

## aperitif

### AHI TUNA \$18

Sesame Seared Ahi Tuna with Ponzu  
Wasabi Sauce & Sesame Oil

### BLACK ANGUS FILET MIGNON CARPACCIO \$14

With Truffle Oil, Baby Arugula &  
Aged Parmesan Cheese

### BURRATA SLIDERS (4) \$15

Toasted Brioche with Truffle Oil, Basil Pesto  
& Compote Medley Tomatoes

### FILET MIGNON MINI BITES \$12

On Toasted Pretzel Bread w/Chipotle Sauce  
& Home-Made Salsa

### FRUTTI DE MARE \$18

Maine Diver Scallops, Tiger Shrimp, Flying Squid  
w/Herbed Garlic Olive Oil

### GRILLED BEEF TONGUE \$15

With Dijon Mustard & Horseradish Dressing

### MOZZARELLA CAPRESE \$12

Fresh Mozzarella w/Farmer's Tomatoes, Basil,  
Olive Oil, Capers & Balsamic Reduction

### OYSTERS BLUE POINT \$14

### PRIME FILET MIGNON TARTAR \$26

### PROSCIUTTO SAN DANIELLE \$14

With Honeydew Melon & Baby Arugula

### SMOKED LOX CREPES \$15

Crepes with Lox on the side, w/Cream  
Cheese Sauce & Baby Arugula

### CHICKEN PATE \$12

Herbs Roasted Chicken Liver w/Brandy,  
Served with Melba & Baguette

### STUFFED EGGPLANT \$12

Three Mix Garlic Cheese Stuffed Eggplants  
on Brioche Topped w/Walnuts

## meat

### AUSTRALIAN RACK OF LAMB \$40

Roasted in Pistachio Crust, Mustard Sauce & Wild Rice

### BLACK ANGUS FILET MIGNON \$36

Portobello Mushroom, Asparagus & Mashed Potatoes

### BLACK ANGUS PRIME RIBEYE STEAK \$36

Truffle Mushroom Spread & Creamy Spinach

### CHEESEBURGER \$16

Hand Crafted w/Brioche & Smoked Gouda  
(Add Fries \$3) (Add Bacon \$3)

### PORK RIBEYE \$28

Garlic Mashed Potatoes

### RISOTTO STUFFED FRENCH QUAIL \$14

Oven Roasted w/Creamy Truffle Mushroom Sauce

### SKIRT STEAK \$28

Chipotle Marinated

### CHICKEN STROGANOFF \$22

W/Savory Mushrooms, Heavy Cream, Sour Cream,  
Onions, w/Mashed potatoes

### LAMB SHANK \$28

Slowly Roasted in Herbs w/Mashed Potatoes

## hot appetizers

### CALAMARI \$14

Peppers with Chef Wasabi Sauce

### CHICKEN WINGS \$14

### COTE DE BEURRE \$16

Slowly Braised Short Ribs w/Fried Onions  
& Mashed Potatoes

### DUCK MONEY BAGS \$15

Smoked & Pulled Moulard Duck  
w/Melba Sauce in Pastry Bags

### JUMBO LUMP CRAB-CORN CAKE \$12

With Basil Jalapeno Aioli

### MUSHROOM RAVIOLI \$15

### MUSSELS PRINCE EDWARD \$18

Steamed in Wine and Garlic Herbs

### VEAL LIVER CUBES \$16

With Caramelized Onions & Balsamic Reduction

## salads

### BURRATA BEETS SALAD \$15

W/Braised Gold & Red Beets, Pistachios,  
Basil Oil & Medley

### EEL SPECIAL SALAD \$20

Roasted Eel w/Mixed Greens, Seaweed Salad  
& Eel Sauce

### FRISÉE LARDON SALAD \$15

Frisée, Smoked Pork Belly, Goat Cheese Topped  
w/Poached Egg & Lyonnaise Sauce

### GOAT CHEESE ARUGULA SALAD \$15

Topped w/Grilled Peach, Candied Walnuts,  
Blueberry & Yogurt Honey Dressing

### GRILLED OCTOPUS SALAD \$18

Micro Arugula, Tamarin Chilis & Saffron Sauce

### PICKLED VEGETABLES \$16

### SASHIMI MIX SALAD \$18

Tuna, Salmon, White Fish, Lettuce, Crabmeat,  
Cucumber w/Special Red Wine Sauce

### SKIRT STEAK SALAD \$18

Chipotle Marinated Skirt Steak  
w/Mesclun Greens, Cherry Tomatoes & Onions

## fish

### BARRAMUNDI \$22

Basil Pesto Parmesan Sauce, Capers

### BLACKENED MONK FISH \$24

Herbs Tandoori Veggie Sauce

### CHILEAN SEA BASS \$38

Roasted on Pine Board w/Vegetables

## seafood

### COCONUT SHRIMP \$15

Tiger Shrimp in Coconut Shaving  
& Mango Sauce

### LOBSTER RAVIOLI \$22

### MAINE LOBSTER TAIL WITH RISOTTO \$22

Parsley Risotto  
& Blood Orange Sauce

### SHRIMP SCAMPI \$24

Creamy Garlic Herb Sauce  
w/Pappardelle

## dessert

### CREAM BRÛLÉE \$10

### MANGO CHEESECAKE \$12

### MOLTEN CHOCOLATE \$12

### TIRAMISU \$10

WE CATER ALL OCCASIONS

YOUR FEEDBACK IS IMPORTANT TO US

Please email us your thoughts [OrangeGrill@gmail.com](mailto:OrangeGrill@gmail.com)



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