

EST.D

THE OLIVER

2016

THANKSGIVING

AMERICAN CUISINE REDEFINED

23 Nov, *Twenty Seventeen*

MENU ITEMS SUBJECT TO CHANGE

No. 1 FIRSTS

PORK NUGGETS*

confit pork, smoked mozzarella, jalapeño, bbq sauce

SLOPPY JOES*

white cheddar, B&B pickles, steamed buns

DIP Duo

roasted pepper queso, guacamole, warm tortilla chips

LEEK FONDUE

goat cheese, fontina, gruyere, dark beer, crostini

JUMBO SHRIMP COCKTAIL

house cocktail sauce, lemon chive aioli


BREAD & BUTTER

ciabatta loaf, salted butter


SALADS OR SOUP

SOUP OF THE DAY

LITTLE HOUSE

mixed lettuces, dried pear, macadamia nut, pickled onion, Manchego, apple cider vinaigrette 

CHOP CHOP*

mixed greens, arugula, carrots, broccoli, radicchio, smoked edamame, chickpeas, provolone, pepperoncini, cider oregano vinaigrette 

ADD: GRILLED OR FRIED CHICKEN \$4, HANGER STEAK \$6, JUMBO SHRIMP \$7.5, FAROE ISLAND SALMON \$6 TO ANY OF THE ABOVE SALADS


SHRIMP LOUIE*

jumbo gulf shrimp, avocado, tomato, iceberg boat, Louie dressing 

SANDWICHES

CHOICE OF FRIES, CHIPS, OR COLESLAW

THE O BURGER*


steakburger, bacon, aged white cheddar, B&B pickle, caramelized onions, dijonnaise, house brioche bun  *option*

PRIME RIB DIP

slow-cooked prime rib, au jus, horseradish sauce, aged provolone, bolillo bread

SOUTH OF THE BORDER

TACO PLATTERS

local soft corn tortillas, guacamole, roasted tomato salsa, kale slaw 

 BRAISED SMOKED PORK* pickled onions

 RED SNAPPER* cajun remoulade

 CHILE SHREDDED CHICKEN cilantro

CHOOSE ANY THREE SIDES AND
MAKE IT A MEAL FOR \$16

THANKSGIVING SPECIALS

FIRSTS

CURRIED BUTTERNUT SQUASH SOUP 8
fried sage

ROASTED GALA APPLE SALAD 8

goat cheese, arugula, mix greens, toasted pecans, maple cider vinaigrette

PLATES

HERB-ROASTED TURKEY BREAST 22

sausage cornbread dressing, orange-cranberry relish, roasted & herbed squash with goat cheese, sweet potato soufflé, thyme gravy

WALNUT-CRUSTED PORK ROAST 22

pickled apple salad, roasted carrot purée, Swiss char & leek gratin, chile glaze Kabocha squash, rosemary jus


DESSERT

PUMPKIN PIE 8

pumpkin mousse, maple cheesecake whip, white chocolate, butter crust, brown butter crunch

SEAFOOD & PASTA

FAROE ISLAND SALMON* 20

seared, sautéed cabbage, smoked bacon, coriander vinaigrette, choice of one side 

RUBY RED TROUT* 18

Louisiana spiced, collard slaw, choice of one side 

ARTICHOKE CARBONARA 18

bucatini, English peas, hearts of palm, Parmigiano Reggiano, black pepper, fried egg**
ADD JUMBO SHRIMP \$7.5

MEATS & BIRDS

*PREMIUM, DOMESTIC MEATS OF HIGHEST QUALITY,
CHOICE OF ONE SIDE*


AMISH CHICKEN* 20

roasted, celery salad, herb butter, roasted garlic sauce, wild mushroom 


AGED PORK CHOP* 23

soy-orange glaze, carrot purée, pickled apple salad 

MIDWEST BLACK ANGUS FILET* 29

8oz, cocoa crusted, red wine butter 

HANGER STEAK* 21

onion jam, watercress sauce, herbed butter 

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SHOESTRING FRIES garlic aioli 6
GOOD O' MASHED POTATOES  6
SWEET POTATO MAC & CHEESE 7

CAULIFLOWER FRIED RICE 7
ROASTED LOCAL VEGGIES  6
CHARRED BROCCOLI soy lime chill 6

 gluten free

 option - must request gluten free

** These items may be served raw or under cooked.

* Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.