

-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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