



OLIVER'S

GREAT FOOD * GREAT PEOPLE

DINNER MENU

All Seafood & Steaks served with:

~ Seasonal Vegetable of the day ~

~ Your choice of Dinner or Caesar Salad ~

~ Your choice of Mashed or Buttered New Potatoes or Sidewinder Fries (Loaded for \$2 more) ~

SEAFOOD

CHILEAN SEA BASS \$35

Chilean Sea Bass has a fabulous taste and can be prepared either with Lemon and Herb Butter or kick up the heat with our spicy Umami Glaze

FAROE ISLAND SALMON \$25

Fresh caught Faroe Island Salmon / This hardy Salmon is moist and flaky, prepared with our spicy Umami Glaze or a Red Pepper Honey Glaze

Add 3 sautéed Shrimp for \$4

All of Oliver's Steaks are HyPlains Heritage Farms Premier Choice Angus Beef which is processed exclusively at the world-class Dodge City facility.

We combine our premier marbling requirements with a commitment to tight specifications to consistently deliver exceptional taste and tenderness.

STEAKS

BEEF TENDERLOIN STEAK MARKET PRICE

Oliver's offers our delicate, rich 8 oz Tenderloin Steak, seasoned with our House Blend and topped with our Herb Butter

BONELESS RIBEYE MARKET PRICE

Our flavorful 13 oz Boneless Ribeye is charbroiled to your preferred temperature / We recommend Medium Rare for the best flavor experience / Seasoned with our House Blend and topped with our Herb Butter

Add 3 sautéed Shrimp for \$4

THIS & THAT

CREAMY RISOTTO \$18

Our tasty Risotto cooked with Chicken Stock, Butter, a hint of White Wine, Baby Portabella Mushrooms, Onion and Spinach

with SHRIMP \$28

8 large sautéed Shrimp with our Creamy Risotto

CHICKEN BREAST \$25

Our Naked Airline Chicken Breast from Joyce Farms marinated in a Lemon and Brown Sugar Brine and seared in Lemon Pepper

Served with seasonal Vegetable of the day and your choice of Mashed or Buttered New Potatoes or Sidewinder Fries (Loaded for \$2 more)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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