

Orange Blossom

APPETIZERS

SHRIMP TEMPURA 16

shrimp, spicy mayo, lettuce, diced red pepper

GAZPACHO 9

cucumber, red and green peppers, red onion, tomato, bread, red vinegar, lemon juice, tabasco

VEAL MEATBALLS 16

homemade marinara sauce, parmesan cheese

YELLOWTAIL TACOS 17

yellowtail ceviche tossed with jalapeno, avocado, ginger soy sauce, in a crispy taco shell

TUNA TARTARE 16

raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad, diced mango

SPINACH & ARTICHOKE DIP 16

served with tortilla chips

RAW BAR

WEST COAST OYSTERS

kumamoto

half dozen 19 | dozen 36

EAST COAST OYSTERS

malpeque

half dozen 19 | dozen 32

SHRIMP COCKTAIL

15

SALADS

FRESH MARKET SALAD 15

local greens, cucumber, green onion, charred corn, mango, and lemon vinaigrette

AVOCADO SALAD 18

baby heirloom tomatoes, avocado, cucumber, olive oil, lemon vinaigrette, and pine nuts

BURRATA & HEIRLOOM TOMATO 18

creamy mozzarella, fresh market tomatoes, baby arugula, white balsamic reduction, diced bell pepper, and basil oil

GRILLED BABY ROMAINE 15

authentic caesar dressing, focaccia, shaved parmigiano reggiano, and cherry tomatoes

CHOICE OF

CHICKEN 8 | SHRIMP 8 | SALMON 9

PASTA + RISOTTO

LOBSTER RAVIOLI 32

lobster brandy cream sauce, chives (6 pcs)

PENNE A LA VODKA 21

served with a housemade vodka pink sauce, parmesan cheese

ADD: CHICKEN 8 | SHRIMP 8

FETTUCCINE AL POLPETTINI 24

veal meatballs, homemade marinara sauce, cherry tomatoes, and shaved parmigiano reggiano

THREE MUSHROOM RISOTTO 29

portobello, crimini, shiitake mushrooms, truffle oil, parmesan

SEAFOOD LINGUINI 32

shrimp, mussels, seafood marinara sauce

FETTUCCINE ALFREDO 21

housemade alfredo sauce

ADD: CHICKEN 8 | SHRIMP 8

LAND

NEW YORK STRIP 12 OZ 46

served with hand cut french fries and chimichurri sauce

FILET MIGNON 8 OZ 45

served with truffle mashed potatoes and champignon sauce

CHICKEN PARMESAN 32

housemade marinara sauce topped with mozzarella cheese and fresh basil

ORANGE BLOSSOM BURGER 21

8 oz fresh ground black angus, sliced tomato, onion, and lettuce on a brioche roll

ADD: CHEESE 1 | BACON 1 | AVOCADO 2

GRILLED LAMB CHOPS 42

served with homemade garlic mashed potatoes, haricot verts and demi glace lamb au jus

ADD: PETER LUGER 3 | CHAMPIGNON 3 | CHIMICHURRI 3

SEA

CHILLEAN SEABASS 38

baby carrots, baby zucchini, cauliflower puree, champagne sauce

MUSSELS MARINIERE 28

white wine, shallots, garlic, hand cut french fries

GRILLED BRANZINO 32

simply grilled, served with eggplant, zucchini, asparagus and cherry tomatoes, topped with chimichurri sauce

CAJUN AHI TUNA STEAK 31

served with haricot vert, avocado, cherry tomato, and balsamic glaze

ALMOND TROUT 29

fresh buttery rainbow trout, fresh beans, toasted almonds and brown butter

SIDES

SAUTEED SPINACH 7

garlic, olive oil

GRILLED ASPARAGUS 8

shaved parmesan, lemon zest

HARICOT VERTS 7

caramelized onion, soy sauce

SAUTEED MUSHROOMS 7

garlic, shallots, parsley

HOMEMADE MASHED POTATOES 6

add truffle oil 3

HAND CUT FRENCH FRIES 6

add truffle oil 3

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added.