



STARTERS

Oysters 20

½ dozen, mignonette, horseradish, lemon

Grilled Calamari 21

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

Scallops 24

pan seared, smoked paprika, garlic butter
suggested wine pairing Chronos Chardonnay

Beef Carpaccio 24

thinly sliced beef tenderloin, creamed Dijon, caper berries, crispy garlic, Pecorino Romano, arugula, crostinis
suggested wine pairing Chronos Merlot

Prawn Cocktail 24

grilled & chilled prawns, bravas cocktail sauce, pickled onion, avocado cream, cilantro
suggested wine pairing Evolve Small Lot Rose

Chef Soup 12

always changing, always good

Seafood Chowder Soup 16

clams, mussels, potato, onion, celery, carrot, cream, dill, chili oil

suggested pairing McWatters Collection White Meritage

Squash and Apple Salad 20

roasted squash, shaved apple, baby kale, radicchio, toasted pepitas, goats' cheese mustard dressing (VEG, GF)

suggested pairing Chronos Pinot Gris

Tableside for Two Caesar Salad 27

romaine, brassicas, lardons, capers, croutons, shaved Parmigiano Reggiano
suggested pairing Howling Bluff Sauvignon Blanc

Charcuterie Board 35

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

SIGNATURE SIDES

Roasted Carrots 11

Harissa yogurt, spiced honey (VEG, GF)

Broccolini 11

charred, garlic & chili oil (VEGAN, GF)

Crispy Roasted Potato 11

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

Mushrooms 12

sautéed, herbs, butter (VEG, GF)

Tallow Fries 12

roasted garlic aioli (GF)

Whipped Yukon Gold Potatoes 12

chives, whipped butter (VEG, GF)

Crispy Green Beans 12

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

Warm Bread 12

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

Spaghetti Pomodoro 20

spicy pomodoro sauce, grana padana, basil, oil (VEG)

Vegetable and Potato 12

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

OROLO CUTS

Finished with Apera butter and flakysalt. 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	78
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6oz	Flat Iron	44
7oz	Tenderloin	52
10oz	New York Strip	64

Ask about our feature steaks and custom cuts

PERFECT FOR STEAKS

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

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

À LA CARTE

Mushroom and Chickpea Curry 34

spinach, coconut milk, chilies, basmati rice (VEGAN)
suggested pairing *McWatters Collection White Meritage*

Spaghettini Amatriciana 34

guanciale, spicy pomodoro sauce, pecorino romano, pepper
suggested pairing *Chronos Syrah*

Pork Belly 35

slow roasted pork belly, pinto beans, cabbage choucroute, scallion (GF)
suggested pairing *Evolve Riesling*

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*

Salmon 40

oven roasted wild BC Salmon, creamed spinach, blistered
cherry tomato, crispy roasted potatoes, tarragon oil, charred lemon (GF)
suggested wine pairing *Chronos Winemakers' Select Chardonnay*

Piri Piri Cornish Hen 40

Grilled ½ Cornish hen, nugget potato, zucchini,
roasted pepper, carrot, lemon, herbs (GF)
suggested pairing *Chronos Pinot Gris*

Braised Stiletto of Beef 44

creamy herbed polenta, broccolini, red wine jus, crispy garlic (GF)
suggested pairing *Chronos Merlot*

Duck Breast 44

air dried & pan seared duck breast, duck fat potato, wilted
brassica, plum and red wine reduction (GF)
suggested pairing *Evolve Grenache*

West Coast Seafood and Rice 48

mussels, clams, prawns, celery, onion, garlic, tomato rice
suggested pairing *Evolve Small Lot Rosé*

Peace Country Lamb 60

grilled lamb rack chops (3), crispy potato and lamb sausage
galette, broccolini, lamb jus
suggested pairing *Chronos Syrah*

PRIX FIXE DINING 64

select one option per course

FIRST COURSE

Seafood Chowder

Clams, mussels, potato, onion, celery, carrot,
cream, dill, chili oil

or

Caesar Salad

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



SECOND COURSE

Mushroom and Chickpea Curry

Spinach, coconut milk, chilies, basmati rice (VEGAN)
or

Salmon

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

or

Piri Cornish Hen

Grilled ½ Cornish hen, nugget potato, zucchini,
roasted pepper, carrot, lemon, herbs (GF)



THIRD COURSE

Chocolate Crèmeux

or

Olive Oil Cake

or

Tiramisu

or

Crème Brulée

WINE PAIRING 29

add wine pairings to your prix fixe dinner