

# Orange Blossom



## APPETIZERS

- SHRIMP TEMPURA 16**  
shrimp, spicy mayo, lettuce, diced red pepper
- SHRIMP GUACAMOLE 18**  
shrimp and avocado in an aioli sauce  
black tobiko, thin crispy potato
- VEAL MEATBALLS 16**  
homemade marinara sauce, parmesan cheese
- YELLOWTAIL TACOS 17**  
yellowtail ceviche tossed with jalapeno,  
avocado, ginger soy sauce  
in a crispy taco shell
- TUNA TARTARE 20**  
raw fresh diced tuna, lemon juice, soy  
sauce, sweet chili sesame oil, mashed  
avocado and malanga chips
- SPINACH & ARTICHOKE DIP 18**  
served with tortilla chips
- CRISPY TUNA RICE 15**  
fresh tuna, spicy aioli, crispy garlic, scallions  
and eel sauce

### RAW BAR

**WEST COAST OYSTERS**  
*kumamoto*  
half dozen 20 | dozen 37

**EAST COAST OYSTERS**  
*malpeque*  
half dozen 18 | dozen 33

## SALADS

- FRESH MARKET SALAD 15**  
local greens, cucumber, red onion, charred  
corn, mango, and lemon vinaigrette
- AVOCADO SALAD 19**  
baby heirloom tomatoes, avocado,  
cucumber,  
olive oil, lemon vinaigrette, and pine nuts
- GRILLED BABY ROMAINE 15**  
authentic caesar dressing, focaccia,  
shaved parmigiano reggiano.
- BURRATA & HEIRLOOM TOMATO 18**  
creamy mozzarella, fresh market  
tomatoes, baby arugula, white balsamic  
reduction in a homemade pesto sauce

chicken +8  
ADD : shrimp +8  
salmon +9

## PASTA + RISOTTO

- LOBSTER RAVIOLI 33**  
lobster brandy cream sauce, chives (5 pcs)
- FETTUCCINE AL POLPETTINI 24**  
veal meatballs, homemade marinara sauce,  
cherry tomatoes, and shaved parmigiano  
reggiano
- SEAFOOD LINGUINI 32**  
shrimp, mussels, seafood marinara  
sauce
- PENNE A LA VODKA 23**  
served with a housemade vodka pink sauce,  
parmesan cheese  
*add : chicken or shrimp +8*
- THREE MUSHROOM RISOTTO 29**  
portobello, crimini, shiitake mushrooms,  
truffle oil, parmesan
- FETTUCINE ALFREDO 23**  
housemade alfredo sauce  
*add : chicken or shrimp +8*

### LAND

additional champignon or chimichurri +3

**NEW YORK STRIP 12 OZ 52**  
hand cut french fries and chimichurri sauce

**FILET MIGNON 8 OZ 55**  
truffled mashed potatoes and champignon sauce

**GRILLED LAMB CHOPS 49**  
served with homemade garlic mashed potatoes,  
and demi glace lamb au jus

**WAGYU BLOSSOM CHEESEBURGER 29**  
Snake River farms American wagyu patty, American  
cheese, grilled onions, pickles, lettuce and spicy aioli

**CHICKEN PARMESAN 32**  
house made marinara sauce topped with fresh  
mozzarella cheese

**CHICKEN PAILLARD 24**  
chicken breast a la plancha topped with arugula,  
cherry tomatoes, parmigiano reggiano and  
lemonette dressing

### SEA

**CHILLEAN SEABASS 39**  
carrots, zucchini, haricot verts, peppers,  
cauliflower puree, soy sauce

**MUSSELS MARINIERE 29**  
white wine, shallots, garlic, hand cut french fries

**GRILLED BRANZINO 34**  
simply grilled, served with eggplant, zucchini, asparagus  
and cherry tomatoes, topped with chimichurri sauce

**GRILLED SALMON 37**  
served with broccolini, sauté faro, shimeji  
mushrooms in a pesto sauce

**CAJUN AHI TUNA STEAK 34**  
served with haricot vert, avocado, cherry tomato,  
and soy sauce

**ALMOND TROUT 29**  
fresh buttery rainbow trout, fresh beans, toasted  
almonds and brown butter

## SIDES

- BROCCOLINI 8**  
garlic, soy sauce
- MASHED POTATOES 8**  
add truffle oil 3
- HAND CUT FRENCH FRIES 8**  
add truffle oil 3
- HARICOT VERTS 8**  
caramelized onion, soy  
sauce
- GRILLED ASPARAGUS 10**  
olive oil
- SAUTEED MUSHROOMS 8**  
garlic, shallots, parsley

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at great risk of serious illness from raw oysters and should eat fully cooked. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added.