

# orilla

BAR & GRILL

 Gluten Free  Vegan  Vegetarian

## STARTERS


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**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*

**Orilla Salad**   \$18  
*Hydroponic Arugula + Endives + Baby*  
*Romaine Lettuce + Fresh Herbs + Lime*  
*Dressing + Pecorino Cheese + Tarragon Oil*


**Burrata**  \$18  
*Pesto + Roasted Plum + Aged Balsamic*

**Tiradito de Pulpo**  \$22  
*Spicy Soy Vinaigrette + Avocado + Shallots +*  
*Habanero Pepper*

## ENTREÉS

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

**Swordfish / 8 oz**  \$52  
*Grilled Swordfish + Tomato Relish + Black*  
*Olive + Pine Nuts + Capers + Chives +*  
*Grilled Zucchini + Pesto*


## FROM THE JOSPER GRILL

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**Flank Steak / 12 oz**  \$36

**Prime New York Steak / 14 oz** \$48  
*Signature Dish*


**Filet Mignon / 8 oz**  \$51  
*Green Pepper Sauce*

**Prime Rib Eye Steak / 16 oz**  \$68

## SPECIALS (FROM THE JOSPER GRILL)

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**Duck Breast**  \$42  
*Cherry Sauce + Roasted Apple*

**Prime Rib Bone-In / 36 oz**  \$145

## SIDES

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**Mashed Potatoes**   \$10

**French Fries**    \$10

**French Fries Provençal**    \$11  
*Garlic + Parsley*

**Roasted Brussel Sprouts**   \$13  
*with Brown Butter and Black Garlic Dressing*

**Raw Zucchini**   \$13  
*Zucchini + Fresno Pepper + Almond +*  
*Pecorino + Lime Dressing*

\*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 of 6 or more

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Ⓞ GF Gluten Free    Ⓞ V Vegan    🍴 Vegetarian

## Valentine`s Specials

### STARTER

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**Tuna Carpaccio** **\$22**

*Thinly Slice Tuna + Roasted Pistachio +  
Habanero Peppers + Shallots + Blood Orange  
+ Spicy Aioli + Preserved Lemon Vinaigrette*

### ENTRÉE

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**Chilean Sea Bass** Ⓞ GF **\$52**

*Champagne Garlic Sauce + Lemon Zest*

### DESSERT

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**Chocolate Mousse** **\$15**

*Chocolate + Raspberry*

