

MONDAY TO
SUNDAY

DINNER

Oliver's Bistro

4PM TO
CLOSE

APPETIZERS

BRUSCHETTA 12.00

Tomatoes, fresh basil & garlic on
toasted bread

NORWEGIAN SMOKED SALMON 17.00

Crisp potato pancakes with chives, sour
cream & caviar

GRILLED CALAMARI 16.00

With red pepper aioli OR FRIED
CALAMARI with spicy marinara sauce

HUMMUS PLATTER 12.00

With olives & grilled pita bread or celery
and carrot crudité

EDAMAME steamed* 10.00

TEMPURA FIRECRACKER SHRIMP 14.00

Barbecue sauce for dipping

GUACAMOLE & CORN TORTILLA CHIPS 18.00

SHRIMP COCKTAIL** 20.00

Fresh jumbo shrimps, celery & homemade
cocktail sauce

TARTARE & CARPACCIO

OLIVER'S TUNA TARTARE** 29.00

Saku tuna loin, avocado, cucumber,
shallots, fresh herbs, olive oil, yuzu

SALMON TARTARE** 32.00

avocado, chopped salmon, chives,
shallots, dill

BEEF TARTARE** 34.00

chopped raw beef, onions, capers,
cornichons, Dijon mustard dressing,
quail egg, French fries

MARINATED SALMON CARPACCIO** 26.00

fresh lemon, dill, olive oil marinade &
arugula salad

BEEF CARPACCIO** 24.00

arugula, parmesan cheese, basil pesto,
truffle oil

STARTERS & SOUPS

SOUP OF THE DAY 10.00

FRENCH ONION SOUP au gratin 12.00

CARIBBEAN SEAFOOD SOUP* 14.00
With shrimp, mussels, calamari, clams &
today's fresh fish

FRESH BURRATA MOZZARELLA 19.00

On thick sliced tomatoes, roasted pepper
salad, basil & crostini

ESCARGOTS (9) IN SIZZLING ROQUEFORT GARLIC BUTTER* 16.00

With crostini bread for dipping

CEVICHE OF SHRIMP & FRESH FISH** 18.00

Snapper, shrimp, tomato juice, ginger,
onions, jalapeño, cilantro

LOBSTER RAVIOLI 16.00

Appetizer in a creamy brandy
lobster bisque

OYSTERS ROCKEFELLER (6) 18.00 garlic butter, spinach, panko crusted

SALADS

OLIVER'S HOUSE SALAD* 14.00

mesclun, cherry tomato, cucumber, cilantro-lime vinaigrette

CLASSIC CAESAR SALAD 16.00

hearts of romaine, shaved Reggiano parmesan, crostini

COBB SALAD* 19.00

mesclun, grilled chicken, bacon, blue cheese, hard-boiled egg,
tomato, cucumber, avocado, red onion, blue cheese dressing

VEGAN COBB SALAD* 19.00

mesclun, tofu, tomato, beet, asparagus, mushroom, avocado,
garbanzo bean, cilantro-lime vinaigrette

ASIAN GRILLED CHICKEN SALAD* 19.00

mesclun, cucumber, bean sprout, carrot, ginger, roasted
cashew, miso vinaigrette, crispy wonton

MEDITERRANEAN BLACKENED SALMON SALAD* 28.00

Cucumber, garbanzo, tomato, caper, feta cheese, red onion, avocado

FRIED GOAT CHEESE OVER ARUGULA & APPLE 19.00

house-pickled beet, raisin, walnut, raspberry vinaigrette

GREEK SALAD WITH GRILLED CALAMARI* 19.00

chopped hearts of romaine, feta cheese, olive, tomato,
cucumber, red onion, citrus vinaigrette

RARE SEARED SUSHI GRADE AHI TUNA NICOISE SALAD* 26.00

mesclun, anchovy, hard-boiled egg, new potato, French bean,
tomato, olive, roasted pepper, cilantro-lime vinaigrette

NY STEAK SALAD* 24.00

mesclun, roasted pepper, mixed vegetables, red
onion, gorgonzola, blue cheese dressing

FLATBREADS & TACOS

available until 7pm

GARLIC FLATBREAD 15.00

asiago & Grana Padano cheese

MARGHERITA FLATBREAD 17.00

tomato sauce, mozzarella & fresh basil

CHICKEN, SPINACH & BACON FLATBREAD 17.00

mozzarella & Asiago cheese

STEAK & WILD MUSHROOM FLATBREAD 17.00

caramelized onions, asiago cheese &
gorgonzola

SMOKED SALMON & BRIE FLATBREAD 17.00

dill aioli & arugula

CHIPOTLE BEEF TACOS 17.00

Chihuahua cheese, pico de gallo, chipotle aioli

GRILLED OR BLACKENED FISH TACOS 17.00

Chihuahua cheese, pico de gallo, chipotle aioli

CILANTRO LIME SPICED SHRIMP TACOS 17.00

with mango pineapple relish

BURGERS

& SLIDERS

with hand-cut French fries or salad

OLIVER'S BURGER 22.00

Bermuda onion, lettuce, tomato, pickle

TEXAS RODEO BURGER 23.00

sautéed onion, BBQ sauce, aged cheddar,
Applewood smoked bacon, fried onion rings

IMPOSSIBLE VEGETARIAN BURGER 20.00

chipotle aioli, lettuce, tomato, avocado

TRIO OF KOBE BEEF SLIDERS 20.00

with béarnaise sauce

PASTA

LINGUINE AGLIO e OLIO 21.00*

tossed with extra virgin olive oil, sautéed garlic, crushed pepper flake & cherry tomato

PAPPARDELLE PRIMAVERA 25.00*

fresh vegetables, virgin olive oil & fresh herbs

MAC & CHEESE 24.00

chicken, mushroom, bacon & pea

3 CHEESE POTATO GNOCCHI 26.00

creamy parmesan, asiago, gorgonzola cheese sauce, shallot, garlic and white wine

PESTO PASTA 21.00*

penne, creamy pesto sauce, cherry tomato

LINGUINE WITH FRESH SEAFOOD & SHRIMP 27.00*
with roasted garlic in a light tomato broth

LINGUINE VONGOLE 28.00*
with clams, garlic and parsley

SHRIMP SCAMPI 25.00*
citrus garlic butter, lemon, baby spinach

LOBSTER RAVIOLI (6) 26.00
in a creamy brandy lobster bisque

SHRIMP RISOTTO 24.00
with asparagus & grape tomato

MUSHROOM RISOTTO 23.00
with parmesan and truffle oil

*gluten-free pasta available +2.00

SPAGHETTI & MEATBALLS 24.00*
homemade beef meatballs in tomato sauce with fresh herbs & basil

PAPARDELLE BOLOGNESE 26.00*
classic Italian meat sauce

OLIVER'S BEEF LASAGNA 26.00
Bolognese, lasagna sheets & béchamel sauce topped with parmesan

SHORT RIBS RAVIOLI (5) 34.00
homemade demi-glace, crispy onion

FETTUCCINE CARBONARA 26.00*
crisp pancetta, pea, black pepper, parmesan and cream

ENTREES

PANKO CRUSTED RED SNAPPER 28.00
jasmine rice, mango pineapple relish

PAN ROASTED CRISP SKIN WHOLE BRANZINO 36.00
green goddess sauce & broccoli

ASIAN STYLE SESAME CRUSTED TUNA 32.00
over Israeli couscous, mixed vegetables, ponzu sauce

RACK OF LAMB 45.00
roasted potato, grilled asparagus, mint demi glaze

CHICKEN MILANESE 26.00
with arugula salad, shaved parmesan

COUNTRY FRIED CHICKEN 26.00
lemon pepper gravy, spinach-garlic mashed potato

MADRAS CHICKEN CURRY 26.00
fried plantain, mango chutney, jasmine rice

SHRIMP IN CURRY SAUCE 27.00
fried plantain, mango chutney, jasmine rice

SLOW BRAISED SHORT RIBS 36.00
mashed potato, green pea, crispy onion strings

BEEF BOURGUIGNON 28.00
slow braised tender beef in a savory burgundy sauce with pearl onion, carrot, mushroom, fingerling potato

CHICKEN PARMIGIANA 27.00
gratinated with mozzarella served with pasta marinara

CHICKEN SCALLOPINE MARSALA 26.00
topped with fresh mushroom in marsala wine sauce, mashed potato

MUSSELS WITH SPICY SAUSAGE* 24.00
in a roasted garlic tomato broth, crostini bread

MUSSELS MARINIÈRE* 24.00
Mussels in white wine sauce with a dash of cream

SIMPLY VEGETABLES* 28.00 
grilled & sautéed fresh seasonal vegetables, jasmine rice

THE GRILL

GRILLED CHURRASCO STEAK 37.00
center cut with chimichurri, hand-cut French fries

STEAK FRITES (12oz) 42.00
N.Y. sirloin with béarnaise sauce, hand-cut French fries

FILET MIGNON (8oz) 48.00
béarnaise or black peppercorn sauce, grilled asparagus

GRILLED CHICKEN PAILLARD* 24.00
chicken breast, garlic & olive oil on chopped romaine, radicchio & grape tomato, cilantro-lime vinaigrette

GRILLED SALMON 30.00
over warm Israeli couscous with wilted spinach & grape tomatoes, citrus aioli

MAHI MAHI* 26.00
grilled or blackened, Choron sauce, mashed potato

SIDE ORDERS

MASHED OR ROASTED POTATOES/ HAND-CUT FRENCH FRIES/ SAUTEED BABY SPINACH/
SAUTEED VEGETABLES/ GRILLED VEGETABLES/ SWEET POTATO FRIES/ BROWN RICE/
GRILLED ASPARAGUS/ STEAMED BROCCOLI/ SAUTEED GREEN BEANS (with garlic parsley) 8.00 each
JUMBO FRIED ONION RINGS 7.00/ TRUFFLE FRIES with herbs and parmesan 12.00

side orders and add-ons are not sold separately

ADD-ONS

CHICKEN, MAHI-MAHI, SHRIMP or TOFU 12.00
SALMON or TUNA 16.00



Vegan //  Vegetarian // Gluten-free flatbread available. // PLEASE RE-CONFIRM W/ YOUR SERVER REGARDING DIETARY RESTRICTIONS.

Substitutions may incur a charge, please ask your server. // A service charge of 20% will be automatically added to the bill. // Split checks are allowed for up to 4 guests.

* Gluten free when served without breads. // **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.