

## -Starters-

### Chef's Selection of Oysters

seasonal mignonette, bloody mary cocktail  
sauce 3 each

### Seasonal Ceviche

aji amarillo, lime, chips 14

### Calamari

parmesan crusted, chives, smoked tomato aioli,  
lemon 14

### Coconut Shrimp

orange-ginger marmalade 14

### Spinach Artichoke Dip

warm sourdough bread 14

### Steak Tartare

porcini mustard, artichokes, black truffle 18

### Lamb Chop Lollipops

mint salsa verde 18

### Seared Ahi Tuna

edamame puree, pickle radish, sea lettuces 16

### Pan Seared Crab Cake

citrus tartar sauce, fennel slaw 16

### BBQ Duck Tacos

blackberry-chipotle bbq, apple slaw 17

### Orange Hill Trio

parmesan calamari, spinach artichoke dip,  
bbq duck taco 30

## Raw Bar

### Seafood Tower

lobster tail, king crab, seasonal oysters, shrimp, mussels, clams *Petite 75 | 125*

**Half Maine  
Lobster** 26

**Half Pound King  
Crab** 36

**Shrimp Cocktail**  
classic flavors 18

## -Soup and Salad-

### Chef's Soup of the Day 7

### French Onion Soup

gruyere grilled cheese sandwich 8

*Add to Salad Chicken 7 | Salmon 9 | Shrimp 12 | King Crab 16 | Poached Lobster 28*

### Local Greens

cherry balsamic dressing, roasted pear,  
gorgonzola dolce *Regular 9 Entrée 14*

### Roasted Beets

beet vinaigrette, california citrus, baby lettuce,  
truffle pecorino 10

### Caesar Salad

crisp romaine, cream anchovy vinaigrette, garlic  
croutons *Regular 10 Entrée 15*

### OH Cobb Salad

iceberg lettuce, tomato, crisp bacon, hard boiled  
egg, avocado, blue cheese dressing 10

## 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 44**

**Miso Marinated Chilean Sea Bass 49**

**C.A.B. New York Steak 50**

### THIRD COURSE

*Choose one*

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

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

All of our steaks are aged up to 28 days and served with your choice of an accompaniment:  
Red Wine Sauce | Peppercorn Demi | Chimichurri | Truffle Béarnaise | Orange Hill Steak Sauce  
Our vegetables are freshly harvested at their seasonal peak and sourced from local farms when available.

### C.A.B. New York Steak

bacon mac 'n cheese, onion rings 14 oz 40

### USDA Prime Rib-Eye

seasonal vegetables, caramelized shallot potato cake 14 oz 42

### Kurobuta Pork Chop

sweet potato puree, maple butter, roasted apple 36

### Skirt Steak

chimichurri, caramelized shallot potato cake, charred broccolini 10 oz 30

### Herb Roasted Prime Rib

seasonal vegetables, baked potato, creamy horseradish, au jus 12 oz 34 16 oz 41

### Filet Mignon

seasonal vegetables, roasted garlic mashed potatoes  
8 oz 39 | 12 oz 48

### Chateaubriand for Two

carved tableside, seasonal vegetables, baked potato, truffle béarnaise 98

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

**Oscar Style** king crab, béarnaise 26

**Short Rib Marmalade** 9

## Specialties

### Miso Marinated Chilean Sea Bass

black thai rice, chinese broccoli, sweet chile sauce 39

### Seared Scallops

cauliflower purée, roasted cauliflower, caper vinaigrette 34

### Truffle Lobster Baked Mac & Cheese

cavatappi pasta, 4 cheese blend, lobster, truffle oil, panko crust 32

### Winter Squash Risotto

arborio rice, butternut squash purée, brown butter walnuts 24

### Grilled Skuna Bay Salmon

lentils, roasted winter vegetables 30

### Roasted Jidori Chicken

roasted breast, truffled dark meat roulade, herbed dumplings, natural jus 30

### Braised Short Rib

red wine braised, roasted winter vegetables, boursin polenta 32

### Orange Hill Burger

smoked tomato aioli, avocado puree, shredded lettuce, smoked cheddar, potato bun, fries 19

### Chef's Daily Whim

please ask your server for what is exciting in our kitchen AQ

## Sides

**Creamed Spinach** 6

**Sautéed Mushrooms** 6

**Charred Broccolini** 7

**Bacon Mac n' Cheese** 6

**Herbed Roasted Potatoes** 6

**Loaded Baked Potato** 6

**Potatoes Au Gratin** 6

**Roasted Winter Vegetables** 7

**Executive Chef Eric Mickle | General Manager Jake Rossman**

Planning a party? Memories are made here. Contact our Event Specialists at 714-997-2910

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