

orilla

BAR & GRILL

 Gluten free  Vegan  Vegetarian

Valentine's Specials

STARTER

Tuna Carpaccio **\$22**
*Thinly Slice Tuna + Roasted Pistachio +
Habanero Peppers + Shallots + Blood Orange +
Spicy Aioli + Preserved Lemon Vinaigrette*

ENTREE

Chilean Sea Bass  **\$51**
Champagne Garlic Sauce + Lemon Zest

DESSERT

Chocolate Mousse **\$16**
Raspberry + Lemon Zest



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STARTERS

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

ENTREÉS

Bucatini with Shrimp **\$32**
Homemade Bucatini + Tomato Sauce +
Spinach + Fresno Pepper

Butterfly Branzino  **\$38**
Lemon Zest + Champagne Garlic Sauce


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

FROM THE JOSPER GRILL

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

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

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

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

SIDES

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