

- Starters -

Ahi Tuna Tower

Fresh ahi, soy vinegar, radish, avocado, mango, tobiko, sriracha sauce and toasted sesame seeds 12

Artisan Salumi and Pate

Soppressata, nostrano, gentile salami, rosa salami, pate Forrester, and san daniele with baguette and traditional accompaniments 12

Hawaiian Island Fresh Ahi

Served blackened with a spicy soy mustard sauce 12

Artisanal Cheese Plate

Humboldt Fog, Saga Blue, Triple Cream Brie, Saint Andre & Boschetto Al Tartufo.

Selection of any

Three 12 Four 15 Five 17

Calamari Fritti

Tender calamari dusted in flour, flash fried and tossed with garlic, lemon and white wine 10

Shrimp Cocktail

Served chilled with house made cocktail sauce 12

Maryland Style Crab Cake

Jumbo lump crab, baby frisee lettuce, sriracha infused and served with tartar sauce 14

Hong Kong Shrimp

Four jumbo shrimp spiced in a coconut tempura with wasabi orange marmalade 12

Beef Skewers

Teriyaki glazed with toasted sesame seeds, braised spinach and Asian slaw 12

Orange Hill Sampler

Fresh ahi, coconut tempura shrimp, beef skewers and calamari fritti 20

- Soup -

Chef's Soup of the Day 6

Made-from-scratch daily

French Onion Soup

Baguette crostini, gruyere and parmesan cheese 8

- Salads -

Orange Hill Green Salad

Organic greens, candied walnuts, black grapes, bleu cheese and citrus vinaigrette 7

Caesar Salad

Baby romaine lettuce, Parmigiano Reggiano and crostini 9

Chopped Vegetable Salad

Asparagus, avocado, green beans, tomatoes, crisp potatoes, dijon vinaigrette 11

The OH Wedge

Baby iceberg, cherry tomatoes, chives, red onion, Maytag blue cheese croquette, chopped egg and bacon 9

Heirloom Tomato & Burrata Cheese

Micro basil, extra virgin olive oil and aged balsamic 14

- Entrees -

From the Sea

Miso Marinated Chilean Sea Bass

Pan seared and served with steamed rice, kale, bean sprouts, yellow fried onions and a sweet chili sauce 36

Hawaiian Ahi

Seared blackened with black Thai rice, bok choy and spicy mustard butter sauce 28

Fresh Atlantic Salmon

Portobello crusted with creamy garlic mashed potatoes, braised spinach and mushroom vinaigrette emulsion 26

Bouillabaisse Mediterranean

Lobster, clams, mussels, shrimp, fresh fish, scallops and calamari in a tomato saffron broth 33

Red Snapper en Papillote

Caramelized onions, vegetables, roasted tomatoes, couscous and lemon caper beurre blanc 29

Cold Water Lobster Tail

Steamed lobster tail served with creamy garlic potato gratin and buttered asparagus 55

Pan Seared Scallops Wrapped in Bacon

Served over black Thai rice, baby bok choy, lime butter and aged balsamic reduction 32

Jumbo Shrimp and Portobello Ravioli

Sundried tomato and asparagus in a cognac infused lobster bisque 22

Alaskan King Crab

Pound and a half, sautéed in wine and garlic butter with creamy garlic mashed potatoes and asparagus 55

Drunken Mahi Mahi

Blackened & deglazed with tequila in a lime cream sauce, yukon gold potatoes and glazed vegetables 26

From the Land

Filet Mignon

Broiled to your liking, creamy garlic potato gratin and garden vegetables with a cognac demi glaze 37

Portobello Mushroom Ravioli (Vegetarian)

Sautéed in extra virgin olive oil with roasted eggplant, fresh vegetables, herbs with tomato fennel sauce and Grana Padano cheese 20

USDA Prime NY Strip Steak

12 ounce aged, finished with Maytag blue cheese butter, creamy garlic mashed potatoes and seasonal vegetables 39

Chateaubriand for Two

Carved tableside with baked potato and fresh garden vegetables, served with truffle béarnaise 37 per person

Roasted Prime Rib

¾ pound, herb crusted prime rib, au jus, creamy garlic mashed potatoes and fresh garlic sautéed spinach 30

“Oscar Style” Filet Mignon

Served with jumbo lump crab meat and béarnaise sauce 39

Roasted Breast of Free Range Chicken

Marinated in sweet sherry & jerez vinegar, mission fig & raisins, potato croquette, fresh vegetables 21

Kurabuta Pork Chop

Ratatouille stuffed Swiss chard, and roasted fingerling potatoes with port wine sauce 32

Australian Roasted Rack of Lamb

Rosemary marinated, pepita crusted, creamy garlic mashed potatoes, garden vegetables, pomegranate sauce 38

Surf & Turf “The Ultimate Combo”

8oz filet & ½ pound cold water lobster tail, creamy garlic mashed potatoes and asparagus 75