

ORANGE COUNTY RESTAURANT WEEK

March 3 - 9, 2019 | 7 Days Only | OCRestaurantWeek.com

FIRST COURSE

A choice of one

- Calamari** parmesan crusted, chives, smoked tomato aioli, lemon
- Crispy Brussels Sprouts** corned beef, whole grain beer mustard
- Spinach Artichoke Dip** warm sour dough bread
- Caesar Salad** crisp romaine, creamy anchovy vinaigrette, garlic croutons

SECOND COURSE

A choice of one

- Roasted Jidori Chicken** chimichurri couscous, sofrito
- Seared Skuna Bay Salmon Cioppino** mussels, clams, calabrian chili broth
- USDA Prime Skirt Steak** french onion jus, crisp fingerling potatoes, braised cipollini
- Herb Roasted Prime Rib** seasonal vegetables, baked potato, creamy horseradish, au jus

SUPPLEMENTAL ENTRÉE

- Miso Marinated Chilean Sea Bass** black thai rice, chinese broccoli, sweet chile sauce +10
- Cape Grim 10oz Flat Iron** crushed red bliss potatoes, seasonal vegetables +10

THIRD COURSE

A choice of one

- Chocolate Lava Cake** toasted marshmallow, s'mores ice cream
- Sticky Toffee Pudding** date cake, toffee glazed dates and pecans, salted caramel ice cream
- Butterscotch Pudding** fiddle faddle, blackberries

\$50 per person

not including tax and gratuity

Orange Hill
RESTAURANT BAR SPECIAL EVENTS