

-STARTERS-

House Sampler

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

Ahi Tuna Tower

Fresh ahi, chili, soy, radish, avocado, mango, ginger, tobikko caviar and wasabi crème fraiche..... 12

Hong Kong Shrimp

Four Jumbo Shrimp spiced in a coconut tempura with wasabi orange marmalade..... 12

Thai Shrimp

In a lemon carrot ginger broth..... 12

Shrimp Cocktail

Served chilled with house made cocktail sauce..... 12

Maryland Style Crab Cake

Pan fried jumbo lump crab served with baby frisee lettuce and sweet red pepper coulis..... 14

Calamari Fritti

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

Kobe Beef Skewers

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

Hawaiian Island Fresh Ahi

Served blackened with a spicy soy mustard sauce..... 12

Mediterranean Mussels

Simmered in garlic butter and white wine, finished with a tomato fennel sauce and toasted baguette 12

Orange Hill Trio

Ahi tuna tartare, cured king salmon and shrimp cocktail..... 12

-SOUP-

Maine Lobster Bisque Sherry infused, garnished with lobster meat..... 8

Chef's Soup Of The Day..... 6

-SALADS-

Orange Hill Green Salad

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

Caesar Salad

Whole romaine lettuce, aged grana cheese, kalamata olives and crostini 8

Poached Pear & Belgian Endive

Bartlett pear over endive, baby greens, candied walnuts and hazelnut champagne vinaigrette..... 8

The Wedge

Crispy iceberg, beefsteak tomatoes, poached red onions and crumbled blue cheese dressing..... 7

Vine Ripe Tomato & Fresh Mozzarella

Fresh mozzarella, basil, and vine ripened tomatoes drizzled with extra virgin olive oil and aged balsamic 8

-ENTREES-

From the Sea

Pacific Swordfish

Grilled and served over forbidden sticky rice, fresh vegetables with blood orange sauce..... 28

Hawaiian Ahi

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

Fresh Atlantic Salmon

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

Drunken Mahi Mahi

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

Grilled Jumbo Prawns

Lemon grass, frisee, dried tomatoes, mozzarella & vegetables in Meyer lemon, aged balsamic syrup 26

Australian Cold Water Lobster Tail

Steamed lobster tail served with mashed potatoes and buttered asparagus..... Market

Dynamite Scallops

Pan seared, topped with lump crab, black Thai rice, blanched vegetables, lime butter sauce..... 28

Ravioli and Jumbo Shrimp

Portobello filled, gulf shrimp, sundried tomato, asparagus in a cognac infused shrimp bisque..... 22

Alaskan King Crab

Pound and a half, sautéed in wine and garlic butter with mashed potatoes and asparagus..... Market

Bouillabaisse Provencal

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

From the Land

Filet Mignon

Broiled to your liking, chef's mashed potatoes and garden vegetables with a peppercorn sauce..... 36

"Oscar Style" Filet Mignon

Served with jumbo lump crab meat and béarnaise sauce..... 39

Roasted Prime Rib

¾ pound, herb crusted prime rib, au jus, mashed potatoes and fresh garlic sautéed spinach..... 28

Chateaubriand for Two

Carved tableside, served with garlic mashed potatoes, fresh garden vegetables, sauced with truffle béarnaise and cognac demi glace..... 37 per person

USDA Prime New York Sirloin

12 ounce aged, broiled and finished with a cabernet shallot compound butter, chef's potatoes, seasonal vegetables..... 39

Roasted Breast of Free Range Chicken

Marinated in sweet sherry & jerez vinegar, mission fig & raisins, potato croquette, fresh vegetables.. 19

Surf & Turf "The Ultimate Combo"

8oz filet & ½ pound Australian lobster tail, chef's mashed potatoes and asparagus..... Market

Australian Roasted Rack of Lamb

Rosemary marinated, pepita crusted, garlic mashed potato, garden vegetable, pomegranate sauce.. 36

-VEGETARIAN-

Portobello Mushroom Ravioli

Sautéed in extra virgin olive oil with roasted eggplant, fresh vegetables, herbs with tomato fennel sauce and grana Parmesan cheese..... 20