

Appetizers

Jumbo Shrimp Cocktail

Rockwell's signature four piece jumbo shrimp cocktail with lemon and cocktail sauce served in a lighted dry ice display.

Crab Cakes

Two crab cakes Louisiana Style, served with a creole cream sauce.

Tuna Napoleon

Slices of seared tuna and avocado layered with crispy wonton, served with chili-soy sauce, chive infused olive oil and fresh wasabi sprouts.

Market Board

A selection of charcuterie including cured meats and sausages, artisan cheese, Marcona almonds, ale mustard and crackers.

Moroccan Olives

Marinated olive medley paired with slices of Manchego cheese and crostini.

Black Mission Fig Baked Brie

Baked brie round on truffled crostini with a slice of roasted apple, black mission figs, toasted pistachio, and honey

Soups

Cheddar Beer Soup

The signature soup of The Oliver House. Made with Cheddar cheese and Buckeye Beer.

Soup du Jour

An ever changing selection from our culinary team.

Salad

Baby Arugula

Tossed with roasted grapes, Marcona almonds, red onion, goat cheese and lemon-honey vinaigrette.

Caesar

Romaine lettuce lightly tossed in dressing, with Grana Padana Parmesan and croutons. Our Caesar dressing is made with imported white anchovies and unfiltered extra virgin olive oil.

Baby Spinach

Served with sliced egg, tomato, blue cheese crumbles, crispy onion straws, and warm bacon vinaigrette.

Tomato Caprese

Heirloom cherry tomatoes, miniature fresh mozzarella balls, red onion and basil leaves over mixed greens. Finished with balsamic vinegar and extra virgin olive oil.

Entrées

Surf & Turf

Eight ounce cut of prime grade sirloin, a crab cake, roasted garlic mashed potato and asparagus.

Lobster Macaroni and Cheese

Lobster claw meat, white Cheddar cheese, Boursin cheese, cream and macaroni.

Scottish Salmon

All natural Scottish salmon seared and glazed with a sweet chili sauce, toasted sesame seeds, dried ginger and fresh wasabi sprouts. Served over sun dried tomato rice pilaf and steamed asparagus.

Pan Roasted Chicken

Two bone-in chicken breasts stuffed with prosciutto and Boursin cheese. Served with sun dried tomato beurre blanc.

Garlic Butter Poached Shrimp

Five garlic butter poached jumbo shrimp over saffron rice pilaf and fresh asparagus. Finished with grated parmesan and fresh parsley.

Penne Provencal

Kalamata olives, shallot, garlic, tomato, and capers sautéed in a wine and butter sauce with penne pasta. Finished with crumbled feta cheese and herbs.

Steaks*

Tri Tip Sirloin

Eight ounce U.S.D.A prime grade cut, rich full flavor, firm texture.

Kansas City Strip

Fourteen ounce U.S.D.A. prime grade bone in strip steak.

New York Strip

Fourteen ounce U.S.D.A prime grade cut with a full bodied texture.

Filet Mignon

Eight ounces of U.S.D.A. certified prime grade Angus center cut beef tenderloin.

Bone In Ribeye

Eighteen ounce U.S.D.A. certified prime grade Angus cut, heavily marbled for peak flavor.

Colorado Lamb

Twin six ounce cuts of U.S.D.A. certified prime grade Colorado lamb porterhouse.

Garnishments

**Jumbo Shrimp Scampi
(3)**

Caramelized Onion

Maytag Blue Cheese

**Espresso Stout Steak
Sauce**

Crab Cake

Hollandaise

Lobster Oscar

*Butter poached lobster
claw meat, asparagus, and
béarnaise.*

Oscar Style

*Lump crab meat,
asparagus and
hollandaise.*

Wild Mushrooms

Béarnaise

Potatoes and Vegetables

**Asparagus with
Hollandaise**

Fresh Broccoli

**Sautéed Cremini
Mushrooms**

In a Marsala Butter sauce.

**Brussel Sprouts &
Prosciutto**

*Sliced brussel sprouts
sautéed with garlic,
shallots, lemon, and
prosciutto ham.*

Baked Potato

*Butter and sour cream
\$6.00 Loaded 7.50*

Duck Frites

*Hand Cut French Fries
cooked in duck fat,
seasoned with smoked sea
salt and served with duck
fat aioli.*

Crispy Hash Brown

*With sour cream, red
onion marmalade, capers,
and chives.*

**Balsamic Glazed Baby
Beets**

*18 year balsamic vinegar,
beet juice, and butter.*

**Curried Roasted
Cauliflower**

*Tossed with toasted
almond gremolata.*

**Roasted Garlic
Mashed Potatoes**

Lyonnaise Potatoes
*Caramelized onion and
crispy potatoes.*

**Eating raw or undercooked foods may cause food borne illness. Please inform server of any dietary needs, or allergy warnings.*