

APPETIZERS

MARYLAND SHRIMP & CRAB CAKE

Breaded, Roasted Corn Slaw, Vegetables, Rémoulade Sauce

KING CAESAR SALAD

Romaine Hearts, Cherry Tomatoes, Croutons, Shaved Parmesan, Creamy Caesar Dressing

FOREST MUSHROOM SOUP

Whipped Cream, Chives

ORO MESCLUN SALAD

Mixed Leaves, Citrus Segments, Beetroot, Seasonal Vegetables, Balsamic dressing

SMOKED DUCK SALAD

Orange Confit, Green Asparagus, Baby Lettuce, Zesty Cointreau Dressing

SEAFOOD CHOWDER

Clam, Squid, Mussels, Baby Shrimp, Parsley

KALE & QUINOA SALAD

Local Goat Cheese, Kale, Quinoa, Dried Cranberry, Candied Walnut

ENTREES

10 OZ GRILLED RIB EYE STEAK

All time favourite

THAI VEGETABLE CURRY

Seasonal Vegetables, Thai Red Curry, Lime, Lemongrass

PAN SEARED RED SNAPPER

Tomatoes, Julienne Vegetables, Basil, Lime, Hot Pepper

FREE RANGE CHICKEN

Broiled Chicken Breast Stuffed with Ricotta and Leeks

SHRIMP RAVIOLI

Wilted Spinach, Thyme, Creamed Corn, Lobster Sauce, Fried Leeks

CLASSIC STYLE - LAMB RACK

Dijon Mustard Marinated, Rosemary

MEXICAN INSPIRED LENTIL STEW

Soy Meatballs, Tortilla chips

48 HOUR BRAISED LAMB SHANK

Rosemary Au Jus

EGGPLANT CANNELONI

Stuffed with Tofu, Spinach, Peppers, Tomato Ragout

6 OZ FILET MIGNON

Chef's favourite
Thick Flavourful Center Cut from Tenderloin

GRILLED LOBSTER TAIL

Herb Marinated, Lemon, White Wine

SIDES

Mashed Potatoes
Baked Idaho Potato
Creamed Spinach
Rice Pilaf

SIDES

Oro Signature Mac 'n' Cheese
Garlic Steak Cut Fries
Sweet Potato Fries
Sautéed Broccolini
Baby Bok Choi

SAUCES

Creamy Green Peppercorn Sauce
Béarnaise sauce
Garlic Herb Butter
Chimichurri Sauce
Merlot Reduction

DESSERTS

FLOURLESS CHOCOLATE CAKE

Fruit Coulis, Vanilla Ice Cream, Raspberry Sauce

APPLE PIE A LA MODE

Spiced Golden Apples Baked in Double Crusted Pastry
Topped with Vanilla Ice Cream

ORO CHOCOLATE DOME

Hazelnut Macaroon, Seasonal Berries, Hot Chocolate Sauce

ORO CHEESE PLATTER

Daily Selection of Cheeses, Fig and Date Compote, Fresh Fruits

STRAWBERRY KIWI PAVLOVA

Crispy Meringue, Whipped Cream, Fresh Strawberries and Kiwi

BAILEY'S COFFEE CREME BRULEE

A Boozy Take On The Classic