

# oro

RESTAURANT AND BAR

## *Dinner Menu*

### **Appetizers**

<b><i>Mediterranean Daily Seafood Stew</i></b>	<i>Bowl</i>	6
<i>Tomato Saffron Brodo, Cannellini Beans, Parsley Oil &amp; Basil Aioli</i>	<i>Cup</i>	4
<b><i>Cream of Tomato Basil &amp; Crab Soup</i></b>	<i>Bowl</i>	6
<i>Blue Lump Crab Salad &amp; Lime Crème Fraiche</i>	<i>Cup</i>	4
<b><i>Mediterranean Calamari salad</i></b>		8.5
<i>Chili Dusted, Banana Peppers, radicchio, Pepperonchinis &amp; Limoncello Caper Aioli</i>		
<b><i>Steamed Clams &amp; Mussels</i></b>		8
<i>PEI Mussels, New Zealand Green lips, Manila Clams, Fennel, &amp; Sherry</i>		
<b><i>Lobster Macaroni &amp; Cheese</i></b>		9
<i>Mascarpone &amp; Manchego Cheese, Main Lobster and Truffle Oil.</i>		
<b><i>Pear &amp; Prosciutto Carpaccio</i></b>		8
<i>Daily Pear Selection, Arugula Salad, Shaved Manchego &amp; Cracked Black Pepper</i>		
<b><i>Scallop &amp; Lobster Stack</i></b>		9
<i>Lime marinated &amp; Seared Diver Scallop, Jicama Basil Salad, Maine Lobster &amp; preserved Lemon Vinaigrette</i>		

### **Salads**

<b><i>Emily's Caesar</i></b>		7
<i>Baby Red &amp; Green Romaine, Garlic Focaccia croutons, Parmigano Reggiano</i>		
<b><i>Oro Salad</i></b>		7.5
<i>Field greens, zesty oranges, Haystack Goat Cheese, Spiced Almonds, Balsamic Vinaigrette</i>		
<b><i>Sonoma Salad</i></b>		7.5
<i>Baby Arugula, Strawberries, Candied Pistachios, Ricotta Salata Cheese, Champagne Poppyseed Vinaigrette.</i>		
<b><i>Simple Salad</i></b>		7
<i>Field Greens, Caramelized Walnuts, Lemon Zest and Gorgonzola Dressing</i>		
<b><i>Tomato "Stacked" Caprese</i></b>		8.5
<i>Hand-pulled Fresh Mozzarella, Vine-ripened Tomatoes, Roasted Garlic Olive Tapenade, Pesto, Arugula &amp; Balsamic Reduction</i>		
<b><i>Boston Bib &amp; Plantain</i></b>		8
<i>Organic Baby Bibb Lettuce, Haystack Goat Cheese, Strawberries, Glazed Pecans Preserved Lemon Vinaigrette</i>		

***Parties of six or more will have an automatic 18% gratuity added to the Single check and no split checks.***

## **Entrees**

*All Entrees Served with Freshly Baked Bread*

<b><i>Natural Chicken Breast</i></b>	19
<i>Grilled Buddy's Natural Farms Chicken Breast, Warm Spinach &amp; Goat Cheese Phyllo, Capanata, Muscato Drizzle</i>	
<b><i>Pistachio Crusted Halibut</i></b>	22
<i>Pistachio Dusted Alaskan Halibut, Black Barley Risotto, Preserved Lemon &amp; Summer Pea &amp; Mint Spumma</i>	
<b><i>Grilled Striped Sea Bass</i></b>	22
<i>Lemon Risotto Cake, Pickled Maui Onion &amp; Peppercrest Salad, Preserved Lemon Vinaigrette &amp; Basil Oil</i>	
<b><i>Lamb Duo</i></b>	26
<i>Harrisa Seared Rack of Lamb, Mergueze Sausage, Chickpea Puree, Peppercrest, Tagine Onion &amp; Fennel Ragout, Orange Veal Reduction</i>	
<b><i>Seared Breast of Duck</i></b>	24
<i>Maple Leaf Farms Breast of Duck, Pickled Maui Onion, Braised Asparagus, Black Barley Risotto, Berry &amp; Port Wine Reduction, Balsamic Glaze</i>	
<b><i>Filet Mignon</i></b>	28
<i>Rhubarb &amp; Yukon Potato Hash, Apples &amp; Braised Asparagus, Spiced Pinot Noir Reduction &amp; Truffle Oil.</i>	
<b><i>Sugar Spiced Wild Salmon</i></b>	23
<i>Seared Alaskan Salmon, Jicama Basil Salad, &amp; Micro Radish Greens, Citrus Lavender Water, Basil Oil</i>	
<b><i>Coriander Crusted Tuna</i></b>	23
<i>Seared Rare #1 Yellow Fin Tuna, Shiitake Mushroom Frisee Salad, Duo Beet Vinaigrette.</i>	
<b><i>Grilled Cowboy Chop</i></b>	35
<i>Bone-in 16oz Ribeye, Broccolini, Roasted Garlic Yukon Potato Puree, Shiitake Mushroom &amp; Caramelized Three Onion Demi-Glace</i>	
<b><i>Buffalo Sirloin</i></b>	27
<i>Chili Gastric Grilled Bison, Warm Gorgonzola Rhubarb Peppercrest Salad, Agarita &amp; Juniper Berry Reduction.</i>	
<b><i>Pear &amp; Gorgonzola Ravioli</i></b>	18
<i>Daily Pear, Maui Onions &amp; Root Vegetables, Summer Pea Mint Spumma, Walnut Arugula Salad.</i>	
<b>Desserts</b>	
<b><i>Grand Marnier Navan Crème Brulee, &amp; Pistachio Orange Biscotti</i></b>	7
<b><i>Trio of Chocolate Truffles, Spiced Wine Reduction &amp; Berry Salad</i></b>	8.5
<b><i>Black Forest Brioche Bread Pudding, Bourbon hard Sauce &amp; Crème Anglaise</i></b>	6.5
<b><i>Chocolate Volcano Cake, Molten Hot Center &amp; Crème Anglaise</i></b>	6
<b><i>Frozen Strawberry Soufflé, Strawberry Balsamic Compote</i></b>	7
<b><i>Chocolate Cookies 'n' Starbucks Cream</i></b>	7
<b><i>Sorbet Of The Moment</i></b>	5