

# Dinner

EVERYDAY 3PM - 11PM

## Appetizers & Salads

**SHRIMP TEMPURA 13**  
shrimp, spicy mayo, lettuce, diced red pepper

**YELLOW TAIL TACOS 15**  
crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

**VEAL MEATBALLS 13**  
served with homemade marinara sauce and parmesan cheese

**CREAM OF VEGETABLES 7**  
red and green peppers, zucchini, spinach, haricot vert, a touch of cream

**GAZPACHO 7**  
cucumber, red and green peppers, red onion, tomato, bread, seasoned with touch of red vinegar, lemon juice and tabasco

**STUFFED AVOCADO WITH SHRIMP SALAD 13**  
celery, lemon zest mayonnaise and Titi shrimp

**FRESH MARKET SALAD 13**  
local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette  
(Choice: chicken 6, shrimp 6, salmon 7)

**SUMMER BLOSSOM SALAD 14**  
spinach, fresh strawberries, dried cranberries, walnuts, apples, goat cheese, raspberry vinaigrette dressing

**KALE SALMON SALAD 19**  
grilled salmon, green kale, organic quinoa, pine nuts, lemon vinaigrette

**GRILLED BABY ROMAINE 13**  
authentic caesar dressing, focaccia, shaved parmigiano reggiano and cherry tomatoes  
(choice: chicken 6, shrimp 6, salmon 7)

**BURRATA & FRESH TOMATOES 15**  
creamy mozzarella & fresh market tomatoes baby arugula, white balsamic reduction diced bell pepper and basil oil

## Tartare

**TUNA TARTARE 14**  
raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

**SALMON TARTARE 14**  
raw fresh diced salmon, Indian curry aioli and naan bread

Orange Blossom

## SURF & TURF

**ALMOND TROUT 24**  
fresh butterfly rainbow trout, fresh beans, toasted almonds, brown butter

**MUSSELS MARINIÈRE 20**  
domestic mussels steamed in white wine, shallots, garlic, parsley, served with hand cut french fries

**CAJUN AHI TUNA STEAK 24**  
served with haricot vert, avocado, cherry tomatoes, and balsamic glaze

**CHILEAN SEA BASS 34**  
sea bass filet, sautéed vegetables, celery root puree and our signature champagne sauce

**FREE RANGE CHICKEN PAILLARD 21**  
pounded chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

**MINUTE STEAK 24**  
juicy and tender butterfly 8oz steak served with maitre d'hotel, butter and hand cut french fries

**GRILLED CENTER-CUT NY STEAK 34**  
12oz prime center cut sirloin, served with hand cut french fries and chimichurri sauce

**FILET MIGNON 35**  
8oz prime USDA filet mignon served with truffle mashed potatoes, and champignon sauce

**GRILLED LAMB CHOPS 29**  
served with homemade garlic mashed potato haricot verts and demi glaze lamb au jus

## SANDWICHES

**ORANGE BLOSSOM BURGER 16**  
8oz fresh ground black angus, brioche, slice tomato, onion lettuce, served with hand cut french fries or mixed green salad  
(add: cheese 1, bacon 1, avocado 2)

**TURKEY CLUB 15**  
an American classic, turkey, tomato, avocado, mayo and bacon served with hand cut french fries or mixed greens

**KALE FREE RANGE CHICKEN SANDWICH 16**  
brioche, honey mustard chicken, kale, sliced tomato, avocado and hand cut french fries

**BBQ STEAK SANDWICH 16**  
naan bread, BBQ steak, caramelized onions, baby arugula, Swiss cheese, and hand cut french fries (add: bacon 1, avocado 2)

## Pasta & Rice

**LINGUINI SEAFOOD 22**  
linguini tossed with shrimp, mussels, olive oil in our homemade seafood marinara sauce

**FETTUCINE AL POLPETTINI 19**  
veal meatballs, homemade marinara sauce, cherry tomatoes and shaved parmigiano reggiano

**FETTUCCINE ALFREDO 13**  
homemade alfredo sauce  
(add: chicken 6, shrimp 6)

**LOBSTER RAVIOLI 23**  
lobster ravioli in a lobster brandy cream sauce with chives

**PENNE A LA VODKA 14**  
served with homemade vodka pink sauce, parmesan cheese (add: chicken 6, shrimp 6)

**PENNE PRIMAVERA 17**  
penne tossed with zucchini, green and red peppers, cherry tomatoes, olives parmesan and olive oil

**THREE MUSHROOMS RISOTTO 20**  
Arborio rice, portobello, crimini and shitake mushrooms with white truffle oil and parmesan cheese

**SEAFOOD RISOTTO 22**  
Arborio rice tossed with mussels, shrimp, garlic, tomato olive oil and lobster stock

## Sides

**SAUTÉED GREEN BEANS 6**  
with garlic, shallots, caramelized onion and olive oil

**SAUTÉED SPINACH 6**  
with garlic and olive oil

**HOUSE SALAD 6**  
mix green, cherry tomatoes, onions, lemon vinaigrette

**HAND CUT FRENCH FRIES 5**

**TRUFFLE OIL HAND CUT FRENCH FRIES 8**

**HOMEMADE MASHED POTATOES 5**

Ask us about our daily fresh oven baked cakes

YOUR WAITER IS