



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, prosecco , Italy	12
roederer estate, brut , anderson valley	15
mumm napa, brut rose , napa	16

white

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

red

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