

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

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

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



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