orilla BAR & GRILL

GF Gluten free V Ve

egan	Vegetarian

STARTERS		FROM THE JOSPER GRILL	
Empanadas (choice of two) Prime Beef + Spicy Sauce	\$10	Flank Steak / 12 oz (F)	\$36
Spinach + Cheese		Prime New York Steak / 14 oz GF	\$48
Endive Salad © Pecorino Cheese + Grapefruit + Pecan +	\$17 Red	Filet Mignon / 8 oz GF Green Pepper Sauce	\$51
Orilla Salad (F) / Hydroponic Arugula + Endives + Baby	\$18	Prime Rib Eye Steak / 16 oz @	\$68
Romaine Lettuce + Fresh Herbs + Lime Dressing + Pecorino Cheese + Tarragon C	SIDES		
Burrata ©F Pesto + Roasted Plum + Aged Balsamic	\$18	Mashed Potatoes ⊕	\$10
ENTREÉS		French Fries @ 🗗 💟	\$10
Bucatini with Shrimp Homemade Bucatini + Tomato Sauce	\$32	French Fries Provençal (F) Garlic + Parsley	\$11
Spinach + Fresno Pepper Butterfly Branzino ©F	\$38	Roasted Brussel Sprouts 💋 🗊 with Brown Butter and Black Garlic Dress	\$13 <i>sing</i>
Lemon Zest + Champagne Garlic Sauce	.	Raw Zucchini 🎜 🌐 Zucchini + Fresno Pepper + Almond +	\$13
Swordfish / 8 oz GF Grilled Swordfish + Tomato Relish + Black	\$52 ck	$Pecorino + Lime\ Dressing$	
Olive + Pine Nuts + Capers + Chives + Grilled Zucchini + Pesto			

^{*}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









Valentine's Specials

STARTER

Tuna Carpaccio

\$22

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

ENTREES

Truffle Fettuccine

\$45

Homemade Fettuccine + Black Winter Truffle

Chilean Sea Bass (F)

\$51

 $Champagne\ Garlic\ Sauce + Lemon\ Zest$

DESSERT

Chocolate Mousse

 $Raspberry + Lemon\ Zest$

