

MONDAY TO  
SUNDAY

# LUNCH

## Oliver's Bistro

FROM 11AM  
TO 4PM

### 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, chive,  
shallots, dill

BEEF TARTARE\*\* 34.00

chopped raw beef, onion, caper,  
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 tomato, 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, onion,  
jalapeño, cilantro

LOBSTER RAVIOLI 16.00

Appetizer in a creamy brandy lobster  
bisque

### FLATBREADS & TACOS

GARLIC FLATBREAD 15.00 

asiago & Grana Padano cheese

MARGHERITA FLATBREAD 17.00 

tomato sauce, mozzarella & fresh basil

CHICKEN, SPINACH & BACON FLATBREAD 17.00

melted mozzarella & Asiago cheese

SMOKED SALMON & BRIE FLATBREAD 17.00

dill aioli & arugula

STEAK & WILD MUSHROOM FLATBREAD 17.00

caramelized onions, asiago cheese &  
gorgonzola

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

### GRILLED PANINIS & SANDWICHES

served with homemade potato chips

OLIVER'S CUBAN PANINI 17.00

mojo pork, Black Forest ham, Swiss  
cheese, mustard, pickle

GRILLED VEGETABLE PANINI 17.00 

with goat cheese and basil pesto

CAPRESE PANINI 16.00 

mozzarella, tomato, basil pesto & arugula

GRILLED CHICKEN & BRIE  
ON GRILLED CIABATTA 19.00

applewood smoked bacon, cherry tomato

OLIVER'S SPICY TUNA MELT  
PANINI ON SOURDOUGH 17.00  
with aged cheddar

MAHI MAHI SANDWICH 21.00

grilled or blackened, toasted brioche,  
red onion, tomato, remoulade sauce

OLIVER'S FRIED CHICKEN BLT 21.00

bacon, lettuce, tomato, herb  
mayonnaise, on sourdough

### BURGERS & SLIDERS

with hand-cut French fries or salad

OLIVER'S BURGER 22.00

Bermuda onion, lettuce, tomato, pickle

OLIVER'S IMPOSSIBLE  
VEGETARIAN BURGER 20.00 

chipotle aioli, lettuce, tomato, avocado

TEXAS RODEO BURGER 23.00

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

TRIO OF KOBE BEEF SLIDERS 20.00

with béarnaise sauce



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.

## SALADS

### OLIVER'S HOUSE SALAD\* 14.00

mesclun, cherry tomatoes, cucumbers, 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, pepper, cilantro-lime vinaigrette

### NY STEAK SALAD\* 24.00

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

## ENTREES

### CHICKEN MILANESE 26.00

with arugula salad, shaved parmesan

### COUNTRY FRIED CHICKEN 26.00

lemon pepper gravy, spinach-garlic mashed potato

### SIMPLY VEGETABLES 28.00\*

grilled & sautéed fresh seasonal vegetables, jasmine rice

### PAN ROASTED CRISP SKIN WHOLE BRANZINO 36.00

green goddess sauce & broccoli

### MADRAS CHICKEN CURRY 26.00

mango chutney, fried plantain, jasmine rice

### SHRIMP IN CURRY SAUCE 27.00

mango chutney, fried plantain, jasmine rice

### MUSSELS WITH SPICY SAUSAGE\* 24.00

in a roasted garlic tomato broth, crostini bread

## 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

## PASTA

### LINGUINE AGLIO e OLIO 21.00\*

tossed with extra virgin olive oil, sautéed garlic, crushed pepper flakes & cherry tomatoes

### 3 CHEESE POTATO GNOCCHI 26.00

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

### PAPPARDELLE PRIMAVERA 25.00\*

fresh vegetables, virgin olive oil & fresh herbs

### FETTUCCINE CARBONARA 26.00\*

with crisp pancetta, peas, black pepper, parmesan and cream

### SPAGHETTI & MEATBALLS 24.00\*

homemade beef meatballs in tomato sauce with fresh herbs & basil

### PAPARDELLE BOLOGNESE 26.00\*

classic Italian meat sauce

### MAC & CHEESE 24.00

with chicken, mushrooms, bacon & peas

### LINGUINE WITH FRESH SEAFOOD & SHRIMP 27.00\*

with roasted garlic in a light tomato broth

### LOBSTER RAVIOLI (6) 26.00

in a creamy brandy lobster bisque

### LINGUINE VONGOLE 28.00\*

with clams, garlic and parsley

### PESTO PASTA 21.00\*

penne with creamy pesto sauce and cherry tomatoes

\*gluten-free pasta available +2.00

## 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



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