

## - Starters -

### **Chef's Selection of Oysters**

seasonal mignonette, bloody mary cocktail sauce 4 each

### **Jumbo Shrimp Cocktail**

classic flavors 18

### **Pan-Seared Crab Cake**

citrus tartar sauce, fennel slaw 16

### **Black Pepper Tiger Shrimp**

toasted garlic, jalapeño, oyster sauce 18

### **Charred Octopus**

chorizo flavors, potatoes, uni-aioli 17

### **Coconut Shrimp**

orange-ginger marmalade 14

### **Red Curry Steamed Mussels**

coconut "bacon", thai herbs 18

### **Calamari**

parmesan crusted, smoked tomato aioli, lemon 14

### **Seared Ahi Tuna**

evaporated pineapple jus, shichimi togarashi, pickled accompaniments 17

### **Agro Dolce Lamb Ribs**

mediterranean spice rub, peach-golden raisin chutney, apricot glaze 18

### **BBQ Duck Tacos**

blackberry-chipotle bbq, apple slaw 17

### **Crispy Brussels Sprouts**

corned beef, whole grain beer mustard 15

### **Spinach Artichoke Dip**

warm sourdough bread 14

## Charcuterie

### **Prosciutto de Parma and Warm Burrata**

grilled bread, seasonal accompaniments 15

### **Foie Gras Torchon**

seasonal fruit gelée, 8 spice ginger financier 18

### **Chef's Butcher Board**

assorted selections of cured meats, olives and cheese 35

### **Warm Olives**

citrus, fresh herbs, chili flakes 7

## - Soup and Salad -

### **Chef's Soup of the Day 7**

### **French Onion Soup**

gruyere grilled cheese sandwich 8

*Add to Salad Chicken 7 | Salmon 9 | Shrimp 12*

### **Local Greens**

orange lavender dressing, shaved fennel, confit orange 9

### **Tricolor Green Salad**

grilled peppers, blackberries, radicchio, bleu cheese, honey herb vinaigrette 11

### **Caesar Salad**

crisp romaine, cream anchovy vinaigrette, garlic croutons 10

### **Heirloom Tomato Salad**

cantaloupe, wild honey ricotta, concentrated yellow tomato, watercress, zucchini bread croutons 12

## - Specialties -

### **Miso-Marinated Chilean Sea Bass**

black thai rice, chinese broccoli, sweet chile sauce 45

### **Seared Scallops**

sweet potato and poblano hash, summer corn and pepper nage, chili lime popcorn 36

### **Seared Ora King Salmon Cioppino**

mussels, clams, calabrian chili broth 35

### **Roasted Jidori Chicken**

chimmichurri couscous, sofrito 30

### **Pappardelle**

charred scallion pesto, pistachio, guanciale, melted cherry tomato 28

### **Truffle Lobster Baked Mac & Cheese**

cavatappi pasta, 4 cheese blend, panko crust 32

### **Herb Roasted Prime Rib**

seasonal vegetables, baked potato, creamy horseradish, au jus 12 oz 34 16 oz 41

\*limited availability

### **Orange Hill Burger**

smoked tomato aioli, avocado puree, shredded lettuce, cheddar cheese, brioche bun, fries 19

### **Snake River Farm Braised Pork Short Rib**

smoked polenta cake, charred radicchio, cherry-vincotto jus 43

A special thank you to our local farmers and purveyors who provide us with the finest produce and butcher cuts to ensure the best quality and freshest seasonal ingredients when available

Due to the California drought and to protect our planet, we serve water only upon request.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# - Entrées -

## Steaks & Chops

*All of our steaks are aged up to 28 days.*

*Our vegetables are freshly harvested at their seasonal peak and sourced from local farms when available.*

### C.A.B. New York Strip Steak

bacon mac 'n cheese, onion rings 14 oz 40

### USDA Prime Rib-Eye Steak

seasonal vegetables, butter-roasted  
fingerling potatoes 14 oz 42

### Filet Mignon

roasted foraged mushroom, crushed red  
bliss potatoes 8 oz 40 | 12 oz 49

### USDA Prime Skirt Steak

braised cipollini onions, french  
onion jus 34

### Chateaubriand for Two

carved tableside, seasonal vegetables,  
baked potato, truffle béarnaise 98

#### Choice of Accompanying Sauce

Red Wine Sauce | Peppercorn Demi | Chimichurri | Truffle Béarnaise | Orange Hill Steak Sauce

*Our steaks are grilled to order to your preference*

**Rare**  
Very red,  
cool center

**Medium Rare**  
Red, warm  
center

**Medium**  
Pink center

**Medium Well**  
Slightly  
pink center

**Well**  
Broiled through,  
no pink

## Enhancements

**Lobster Tail** to any entrée *half* 18 | *full* 34

**Oscar Style** king crab, béarnaise 26

## Sides

**Butter-Roasted Fingerling Potatoes** 10

**Loaded Baked Potato** smoked cheese  
sauce, braised bacon, sour cream, chives 10

**Crushed Red Bliss Potatoes** 8

**Bacon Creamed Spinach** 10

**Roasted Foraged Mushrooms** 10

**Bacon Mac n' Cheese** 10

**Seasonal Vegetables** 8

**Baby Carrots** lavender honey glaze,  
thyme 8

## 3-Course Prix Fixe Menu

### FIRST COURSE

*Choose one*

**Local Greens | Caesar Salad | Choice of Soup**

### SECOND COURSE

*Choose one*

**Herb Roasted Prime Rib** seasonal vegetables, baked potato, creamy horseradish, au jus 12 oz 46

**Miso Marinated Chilean Sea Bass** black thai rice, chinese broccoli, sweet chile sauce 57

**C.A.B. New York Strip Steak** bacon mac 'n cheese, onion rings 52

### THIRD COURSE

*Choose one*

**Lava Cake | Vanilla Bean Crème Brûlée | Housemade Ice Cream and Sorbets**

**Regional Chef Eric Mickle | General Manager Jake Rossman**

*Planning a party? Memories are made here. Contact our Event Specialists at 714-997-1109*

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