

THE OLIVER

2018 RESTAURANT WEEK LUNCH

DINE-IN ONLY | 15 PER PERSON
Does not include drink, tax, or gratuity

FIRST

choose one:

LITTLE HOUSE SALAD

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

BG SALAD

baby kale mix, heirloom carrots, honey crisp apple, pecans, watermelon radish, Manchego, honey mustard dressing **gf**

SOUP OF THE DAY

SECOND

choose one:

RUBY RED TROUT*

Louisiana spiced, collard slaw, charred broccoli **gf**

AUTUMN VEGETABLE BOLOGNESE

spaghetti, mascarpone, squash, eggplant, wild mushroom, grana padano

HOT KOREAN SLIDERS

chicken, pickled vegetable, napa cabbage, hot sauce, kewpie mayo, sesame & sourdough buns

PRIME RIB DIP*

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

SHRIMP LOUIE SALAD*

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

gf gluten free **gf** 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.