

STARTERS

Chef Soup 12

always changing, always good

Oysters 22

½ dozen, cucumber and jalapeños mignonette, horseradish, lemon

suggested Evolve White Effervescence

Grilled Calamari 22

Humboldt squid steak, charred lemon, brûléed endive, chilies, parsley, cilantro, olive oil

suggested Evolve Brut Premiere

Prawn Cocktail 24

grilled & chilled prawns, bravas cocktail sauce, pickled onion, avocado cream, cilantro (GF)

suggested Chronos Pinot Gris

Mussels 24

tomato, fennel, chilies, green onions, sourdough

suggested Chronos Riesling

Tuna Crudo 24

cucumber, onion, capers, mint, ginger, lime, olive oil, crostinis

suggested Chronos Sauvignon Blanc

Scallops 25

pan seared, smoked paprika, garlic butter, crouton

suggested Evolve Brut Premiere

Beef Carpaccio 25

thinly sliced beef tenderloin, creamed Dijon, caper berries, crispy garlic, Pecorino Romano, arugula, crostinis (GF Crackers available)

suggested Chronos Merlot

Charcuterie Board 35

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

SALADS

Fennel Salad 19

arugula, baby lettuce, toasted almond, dill, pickled onion, feta, lemon vinaigrette (GF)

suggested McWatters Collection White Meritage

Tableside for Two Caesar Salad 27

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

suggested Evolve Small Lot Rose

SIGNATURE SIDES

Roasted Carrots 12

Harissa yogurt, spiced honey (VEG, GF)

Broccoli 12

charred, garlic & chili oil (VEGAN, GF)

Crispy Potato Pavé 12

horseradish sour cream, flaky salt (GF)

Mushrooms 12

sauteed, 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)

Vegetable and Potato 12

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

OROLO CUTS

*Finished with Apera butter and flaky 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.

12oz Ribeye dry aged for 30 days 78

6oz Flat Iron (Sliced) 44

7oz Tenderloin 56

10oz New York Striploin 64

Lamb T-Bone Chops 55

Ask about our feature steaks
and custom cuts

PERFECT FOR STEAKS

Grilled Butter Prawns 14

Bordelaise Sauce 6

Au Poivre 6

Blue Cheese Demi Cream 6

Horseradish Sour Cream 6

À LA CARTE

Tortiglioni 34

tomato, garlic, basil, arugula, capers, olive,
pepper caciotta (VEG)

suggested Chronos Pinot Gris

Orolo Burger 36

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

suggested Chronos Cabernet Sauvignon

Pork Belly & Clams 38

crispy potato, pepper broth, pickled veg,
chilies, herbs (GF)

suggested Evolve Brut Premiere

Salmon 40

cauliflower mash, bok choy, tomato, capers, onion,
olive, charred lemon (GF)

suggested Chronos Winemakers' Select Chardonnay

Stuffed Chicken 42

mushroom & chicken stuffing, pomme purée, mushrooms,
bok choy, pan jus (GF)

suggested Chronos Syrah

Duck Breast 44

endive, fig, potato pave, red wine & thyme reduction (GF)

suggested Chronos Malbec

Halibut 48

celeriac puree, zucchini, pomme frites, parsley oil (GF)

suggested Evolve Small Lot Rose

West Coast Seafood Rice 52

mussels, clams, halibut, prawns, celery,
onion, garlic, tomato rice (GF)

suggested Evolve Grenache

OROLO WEEKLY FEATURES

TUESDAY

STEAK DATE NIGHT

order 2 steaks & receive
50% off select wines

WEDNESDAY

WINE WEDNESDAY

50% OFF wine bottles
(some restrictions apply)

THURSDAY

BONE IN STEAKS

& FULL BODIED REDS

order our weekly bone in steak dinner
platter & receive 50% off
full red bodied Chronos wines

SUNDAY

SEAFOOD & BUBBLES

Order 2 seafood dishes & receive 50% off
bottles of bubbles (some restrictions apply)