



## specialty drinks

14

### 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, <b>prosecco</b> , Italy	12
roederer estate, <b>brut</b> , anderson valley	15
mumm napa, <b>brut rose</b> , napa	16

### white

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

### red

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

## starters

WAGUE STEAK TARTARE 19  
capers, dijon olive oil emulsion, crackers

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

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

SALT AND PEPPER SPICES SHRIMP 16  
eggplant, tahini, jalapeno, garlic, cilantro

CHIMICHURI GRILLED SCALLOPS 19  
cucumbers, mango salsa

LOCAL SPRING ASPARAGUS 15  
brioche, fried egg, shaved truffles

JAPANESE CEVICHE 17  
tuna, salmon, avocado, yuzu jalapeno  
vinaigrette

CALAMARI FRITTI 13  
marinated pepper, lemon aioli

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

## salads

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

ORGANIC MIXED GREENS 9  
cucumber, tomato, balsamic dressing

TOMATO AND STRAWBERRY SALAD 14  
feta, basil, arugula, extra virgin olive oil

ICEBERG LETUCE 14  
point reyes blue, bacon lardons,  
tomato, cilantro

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
- PORTERHOUSE, USDA PRIME 72
- DELMONICO, BONE IN SIRLOIN 49
- PETIT FILET 43
- SHORT RIBS 35  
american wagyu, mashed potato, baby squash, snow peas
- SONOMA COUNTY LAMB CHOPS 48  
watermelon, feta, mint, olives, lavash, harissa aioli

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

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

**other specialties**

- MUSHROOM RISOTTO 19  
field mushrooms, fava beans, parmesan, truffle essence
- SWEET AND SPICY HONEY SIRACHA-GLAZED SCOTTISH SALMON 32  
cucumber sesame salad, snow peas, thai vinaigrette
- MARY'S ORGANIC CHICKEN BREAST 25  
fingerling potato, radicchio, blistered cherry tomato, creamy pesto
- CLASSIC BAKED SHRIMP SCAMPI 35  
garlic, white wine, herbs, breadcrumbs, rustic grilled bread
- PORCINI RAVIOLI 34  
maine lobster, field mushrooms, baby squash, summer truffles

**sides 8**

- GRILLED ASPARAGUS
- CREAMED SPINACH
- MASHED POTATO
- MAC AND CHEESE
- CHARRED BROCCOLINI
- TRUFFLE FRIES OR GARLIC PARMESAN
- BABY SPRING SQUASH
- SAUTÉED FIELD MUSHROOMS

**sandwiches**

- SMOKED TURKEY 17  
brie, piquillo peppers, on ciabatta
- OLIVER'S BURGER 17  
swiss, avocado, tomato, lettuce, green peppercorn aioli  
choice of fries or greens
- AVOCADO CHICKEN CLUB WRAP 17  
smoked bacon, avocado, lettuce, tomato, chipotle aioli  
choice of fries or greens

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