

STARTERS

Oysters 22
½ dozen, cucumber and chili mignonette, horseradish, lemon
suggested wine pairing Evolve Effervescence

Crispy Calamari 22
Humbolt squid steak, charred lemon, pickled vegetables, lemon and caper oil
suggested wine pairing Evolve Brut Premiere

Prawn Cocktail 24
grilled & chilled prawns, bravas cocktail sauce, pickled onion, avocado cream, cilantro
suggested wine pairing Chronos Pinot Gris

Mussels 24
tomato, fennel, chilies, green onion, sourdough
suggested wine pairing Chronos Riesling

Scallops 25
pan seared, roasted cauliflower cream, fennel, cucumber, and apple
suggested wine pairing Chronos Chardonnay

Tuna 25
seared rare, scallion and sesame salad, cucumber, pepperoncini
suggested wine pairing Chronos Sauvignon Blanc

Beef Carpaccio 25
thinly sliced beef tenderloin, creamed Dijon, caper berries, crispy garlic, Pecorino Romano, arugula, crostini's
suggested wine pairing Chronos Merlot

Chef Soup 12
always changing, always good

Seafood Chowder Soup 16
clams, mussels, potato, onion, celery, carrot, cream, dill, chili oil
suggested pairing Chronos Chardonnay

Charcuterie Board 35
selection of meats & cheeses, mustard, pickles, local spreads, bread
-GF Crackers available-

SALADS

Mixed Greens Salad 19
tender lettuce, pistachios, goats' cheese, pickled vegetables, white balsamic vinaigrette (GF)
suggested pairing Chronos Pinot Gris

Tableside for Two Caesar Salad 27
romaine, brassicas, lardons, capers, croutons, shaved Parmigiano Reggiano
suggested pairing Chronos Sauvignon Blanc

SIGNATURE SIDES

Roasted Carrots 12
Harissa yogurt, spiced honey (VEG, GF)

Broccolini 12
charred, garlic & chili oil (VEGAN, GF)

Mushrooms 12
sauteed, herbs, butter (VEG, GF)

Crispy Green Beans 12
chilies,green onion, Pecorino Romano, chive aioli (VEG, GF)

Tallow Fries 12
roasted garlic aioli (GF)

Crispy Nugget Potatoes 12
horseradish sour cream, flaky salt (VEG,GF)

Whipped Yukon Gold Potatoes 12
chives, whipped butter (VEG, GF)

Warm Bread 12
roasted garlic & goat's cheese spread, olive oil, flaky salt (VEG)

Vegetable and Potato 14
seasonal vegetables & select one style of potato (VEG, GF)

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

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.

HOUSE DRY AGED CUT
minimum 30 days

12oz	Ribeye	78
6oz	Flat Iron (sliced)	44
7oz	Tenderloin New York	56
10oz	New York Strip	64
	Lamb T-bone chops (3)	55

LARGE FORMAT

Tomahawk	MP
Bone in Ribeye	MP
Feature Cuts	MP

PERFECT FOR STEAKS

Lobster Tail	30
Grilled Prawns	14
Bordelaise Sauce	6
Sauce Au Poivre	6
Blue Cheese demi Cream	6
Horseradish Sour Cream	6

SEAFOOD TOWER
150 | 175 (with Lobster Tail)

Fresh Oysters (4)
Smoked Oyster Salad
Tuna
Salmon mi-cuit
Prawn Cocktail
Marinated Mussels and Clams



À LA CARTE

Spaghettini and Clams 35
roasted tomato, kale, pepperoncini, roasted garlic, spicy tomato sauce
(sub mushrooms instead of clams for vegetarian/vegan option)
suggested pairing Chronos Cabernet Franc

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

Pork Belly 38
crispy pork belly, roasted cabbage, bean puree, herb dressing, jus (GF)
suggested pairing Chronos Riesling

Salmon 42
warm potato and chickpea salad, spinach, cherry tomato, scallion, salsa verde (GF)
suggested wine pairing Chronos Winemakers' Select Chardonnay

Stuffed Chicken 42
mushroom & chicken stuffing, whipped potato, mushrooms, bok choy, pan jus
suggested pairing Chronos Merlot

Turbot 44
Baffin Island Turbot, fennel and tomato butter, little potatoes, bok choy, mushrooms (GF)
suggested pairing Evolve Grenache

Duck Leg Confit 44
braised cabbage, whipped potato, olive relish, red wine and fig reduction (GF)
suggested pairing Chronos Malbec

Stiletto of Beef 46
brown butter whipped squash, brassicas, red wine jus, horseradish sour cream
suggested pairing Chronos Syrah

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PRIX FIXE DINING 69
select one option per course

FIRST COURSE
Roasted Autumn Vegetable Puree

or

Mixed Greens Salad
tender lettuce, pistachios, goats' cheese, pickled vegetables, white balsamic vinaigrette

SECOND COURSE
Braised Beef (GF)
brown butter whipped roasted squash, grilled broccolini, horseradish, red wine jus

or

Baffin Island Turbot (GF)
tomato and fennel butter, little potatoes, brassicas
(sub roasted portobello mushroom for vegan option)

or

Spaghettini and Clams
roasted tomato, kale, pepperoncini, roasted garlic, spicy tomato sauce
(sub roasted portobello mushroom for vegan option)

THIRD COURSE
Tiramisu

or

Crème Brulée

WINE PAIRING 29
add wine pairings to your prix fixe dinner