

- Starters -

Chef's Selection of Oysters

Traditional Mignonette and Cocktail Sauce
Half Dozen 18 Full Dozen 34

OC Rockefeller

Seasonal Oysters, Artichoke,
Bloomsdale Spinach, Aged Parmesan 13

Jumbo Shrimp Cocktail

Modern Presentation of Classic Flavors 18

Pan Seared Crab Cake

Black Bean Relish, Sriracha Aioli 16

Coconut Shrimp

Orange-Ginger Marmalade 14

Crispy Calamari

Smoked Tomato Aioli, Garcia Farms Citrus 15

Spinach Artichoke Dip ✓

Warm Sourdough Bread 13

Beer Mustard Brussels Sprouts

Mishima Farms House-cured Brisket,
Crispy Baby Brussels Sprouts,
Whole Grain Beer Mustard 15

Snake River Farms Beef Tartare

Traditional Flavors, Grilled Bread 16

Agro Dolce Lamb Ribs

Pomegranate, Garcia Farms Citrus, Honey 18

BBQ Duck Tacos

Blackberry-Chipotle BBQ, Apple Slaw 16

Charcuterie

California Artisan Cheese Plate

Selection of Cheese, Local Honeycomb and
Accompaniments 3 for 15 5 for 20

Chef's Butcher Board

Selection of 7 Carved Meats,
Cheese and Olives 35

Prosciutto De Parma and Warm Burrata

Grilled Bread, Seasonal Accompaniments 15

Country Pate

Pork, Porcini Mustard, Grilled Bread 15

Warm Olives and Grilled Artichoke

Citrus, Fresh Herbs, Chili Flakes 12

- Soup and Salad

Chef's Soup of the Day 7

French Onion Soup

Classic Preparation 8

Local Greens ✓

Slow Roasted Tomatoes, Point Reyes
Blue Cheese, Red Onion, Crostini,
Cucumber-Green Goddess Dressing 11

Caesar Salad

Crisp Romaine, Creamy Anchovy Vinaigrette,
Garlic Croutons 10

Roasted Cauliflower Salad ✓

Sweet Potato Hummus, Curry Vinaigrette,
Spiced Nuts 12

Roasted Baby Beet Salad ✓

Garcia Farms Citrus, Mache,
Goat Cheese, Marcona Almonds 11

Frog's Hollow Peaches & Burrata ✓

White Balsamic, Basil, Pine Nuts 13

Add to Salad Beeler's Bacon 3 | Chicken 9 | Salmon 12 | Prawns 12

- Specialties -

Miso-Marinated Chilean Sea Bass ①

Black Thai Rice, Chinese Broccoli,
Sweet Chili Sauce 48
Ask about our Vegan Option with Tofu 29

Seared Ora King Salmon

Fingerling Potatoes, Roasted Vegetables,
Spring Pesto 35

Whole Butter Poached Lobster

Baked Potato, Seasonal Vegetables 62

Truffle Lobster Baked Mac & Cheese

Cavatappi Pasta, 4 Cheese Blend,
Panko Crust 34

Pappardelle ✓

Roasted Mushrooms, Spinach, Slow Roasted
Tomatoes, Lemon Garlic Emulsion 28

Pasture Bird Chicken

Israeli Couscous, Sundried Tomatoes,
Chicken Jus 32

Herb Roasted Prime Rib

Seasonal Vegetables, Baked Potato, Creamy
Horseradish, Au Jus 12 oz 34 16 oz 41
*Limited Availability

Orange Hill Burger

Niman Ranch Beef, Beeler's Bacon, Lettuce,
Tomato, Smoked White Cheddar, Fries 19

Cape Grim Beef Short Rib

Crushed Potatoes, Brussels sprouts,
Red Wine Demi Glace 43

✓ Vegetarian

① Vegan

A special thank you to our local farmers and purveyors who provide us with the finest produce and butcher cuts to ensure the best quality and freshest seasonal ingredients when available

Due to the California drought and to protect our planet, we serve water only upon request.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

- Entrées -

Steaks & Chops

Our vegetables are freshly harvested at their seasonal peak and sourced from local farms when available.

1855 New York Strip Steak 14 oz 40

Dry Aged New York Strip 10 oz 38

Cape Grim Pasture Raised Flat Iron 7 oz 32

Cape Grim Pasture Raised Rib-Eye 14 oz 40

USDA Prime Bone-in Rib-Eye 14 oz 44

Snake River Farms Zabuton 7 oz 32

USDA Prime Skirt Steak 10 oz 34

Filet Mignon *Petite* 6 oz 38 10 oz 44

Lamb T-Bone Chops 10 oz 38

Large Format

Dry Aged Tomahawk 48 oz 135

Chateaubriand 20 oz 98

Carved Tableside, Seasonal Vegetables, Baked Potato, Truffle Béarnaise

Choice of Accompanying Sauce

Red Wine Sauce | Au Poivre | Porcini Mustard | Chimichurri | Truffle Béarnaise

Our steaks are grilled to order to your preference

Rare
Very red,
cool center

Medium Rare
Red, warm
center

Medium
Pink center

Medium Well
Slightly
pink center

Well
Broiled through,
no pink

Enhancements

Lobster Tail To any entrée *half* 18 | *full* 34

Bone Marrow Roasted Garlic, Cape Grim Short Rib, Grilled Bread 18

Oscar Style King Crab, Béarnaise 26

Grilled Prawns 18

Sides

Loaded Baked Potato Smoked Cheese Sauce, Braised Bacon, Sour Cream, Chives 10

Butter Roasted Marble Potatoes Bordelaise 10

Crushed Red Bliss Potatoes 8

Bacon Creamed Spinach 10

Roasted Foraged Mushrooms 10 ✓

4 Cheese Truffle Mac 12 ✓

Seasonal Vegetables 8 ✓

Baby Carrots Lavender Honey Glaze, Thyme 8 ✓

Beer Battered Onion Rings Blackberry Chipotle BBQ sauce 8

3-Course Prix Fixe Menu

FIRST COURSE

Choose one

Local Greens | Caesar Salad | Choice of Soup

SECOND COURSE

Choose one

Herb Roasted Prime Rib 12 oz Seasonal Vegetables, Baked Potato, Creamy Horseradish, Au Jus 46

Miso Marinated Chilean Sea Bass Black Thai Rice, Chinese Broccoli, Sweet Chili Sauce 57

1855 New York Strip Steak Roasted Farm Fresh Vegetables, Fingerling Potatoes 52

THIRD COURSE

Choose one

Chocolate Lava Cake | Vanilla Bean Crème Brûlée | Housemade Ice Cream and Sorbets

Chef de Cuisine Shannon Luna | **General Manager Britney Houchen**

Planning a party? Memories are made here. Contact our Event Specialists at 714.997.1109

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