

## STARTERS

### Oysters 18

½ dozen, mignonette, horseradish, lemon

### Grilled Calamari 20

Humbolt squid steak, charred lemon, brûléed endive, chilies, parsley, cilantro, olive oil  
*suggested wine pairing Chronos Brut*

### Scallops 22

pan seared, butternut squash puree, tarragon oil  
*suggested wine pairing Chronos Chardonnay*

### Beef Carpaccio 22

thinly sliced beef tenderloin, creamed Dijon, caper berries, crispy garlic, Pecorino Romano, arugula, crostini  
*suggested pairing Evolve Grenache*

### Prawn Cocktail 24

grilled & chilled prawns, bravas cocktail sauce, pickled onion, avocado cream, cilantro  
*suggested pairing Chronos Riesling*

### Chef Soup 11

always changing, always good

### Green Salad 19

greens, romaine, radicchio, blistered cherry tomato, shaved red onion, olives, pepperoncini, Pecorino Romaine, burnt shallot vinaigrette (VEG, GF)  
*suggested pairing Chronos Pinot Gris*

### Seafood Chowder Soup 16

clams, mussels, white fish, potato, onion, celery, carrot, preserved tomato, cream, dill  
*suggested pairing McWatters Collection White Meritage*

### Tableside for Two Caesar Salad 27

romaine, brassicas, lardon, caper, croutons, shaved Parmigiano Reggiano  
*suggested pairing Chronos Sauvignon Blanc*

### Charcuterie Board 35

selection of meats & cheeses, mustard, pickles, local spreads, bread  
-GF Crackers available-

## SIGNATURE SIDES

### Roasted Carrots 10

Harissa yogurt, spiced honey (VEG, GF)

### Broccolini 10

charred, garlic & chili oil (VEGAN, GF)

### Crispy Roasted Potato 11

herbs, olive oil, flaky salt (VEGAN, GF)

### Mushrooms 11

sauteed, herbs, butter (VEG, GF)

### Tallow Fries 11

black garlic aioli (GF)

### Whipped Yukon Gold Potatoes 11

chives, whipped butter (VEG, GF)

### Crispy Green Beans 12

chilies, green onion, Pecorino Romano, chive aioli (VEG, GF)

### Warm Bread 12

Panini Bianca bread, roasted garlic & goat's cheese spread, olive oil, flaky salt (VEG)

### Linguine Pomodoro 16

Parmigiano Reggiano (VEG)

### Vegetable and Potato 12

seasonal vegetables & select one style of potato (VEG,GF)

## OROLO CUTS

*Our steaks are dry aged on site for 30 days and finished with house churned fermented Apera butter and smoked Vancouver Island salt. Pair your steak with one or more of our signature sides.*

*Our team would be delighted to suggest one of our award-winning red wines to pair with your meal.*

## HOUSE DRY AGED CUTS

*minimum 30 days*

12oz	Ribeye	75
12oz	New York Striploin	70

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8oz	Sirloin	38
7oz	Tenderloin	48
10oz	New York Strip	60
12oz	Bone in Pork Chop	38

## OVEN ROASTED LAMB

Full Rack of Lamb	85
Half Rack of Lamb	48

## PERFECT FOR STEAKS

Garlic Butter Prawns	15
Bordelaise Sauce	5
Peppercorn Sauce	5
Blue Cheese Butter Crust	10

## À LA CARTE

### Roasted Squash Risotto 33

squash tempura, spiced squash puree, whipped goat's cheese, crispy garlic, basil (VEG)  
-vegan option available-

*suggested pairing McWatters Collection White Meritage*

### OROLO Burger 36

double organic beef patties, bbq glaze, double cheddar, OROLO bacon, pepper mayo, pickles, brioche bun, tallow fries

*suggested pairing Chronos Cabernet Sauvignon*

### Chicken Parmigiana 38

fresh pomodoro, linguine, basil, fior di latte, Parmigiano Reggiano

*suggested pairing Chronos Merlot*

### Chinook Salmon 38

oven roasted wild BC Salmon, creamed spinach, blistered cherry tomato, crispy roasted potatoes, tarragon oil, charred lemon

*suggested wine pairing McWatters Chardonnay*

### Braised Stiletto of Beef 40

celeriac puree, mushrooms, root vegetables, crispy frites

*suggested pairing Chronos Cabernet Syrah*

### Duck Breast 42

air dried & pan seared duck breast, duck sausage, barley risotto, sundried tomato, bok choy, preserved truffle, truffle gouda, plum jus

*suggested pairing Evolve Grenache*

### Sablefish 48

pan seared, roasted tomato & mushroom broth, brassicas, sweet soy, chili oil

*suggested pairing Chronos Rose*

*at OROLO we are committed to using local, seasonal partners wherever possible, highlighting the beauty of the Okanagan Valley, and kindly ask for understanding should our menus have seasonal variation*

## PRIX FIXE DINING 59

*Choose 1 from each course  
Cannot be combined with locals card or other promotions*

### FIRST COURSE

#### Chef Soup

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#### Caesar Salad

romaine, brassicas, lardons, capers, croutons, shaved Parmigiano Reggiano



### SECOND COURSE

#### RISOTTO

squash tempura, spiced squash puree, whipped goat's cheese, crispy garlic, basil (VEG)

*vegan option available*

#### SALMON

oven roasted wild BC Salmon, creamed spinach, blistered cherry tomato, crispy roasted potatoes, tarragon oil, charred lemon (GF)

#### CHICKEN

fresh pomodoro, linguine, basil, fior di latte, Parmigiano Reggiano



### THIRD COURSE

#### Cheesecake

#### Chocolate Mousse

### WINE PAIRING 29

add wine pairings to your prix fixe dinner