



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 11

Smothered House Chips

Thick-cut fried potato chips smothered with ranch, bacon, tomato, and green onion 7

Shrimp Cocktail ^{GF}

Jumbo shrimp served chilled with lemon and cocktail sauce 12

Spinach Dip

Creamy spinach and artichoke blend with garlic and herbs baked with cheese 10

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 8

Fried Mozzarella

Homemade mozzarella sticks served with marinara 7

Chicken Tenders

Breaded and deep-fried tossed with sweet chili, sesame seeds, and green onions 8

Breaded Spinach Bites

Blend of spinach and artichokes with mozzarella, then breaded with panko bread crumbs 8

Sampler

Breaded Spinach Bites, Fried Mozzarella, and Shrimp Cocktail 14

Salads & Soups

Soups

Classic BLT or Chef's Soup of the Day 4

Add to salad Chicken 4/ Shrimp 6/ Grilled Salmon 6/ Steak 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

USDA Steaks

USDA choice beef, chef selected and hand-cut to ensure you receive the best quality

6 oz Filet Mignon Finished with veal Demi sauce and sautéed mushrooms 24

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

12 oz New York Finished with a Kentucky bourbon sauce 21

14 oz Ribeye Finished with caramelized onion 22 ^{GF}

20 oz Porterhouse Best of both worlds, filet and New York strip 26 ^{GF}

Slow Roasted Prime Rib Aged mid-western beef

*Slow cooked and served medium-rare to medium 10 oz cut 18 / 16 oz cut 24

Signature Dishes

Fresh Grilled Porkchop Charbroiled and glazed in our house-made Carolina-mustard bbq sauce 16

Chicken Marsala Mushroom mascarpone marsala sauce 17

Pecan Chicken Panko and pecan encrusted chicken 17

Baby Back Ribs Finished with homemade chipotle honey bbq sauce 22

Seafood

Fresh Salmon Oven poached with lemon-butter sauce 17 ^{GF}

Chardonnay Walleye Lightly dusted in flour and fresh herbs finished with a Chardonnay butter reduction with capers 18

King Crab Legs One pound window-cut king crab legs 38 ^{GF}

Grilled Mahi Mahi Dusted with cinnamon chipotle topped with honey ginger sauce 18 ^{GF}

Almond Encrusted Salmon With sweet chili and spicy plum 18

..... Fresh Seafood of the Week

Select two sides with the above entrées: Dinner salad, BLT soup, chef's soup, fresh vegetables, baked potato, baked sweet potato, salt and pepper fries, sweet potato fries, cole slaw, or garlic mashed potatoes

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

Pasta

Spicy Chipotle Ham, mushrooms, and grape tomatoes topped with three-cheese blend 14

Fettuccini Alfredo Tossed in our homemade alfredo cream sauce 12

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

Lobster Ravioli Cold water lobster meat, sherry wine, and mozzarella cheese 18

Sandwiches

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

Grilled Chicken Chipotle Grilled chicken, Swiss cheese, bacon, sautéed onion, lettuce, tomato, and chipotle mayo on a cheese-crust hoagie 9

Chicken Bacon Avocado With lettuce, tomato, bacon, and provolone on brioche bun 10

Rustic Prime Thinly sliced prime rib topped with Swiss cheese, sautéed mushrooms, and beef sauce served on a brioche bun 10

Black Bean Burger Topped with avocado, sour cream, lettuce, and fresh pico de gallo on a brioche bun 9

Mahi Mahi Topped with coleslaw and colby jack cheese on a brioche bun 12

The Original Chop House Steak Burger 9

Here are some popular variations and substitutions: **additional pricing on some items

Lettuce	Colby jack cheese	Bacon**	Bleu cheese**
Tomato	Pepper jack cheese	Mushroom**	Hard-boiled egg**
Pickle	Provolone cheese	Sautéed onions**	Jalapeño**
Onion	American cheese	Avocado**	
Ketchup	Swiss cheese		
Mustard	Gouda Cheese		
Mayonnaise			

As a Hillsdale County native, I decided to open a restaurant near my home town. In 2001 I opened The Chicago Water Grill, named after the two streets that it stood upon, which was a prime location on the legendary Sauk Trail. For eight years, people came from miles around to enjoy a night of fine dining and great

atmosphere at the Chicago Water Grill. Sadly, the Chicago Water Grill was destroyed by a fire in 2009. The entire community rallied behind me, so I made the decision to rebuild. During that process, I worked with designers and architects to create a modern atmosphere with the same fine dining experience. In 2011, named after my first child, who was born during the construction, Olivia's Chop House was completed. Now, just as the Chicago Water Grill before, Olivia's Chop House is the premier dining destination in Hillsdale County. People travel from miles around to experience the great atmosphere, as well as the fantastic menu.

Wayne G Babcock

Olivia's Favorites

(For kids 8 and under, includes beverage)

American Cheese Burger Served on mini pretzel bun with french fries 5

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

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

Steak Bites Served with garlic mashed potatoes 5^{GF}

Chicken Tenders Served with french fries 5

Mac & Cheese 4

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 5

Lemon Crème Brûlée^{GF}

Silky smooth custard topped with caramelized sugar 5

Candied Pecan Sundae^{GF}

Vanilla bean ice cream topped with candied pecans, caramel sauce, and whipped cream 4

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

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.

This menu item is gluten friendly.

Please inform your server of any allergies to ensure our chefs minimize the risk of cross-contamination.

*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.

~Gift certificates available~