



Olivia's

CHOP HOUSE

Making Jonesville A Great Place To Eat

Starters / Small Plate

Famous Calamari

Marinated in ginger ale, lightly breaded, and deep fried 12

White Corn Guacamole & Chips ^{GF}

Diced avocado, sweet corn, black beans, bell peppers, fresh cilantro and jalapeno peppers. Served with tri-color tortilla chips 6

Beer Cheese Potato Skins

Crispy fried potato skins smothered in warm beer cheese sauce and topped with bacon, tomatoes and green onions 7

Seared Ahi Tuna

Sesame seed encrusted with wasabi and eel sauce 14

Fish Tacos

Grilled Mahi Mahi topped with cabbage, fresh pico de gallo, and Louisiana tartar sauce 9

Fried Mozzarella

Homemade mozzarella sticks served with marinara 8

Chicken Tenders

Breaded and deep-fried tossed with sweet chili, sesame seeds, and green onions 10

Spicy Buffalo Cauliflower

Cauliflower florets fried to a golden brown with buttermilk batter, then tossed in buffalo sauce and topped with celery, bleu cheese dressing and green onions 9

Brew Pub Pretzel Bites

Served with beer cheese dip 6

Salads & Soups

Soups

Classic BLT or Chef's Soup of the Day 4

Add to salad Chicken 4/ Shrimp 6/ Grilled Salmon 8/ Filet Tips 6

Dinner Salad ^{GF}

Fresh greens, cucumber, tomato, red onion, roasted nuts, and dried cherries 4

Chop House Salad ^{GF}

Fresh greens, cucumber, tomato, cheese, bacon, roasted nuts, and dried cherries 7

Romaine Waldorf Salad ^{GF}

Romaine lettuce, apples, grapes, bleu cheese, and candied pecans tossed with maple-cider vinaigrette 12

Caesar Salad

Romaine heart, shaved parmesan cheese, tomato, red onion, and crouton 10

Blackened Chicken Salad

Fresh greens, tomato, cucumber, grapes, cheese, roasted nuts, and dried cherries 14
Petite size 9

Southwest Salad

Mixed greens, sliced avocado, black bean and white corn salad, and crispy corn tortilla chips 10

Greek Salad

Feta cheese, Kalamata olives, tomatoes, cucumbers, red onions, and a pepperoncini on a bed of mixed greens 11

Certified Angus Beef

6 oz Filet Mignon Finished with veal Demi sauce and sautéed mushrooms or melted bleu cheese crumbles 26

8 oz House Sirloin Finished with sautéed mushrooms and onions 18 ^{GF}

14 oz Ribeye Finished with caramelized onion 26 ^{GF}

10 oz Manhattan Strip Strip steak trimmed and cut tall, topped with garlic herb butter 26 ^{GF}

Slow Roasted Prime Rib Aged mid-western beef

*Slow cooked and served medium-rare to medium 10 oz cut 22 / 16 oz cut 28

Signature Dishes

Black & Bleu Tuna Ahi tuna blackened and topped with melted bleu cheese, served rare 18

Brown Sugar Chop Applewood smoked, brown sugar marinated, bone-in pork chop grilled to perfection 22

Smothered Filet Tips Topped with sautéed onions, mushrooms, red peppers and a melted three cheese blend 17

Chicken Marsala Mushroom mascarpone marsala sauce 18

Pecan Chicken Panko and pecan encrusted chicken 18

Baby Back Ribs Finished with homemade chipotle honey bbq sauce 24

Chicken St. Joe Chevre and three cheese blend with sautéed onion, mushroom and chicken, wrapped and baked in flaky phyllo dough with creamy alfredo 19

Seafood

Fresh Salmon Oven poached with lemon-butter sauce 21

Chardonnay Walleye Lightly dusted in flour and fresh herbs finished with a Chardonnay butter reduction with capers 21

King Crab Legs One pound window-cut king crab legs 39 ^{GF}

Honey Ginger Mahi Mahi Grilled with a cinnamon chipotle rub and topped with homemade honey-ginger sauce 24

Almond Encrusted Salmon With sweet chili and spicy plum 21

Select two sides with the above entrées: Dinner Salad, Coleslaw, BLT Soup, Chef Soup, Fresh Vegetables, Garlic Mashed Potato, Baked Potato, Baked Sweet Potato, Salt and Pepper Fries, Sweet Potato Fries

Premium sides: House salad, Caesar salad add \$4 Waldorf add \$6

Pasta

Fettuccini Alfredo Tossed in our homemade alfredo cream sauce 12

Add Chicken 4 / Shrimp 6 / Filet Tips 6 / Salmon 8

Sacchettini Rose Sacchettini pasta stuffed with six cheeses and served in a creamy tomato sauce 14

Add Chicken 4 / Shrimp 6 / Filet Tips 6 / Salmon 8

Feta Chicken Orzo Chicken breast grilled with Italian seasonings resting on orzo pasta with feta cheese, asparagus, and red peppers, tossed in a lemon chicken broth 20

Sandwiches

With your choice of fresh-cut sea salt and pepper fries, sweet potato fries, side salad, or soup

Chicken Avocado Topped with lettuce, tomato and provolone cheese on brioche bun 11

Black Bean Burger Topped with avocado, sour cream, lettuce, and fresh pico de gallo on a brioche bun 10

Grilled Chicken Chipotle Grilled chicken, Swiss cheese, bacon, sautéed onions, lettuce, tomatoes and chipotle mayo on a dressed French baguette 11

French Dip Hand sliced prime rib stacked on a French baguette with melted Swiss cheese and served with hot Au Jus 13

Cheesesteak Hoagie Hand sliced prime rib, warm beer cheese, sautéed onions and peppers on a French baguette 13

The Original Chop House Steak Burger 10

7 ounces of Certified Angus beef charbroiled to order

**additional pricing on some items

Lettuce
Tomato
Pickle
Onion

Ketchup
Mustard
Mayonnaise

Colby jack cheese
Pepper jack cheese
Provolone cheese
American cheese
Swiss cheese

Bacon**
Mushroom**
Sautéed onions**
Avocado**

Bleu cheese**
Hard-boiled egg**
Jalapeño**

^{GF} Gluten Free Bun Available**



Olivia's Favorites

(For kids 8 and under, includes beverage)

4 oz. Steak Cooked to order with mashed potatoes 9

American Cheese Burger Served on a brioche bun with french fries 5

Grilled Chicken Served with garlic mashed potatoes 5 ^{GF}

Salad Topped with cheese, cucumber, and tomato 4 ^{GF}

Chicken Tenders Served with french fries 5

Mac & Cheese 5

Kids Dessert

Kids Sundae

Vanilla bean ice cream served with whipped cream, chocolate sauce, and a cherry 2

Desserts

White Chocolate Raspberry Cheesecake

A special house recipe 6

Lemon Crème Brûlée ^{GF}

Silky smooth custard topped with caramelized sugar 5

Peanut Butter Pie

Chocolate cookie crust filled with peanut butter mousse, chocolate, and topped with peanut butter cups 6

Colossal Chocolate Cake

(Enough to share)

Layers of moist chocolate cake with chocolate fudge icing served with vanilla bean ice cream 14

Classic Tableside Bananas Foster

Served with vanilla bean ice cream 7

Ask Your Server For Details About Our Feature Dessert

Wine List

CHOP HOUSE SPECIALTY WINE

A sweet red blended family recipe

Bottle 15 Glass 5.00

WINE BY THE GLASS

Moscato, Chardonnay, Merlot, Cabernet, White Zinfandel, Pinot Grigio 5.50

WINE WALL & CHILLER

Be sure to check out our new wine selection.

We offer different wines every week from all over the world.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

This menu item is gluten friendly. Please inform your server of any allergies to ensure our chefs minimize the risk of cross-contamination.

^{GF}

This menu item is gluten friendly

~Gift certificates available~