

oro

RESTAURANT AND BAR

Lunch Menu

Soups & Appetizers

Mediterranean Daily Seafood Stew	Bowl	6
<i>Tomato Saffron Brodo, Cannellini Beans, Parsley Oil & Basil Aioli</i>	Cup	4
Cream of Tomato Basil & Crab Soup	Bowl	6
<i>Blue lump Crab Salad & Lime Crème Fraiche</i>	Cup	4
Mediterranean Calamari Salad		8.5
<i>Chili Dusted, Banana Peppers, Radicchio, Pepperoncinis & Limoncello Caper Aioli</i>		
Steamed Clams & Mussels		8
<i>PEI Mussels, New Zealand Green lips, Manila Clams, Fennel, & Sherry</i>		
Bocconcini & Tomato Saffron Bruschetta		8
<i>Petit Fresh Mozzarella, Ciabatta Bread, Tomato Basil Relish, Balsamic, Field Greens & Preserved Lemon</i>		
Pear & Prosciutto Carpaccio		8.5
<i>Daily Pear Selection, Arugula Salad, Shaved Manchego & Cracked Black Pepper</i>		
Blackened Crab Cake		9.5
<i>Jumbo Blue Crab, Jicama Basil Slaw, Mango compote, lime crème fraiche, Chili & Turmeric Oil</i>		

Salads

Emily's Caesar		7
<i>Baby Red & Green Romaine, Garlic Focaccia croutons, Parmigiano Reggiano</i>		
Oro Salad		7.5
<i>Field Greens, zesty oranges, Haystack Goat Cheese, Spiced Almonds, Balsamic Vinaigrette</i>		
Sonoma Salad		7.5
<i>Baby Arugula, Strawberries, Candied Pistachios, Ricotta Salata Cheese, Champagne Poppyseed Vinaigrette.</i>		
Simple Salad		7
<i>Field greens, Caramelized Walnuts, lemon Zest and Gorgonzola dressing</i>		
<i>Add Grilled Chicken to any Salad Above</i>		4
<i>Add Seared Rare #1 Ahi Tuna to any Salad Above</i>		6.5
Tomato "Stacked" Caprese		8.5
<i>Hand-pulled Fresh Mozzarella, Vine-ripened Tomatoes, Roasted Garlic Olive Tapenade, Pesto, Arugula & Balsamic Reduction</i>		
Seared "Rare" Tuna Nicoise		14.5
<i>Yellow fin Tuna, Field Greens, Haricot vert, Boiled egg, Baby Yukon Potatoes Pickled Maui Onions & Preserved Lemon Vinaigrette</i>		

Sandwiches & Chef's Specialties

Your choice of French Fries or Vegetable Chips

Oro Burger

8oz Certified Angus Beef, Pickled Maui Onions & Smoked Provolone

8

Smoked Salmon Club

Lemon Alloutte Cheese, Caper Berries, Nova Scotia Smoked Salmon, Applewood Smoked Bacon, on Sourdough

12.5

Platinum Burger

8oz Certified Angus Beef, Seared Foie Gras, Agarita berry Jam, Jarlsberg Cheese & Shaved Black Truffle Fries

18

Basil Pesto Chicken

Grilled Boneless Breast of Chicken, Pesto, Arugula, Goat Cheese on Focaccia Bread.

9.5

Grilled Portobello & Eggplant

Roasted Peppers, Field Greens, Lemon Alloutte Cheese, Micro Radish Greens, & Hummus On grilled Marble Rye

8.5

Blackened Tuna Focaccia

Seared & Thinly Sliced "Rare" Ahi Tuna, Limoncello Caper Aioli, Jicama Basil Slaw, And Crisp Pancetta.

11.5

Club Wrap

Ham, Smoked Turkey, Applewood Smoked Bacon, Smoked Provolone, Shredded Lettuce & Tomatoes wrapped in a flour tortilla.

8

Build Your Own Pasta

Choose Your Pasta

Rigatoni

Fettuccine

Angel Hair

Choose Your Favorite

Italian Sausage

Grilled Chicken

Rock Shrimp

7

Choose Your Sauce

Marinara

Alfredo

Basil Pesto Cream

Lemon Caper Butter

As Many As You Want

Tomatoes

Onion

Roasted Bell Peppers

Mushrooms

Sundried Tomatoes

Desserts

Grand Marnier Navan Crème Brulee, & Pistachio Orange Biscotti

7

Trio of Chocolate Truffles, Spiced Wine Reduction & Berry Salad

8.5

Black Forest Brioche Bread Pudding, Bourbon hard Sauce & Crème Anglaise

6.5

Chocolate Volcano Cake, Molten Hot Center & Crème Anglaise

6

Frozen Strawberry Soufflé, Strawberry Balsamic Compote

7

Chocolate cookies 'n' Starbucks Cream

7

Sorbet Of The Moment

5

Executive Chef: Shane Bruns

Parties of six or more will have an automatic 18% gratuity added to the check

In addition, for parties of six or more, we cannot split checks