14216 • 716-877-9662 • OLIVERSCUISINE.COM

STARTERS & SMALL PLATES

CAESAR SALAD - 15

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

ROASTED BEET SALAD - 16

*frisée, compressed apple, shaved fennel,
point Reyes blue cheese, yuzu vinaigrette, hazelnut*

AUTUMN HARVEST SALAD - 17

*roasted delicata squash, spring mix,
red wine poached pears, goat cheese,
vanilla champagne vinaigrette, candied pecans*

OYSTERS ON THE HALF SHELL - 18

daily selection - seasonal mignonette

OYSTERS ROCKEFELLER - 19

creamed spinach, hollandaise

SHRIMP COCKTAIL - 18

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

LOBSTER BISQUE - 16

herb oil, fried bread

DECADENCE OF EGG (GF) - 10

*sous vide egg yolk, pancetta,
truffle oil, potato foam*

CHEESE & CHARCUTERIE - 24

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

OLIVER'S SPINACH LOAF

*half - 7
whole - 12*

HOUSE MADE PASTA

LUMACHE BOLOGNESE - 18 / 28

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

BUCATINI ALLA NERANO - 18 / 26

fried zucchini, caciocavallo, basil, pepper

BUTTERNUT SQUASH TORTELLONI - 24 / 39

*brown butter sabayon, roasted grapes,
fried sage, vadouvan*

PRIME CUTS

C.A.B. PRIME RIBEYE 16oz - 65

BONE-IN 45-DAY DRY AGED STRIP STEAK 16oz - 60

PRIME FILET MIGNON 8oz - 54

MISHIMA RESERVE AMERICAN WAGYU ULTRA STRIP STEAK B.M.S. 8+ 12oz - 125

*served with whipped potato, brussels sprouts,
caramelized onions, pancetta & choice of sauce*

SAUCES

HOLLANDAISE (GF)
DEMI GLACE (GF)
GORGONZOLA CREAM
OLIVER'S STEAK SAUCE
extra side - 7

ADD - ONS

OSCAR STYLE - 18
6oz LOBSTER TAIL - 32
(2) SEARED SCALLOPS - 24

MAIN PLATES

TURKEY DINNER - 42

choice of:

butternut squash soup or roasted beet salad

*light & dark meat, whipped potatoes, herbed stuffing,
haricot verts, gravy, cranberry sauce*

CHICKEN MILANESE - 36

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

LOBSTER RISOTTO - 28 / 48

*poached lobster tail, leeks,
sunchokes, black truffle butter, chive*

PAN SEARED SCALLOPS - 49

*bulgur wheat, cauliflower,
pomegranate, citrus salsa, chili oil*

SEARED FAROE ISLAND SALMON - 42

*polenta, bok choy, almonds,
apple & jicama salad, calabrian chili vinaigrette*

HUDSON VALLEY DUCK BREAST - 57

*red cabbage purée, whole grain mustard spätzle,
dried apricot, green onion, black garlic jus*

SIDES - 8

WHIPPED POTATO SAUTÉED MUSHROOMS

ROASTED BRUSSELS

caramelized onions, pancetta