## orilla BAR & GRILL

Vegetarian

#### (GF) Gluten free **V**Vegan **STARTERS Homemade Bread** \$7 Served With Labneh Empanadas (choice of two) \$10 Prime Beef + Spicy Sauce Spinach & Cheese Endive Salad 🕞 🚺 \$17 *Pecorino Cheese* + *Grapefruit* + *Pecan* + *Red* Wine Vinaigrette **Caesar Salad** \$17 Baby Romaine Heart Lettuce + Parmesan Cheese + Breadcrumbs+ Homemade Caesar Dressing Orilla Salad 🕞 🏉 \$18 *Hydroponic Arugula* + *Endives* + *Baby* Romaine Lettuce + Fresh Herbs + Lime Dressing + Pecorino Cheese + Tarragon Oil \$18 Burrata (GF) *Pesto* + *Roasted Plum* + *Aged Balsamic* of 6 or more Tiradito de Mahi Mahi 🕞 \$18 White Fish + Coconut Milk Vinaigrette + Red Onion + Mango + Cilantro + Avocado **Grilled Calamari** \$20 Squid Grilled at the Josper + Romesco Sauce Garlic + Chili Flakes + Lemon Zest + Fresh Herbs Ahi Tuna Tartare 🕞 \$22 Crispy Corn Tortilla + Spicy Aioli + Avocado + Sesame Vinaigrette + Sesame Seeds Tiradito de Pulpo 🕞 \$22

Spicy Soy Vinaigrette + Avocado + Shallots + Habanero Pepper

### **ENTREÉS**

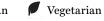
<b>Wagyu Cheeseburger 80z</b> Provolone Cheese + Crispy Smoked Pork Belly + Onions + Lactonese	<b>\$24</b>
<b>Milanesa</b> Breaded Free Range Chicken + Mustard	<b>\$24</b>
<b>Bucatini with Shrimp</b> Homemade Bucatini + Tomato Sauce + Spinach + Fresno Pepper	\$32
<b>Black Rice                                   </b>	\$32

Lumache Pasta with Duck Ragu \$36 *Homemade Lumache Pasta + Duck Ragu* + Fresno Pepper + Capers + Parmigiano Reggiano 24 months of Age + Chives

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you suffer from medical conditions. Please notify us of any food allergies. Gratuity is not included. 18% service charge will be added to parties

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FROM THE JOSPER GRILL	
Flank Steak / 12 oz 🕞	\$36
<b>Butterfly Branzino </b> (F) Lemon Zest + Champagne Garlic Sauce	\$38
Prime New York Steak / 14 oz 🕞 <i>Signature Dish</i>	\$48
Filet Mignon / 8 oz Green Pepper Sauce	\$51
<b>Swordfish / 8 oz (F)</b> Grilled Swordfish + Tomato Relish + Blo Olive + Pine Nuts + Capers + Chives + Grilled Zucchini + Pesto	<b>\$52</b> uck
Prime Rib Eye Steak / 16 oz 🕼	\$68
SPECIALS (FROM THE JOSPER GR	ILL)
<b>Duck Breast </b> (F) Cherry Sauce + Roasted Apple	\$42
Prime Rib Bone-In / 36 oz 🕞	\$145

#### SIDES

Garlic + Parsley

Mashed Potatoes 🕼 🗾	\$10
French Fries 🗊 🖉 💟	\$10
French Fries Provençal 🗊 🖉 💟	\$11

Roasted Brussel Sprouts 🖉 🚱 💲 \$13 with Brown Butter and Black Garlic Dressing

Raw ZucchiniImage: Constraint of the second sec

