



# Oliver's

## R O O F T O P

### *Valentine's Features*

#### *STARTERS*

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##### **SEAFOOD BISQUE**

Shrimp and lobster in a velvety sherry tomato cream sauce 14

##### **SEARED SEA SCALLOPS**

4 pan seared sea scallops topped with a brown butter gin and tarragon sauce, served over a bed of wilted spinach 24

#### *DESSERT*

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White Chocolate Raspberry Cheesecake 13

#### *ROMANTIC COCKTAILS*

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##### **SHOT THROUGH THE HEART**

Hendrick's Gin | Strawberry Syrup  
Pomegranate Juice | Soda Water | Glitter 13

##### **LOVE POTION**

Tito's Vodka | Lemon Juice | Simple Syrup  
Muddled Raspberries | Rose Gold Sugar Rim 11

#### *ENTRÉES*

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##### **GINGER GARLIC SWORDFISH**

8oz pan seared swordfish topped with a ginger garlic sauce over sesame teriyaki spinach. Served with basmati rice and sautéed parmesan brussels sprouts tossed in truffle oil 42

##### **FILET AND SHRIMP**

8oz center-cut filet and 3 jumbo shrimp cooked in a whiskey garlic cream sauce. Served with loaded mashed potatoes and sautéed parmesan brussels sprouts tossed in truffle oil 69

##### **BONE-IN FRENCHED PORK CHOP**

12oz pork chop cooked with a fig and grape agrodolce. Served with pecan whipped sweet potatoes and sautéed parmesan brussels sprouts tossed in truffle oil 46

##### **SURF & TURF**

8oz center-cut filet topped with herb butter and a 6oz lobster tail. Served with carrots and asparagus and loaded mashed potatoes. Accompanied with drawn butter and bearnaise 75

##### **TWIN LOBSTER TAILS**

Two 6oz lobster tails served with shrimp alfredo over linguine and sautéed parmesan brussels sprouts tossed in truffle oil. Accompanied with drawn butter and sweet chili aioli 65

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

