

## BRUNCH Available During Brunch Hours Only

**Fried Chicken And Waffle** Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup 21

**Double Dipped French Toast Sticks** Frosted Flake Brioche, Blackberry Syrup, Cinnamon Marshmallow Cream 14

**Hangover Hash** Braised Prime Rib, Smashed Tater Tots, Poached Egg, Signature Hollandaise 18

**'Brunchy Smash Burger'** Tabasco Aioli, Fried Egg, Apple Smoked Bacon, Tater Tots 18

**Two Eggs Your Way** Your Choice of Chicken Apple Sausage or Applewood Smoked Bacon, Tater Tot Smash 13  
*Upgrade to Prime Rib +\$15*

**Three Egg Omelets** Served with Tater Tot Smash  
**Applewood Smoked Bacon Or Chicken Apple**

**Sausage, Cheddar, Green Pepper, Onions** 15

**Spinach, Tomato, Onions, Swiss** 14

**Avocado, Shredded Cheese, Tomato** 15

**Fruity Pebbles Pancakes** Blueberry Buttercream 14

## EGG BENEDICTS

*Served on Brioche Toast with Tater Tot Smash*

**Signature Eggs Benedict** Griddled Canadian Bacon, Poached Egg, Hollandaise 14

**Crab Cake Benedict** Lump Crab, Poached Egg, Chipotle Hollandaise 19

**Smoked Salmon Benedict** Scottish Smoked Salmon, Poached Egg, Signature Hollandaise 17

## STEAK 'N EGGS

*Served with Poached Eggs and Tater Tot Smash*

**Filet 8oz** Revier Cattle Company 43

**USDA Prime Skirt Steak 10oz** Revier Cattle Company 34

**SIGNATURE BRUNCH PLATTER FOR TWO** Signature Eggs Benedict, Orange Cinnamon Waffle, 24-Hour Herb Roasted Prime Rib, 1/2 Pound of Snow Crab Legs, Applewood Smoked Bacon, Chicken Apple Sausage, Tater Tot Smash 60

## LUNCH

**Grilled Chicken Sandwich** Garlic Aioli, Little Gem Lettuce, Tomato, Red Onion, Avocado, Crispy Fries 15

**Faroe Island Salmon BLT Sandwich** Applewood Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Crispy Fries 18

**24-Hour Herb Roasted Prime Rib 8oz** Tater Tot Smash, Seasonal Vegetables, Au Jus, Horseradish 28

**CERTIFIED SANITIZED:** Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit [www.specialtyrestaurants.com/safety](http://www.specialtyrestaurants.com/safety) for more details.

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN

Menu items may change based on seasonality. Prices subject to change.



# TAKEOUT & DELIVERY MENU

Order Online

Curbside Pickup Available

[theorangehillrestaurant.com/order](http://theorangehillrestaurant.com/order)

Uber Eats

DOORDASH

\*Delivery Fees and Pricing Applies



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# STARTERS

**Calamari** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18

**Crab Cake** Grilled Corn Salad, Chives, Peppers, Chipotle Aioli 19

**Roasted Bone Marrow** Short Rib Marmalade, Shallot Currant Jam, Rustic Bread 19

**Heirloom Roasted Cauliflower**  Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 14

**Roasted Brussels Sprouts**  Thai Chili Glaze, Young Coconut, Basil, Mint 15

**Spinach Dip**  Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 15

**Coconut Shrimp** Coconut Crusted, Orange-Ginger Marmalade 18

## RAW BAR

**Shrimp Cocktail** Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19

**Red Colossal King Crab 6oz** Whole Grain White Wine Mustard Aioli 28

## CHARCUTERIE

*We have a team of Chefs who have curated a program of artisanal meats and cheese served with Chef accoutrements. Petite (23) or Large (36)*

### PETITE

**Bresaola** Cured and Air-Dried Beef Tenderloin from Italy

**Salameo Piccante** Aged 30-day and Seasoned with Pimenton de la Vera

**St. Andre** Cow's Milk Triple Cream from France

**Red Dragon** Cow's Milk Cheddar with Mustard Seed and Welsh Brown Ale from England

**LARGE** *Everything in the Petite selection plus:*

**Prosciutto De Parma** 18-Month Aged Ham from Italy

**Midnight Moon** Hard and Nutty Goat's Milk Cheese from Holland

**Ewephoria** Sheep's Milk Gouda from the Netherlands

## SOUP & SALADS

**Chef's Seasonally Inspired Soup** 8

**ADD TO SALAD: BEELER'S BACON 3 CHICKEN 10 FAROE ISLAND SALMON 13 JUMBO SHRIMP 12**

**Little Gem Caesar** Shaved Parmesan, Roasted Garlic Croutons, Crisp Capers 13

**Mixed Greens** Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette 12

**The Wedge** Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon 15

 Vegetarian-Friendly  Vegan

Our menus change often due to seasonality and sourcing the best quality ingredients. Pricing and menu items subject to change.

9276/09.04.2020

# BUTCHER CUTS

**Cape Grim Beef** Pasture Raised, 100% Grass-Fed, No Added Hormones, GMO & Antibiotic Free, Certified Humane, from Tasmania where the air is cleanest in the World

**Filet 6oz** 35

**New York Strip 12oz** 42

**Revier Cattle Company** High Quality, Sustainable, All Natural Angus Beef, Minnesota

**Filet 8oz** 43

**Ribeye 16oz** 45

**30-Day Dry-Aged New York Strip 10oz** 42

**USDA Prime Skirt Steak 10oz** 34

## LARGE FORMAT

**CREEKSTONE FARMS** Premium Hand-Selected, Black Angus and Raised in Kansas

**Tomahawk 40oz** 140 *Share for Two*

**THE PROGRESSIVE** Himalayan Pink Salt, Braised Cipollini Onions, Red Wine Shallot, Crushed Pink Peppercorn 118

**Filet 6oz Cape Grim** **Dry-Aged New York Strip 5oz**

**Ribeye 7oz** **USDA Prime Skirt Steak 5oz**

## STEAK ENHANCEMENTS

**Roasted Bone Marrow** 12

**Broiled North Atlantic**

**Truffle Butter** 4

**Lobster Tail** 8oz 36

**Grilled Shrimp** 12

# SPECIALTIES

**Wild Mushroom Pappardelle Pasta**  Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil 30

**Zinfandel Braised Short Rib** Truffle Whipped Potato, Ranch Scented Onion Rings 37

**Honey Roasted Half Chicken** Citrus Brined, Grilled Corn, 50/50 Mashed, Toasted Corn Bread with Maple Chili Butter 35

**Faroe Island Salmon** 50/50 Mashed, Garlic Capers Butter Sauce, Seasonal Vegetables 34

**Miso-Marinated Chilean Sea Bass** Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce 48

**Dry-Aged Burger** Finished with Bacon, Onion Marmalade, Red Dragon and Poached Tomato, Toasted Brioche Bun, Shoestring Fries 22

**24-Hour Herb Roasted Prime Rib 12oz** 50/50 Mashed, Seasonal Vegetables, Au Jus, Horseradish *(Limited Availability)* 38

**Sautéed Broccolini & Crispy Tofu**  Soy Honey Glazed Tofu, Ginger Broccoli Purée, Toasted Sunflower Seeds and Roasted Red Pepper 26

**Broiled Lobster** 1 1/2 Pound Maine Lobster, 50/50 Mashed, Grilled Citrus Broccolini 65

## SIDES

**50/50 Mashed** Yukon Gold Potatoes, Butter, Cream, Chives, Potato "Hay" 10

**Baked Potato** Cheese Sauce, Braised Bacon, Sour Cream Chives 10

**Shoestring Fries** Parmesan, Rosemary, Parsley 8

**Four Cheese Mac N Cheese**  Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs 10

**Grilled Broccoli And Broccolini**  Garlic Confit, Chili Flakes, Broccoli Purée 10

**Wild Mushroom Fricasse**  Sweet Garlic, Truffle Cream 10