



STARTERS

CALAMARI	11
MONTEREY BAY CALAMARI TEMPURA STYLE WITH SPICY CAPER AIOLI & YELLOW TOMATO COULIS	
AHI TUNA & TIGER PRAWN ROSEMARY SKEWER	13
WITH CRISP JICAMA SLAW & PICKLED GINGER, ACCOMPANIED BY A SWEET CHILI SAUCE & BEET JUS	
BAKED WATSONVILLE ARTICHOKE HEART	12
PARMESAN CRUSTED & STUFFED WITH HERBED BOURSIN CHEESE WITH A ROAST GARLIC PEPPER COULIS & HERB OIL	
ORLO'S SLIDERS	14
A SELECTION OF THREE ORLO'S SPECIALTY SLIDERS: BEEF, LAMB & SALMON/SHRIMP	
<ul style="list-style-type: none"> ▪ "AMERICAN KOBE" BEEF WITH CARAMELIZED SWEET ONIONS & GORGONZOLA CHEESE WITH A ROASTED GARLIC AIOLI ▪ LAMB WITH BASIL & SAUTÉED CRIMINI MUSHROOMS, SMOKED MOZZARELLA & MINTED YOGURT ▪ PACIFIC SALMON/TIGER SHRIMP WITH ROASTED SWEET RED PEPPER & PEPPER JACK CHEESE ACCOMPANIED BY A MANGO-AVOCADO RELISH 	
EACH SERVED ON A BRIOCHE BUN	

SOUPS AND SALADS

ORLO'S HOUSE SALAD	11
ROMA FLORAL WITH BABY FIELD GREENS, BASIL PESTO BUFFALO MOZZARELLA SERVED WITH A YELLOW TOMATO CHAMPAGNE VINAIGRETTE	
HAYES MANSION CAESAR SALAD	10
HEARTS OF WHOLE ROMAINE DRIZZLED WITH THE MANSION'S CAPER ANCHOVY DRESSING, GARLIC FOCACCIA CROUTONS & PARMESAN CRISP	
WATERCRESS, BABY ARUGULA & ENDIVE SALAD	11
ROASTED CHIOGGIA BEETS, CRUMBLIED GORGONZOLA CHEESE & TOASTED PUMPKIN SEEDS WITH A TARRAGON MUSTARD VINAIGRETTE	
SEAFOOD & CORN CHOWDER	9
PACIFIC SEAFOOD & ROASTED CORN CHOWDER WITH POBLANO CHILI	
MAPLE ROASTED BUTTERNUT SQUASH SOUP	9
WITH CRISPY SAGE & POMEGRANATE KERNELS & TOASTED PUMPKIN SEEDS TOPPED WITH A NUTMEG SPICED CRÈME	

PASTA

CHEF STEVEN'S MANSION-STYLE PASTA

ALL SELECTIONS \$24

FRESH "ORGANIC" EGG PENNE PASTA

SERVED WITH GRILLED CHICKEN ANDOUILLE SAUSAGE & ROASTED TOMATOES
ACCOMPANIED BY SWEET PEPPERS, OKRA, BABY ARUGULA & FETA CHEESE
TOSSED WITH A CAPER MARINARA SAUCE & SPICY RED PEPPER FLAKES

FRESH TOMATO & BASIL PAPPARDELLE

SERVED WITH SAUTÉED TIGER PRAWNS, BAY SCALLOPS, MUSHROOMS, KALAMATA OLIVES,
SUNDRIED TOMATOES & SHAVED ASIAGO
TOSSED WITH A BASIL PESTO CREAM SAUCE

VEGGIE PASTA DELIGHT WITH WHOLE WHEAT FETTUCCHINI

SERVED WITH SAUTÉED MUSHROOMS, BABY SPINACH, ROASTED TOMATOES, KALAMATA OLIVES,
MARINATED ARTICHOKEs, FAVA BEANS, CAPERS & SHAVED ASIAGO
TOSSED WITH EXTRA VIRGIN OLIVE OIL & BASIL PESTO

ENTREES

- “STOCKTON, CALIFORNIA” RACK OF LAMB** 32
DIJON MUSTARD & LAVENDER ENCRUSTED RACK OF LAMB
WITH CANDIED GARLIC & MINTED PINOT NOIR JUS
- “CREEKSTONE FARMS” NEW YORK STEAK** 32
100% USDA CERTIFIED PREMIUM BLACK ANGUS BEEF
HORSERADISH ENCRUSTED 12 OZ CHARBROILED NEW YORK STEAK
WITH CARAMELIZED ONION & CRIMINI MUSHROOMS & A ROSEMARY & SHALLOT SYRAH WINE SAUCE
- BEEF FILET MIGNON** 30
10 OZ PAN SEARED THREE PEPPER ENCRUSTED BEEF FILET MIGNON
TOPPED WITH GORGONZOLA CHEESE
ACCOMPANIED BY A SAGE, BUTTERNUT SQUASH & WILD MUSHROOM DEMI
- BRAISED BEEF SHORT RIBS** 28
SLOW COOKED BEEF SHORT RIBS IN RED WINE
SERVED WITH A BALSAMIC SUNDRIED CHERRY DEMI
- SAN JOAQUIN COUNTY PORK TENDERLOIN** 27
STUFFED WITH ARUGULA & SUNDRIED CRANBERRY, ACORN SQUASH & GOAT CHEESE
SERVED WITH A WHOLE GRAIN MUSTARD PORT WINE REDUCTION & CANDIED PECANS
- GRILLED SEMI-BONELESS FREE RANGE YOUNG CHICKEN** 24
MARINATED WITH HERBS, LEMON & EXTRA VIRGIN OLIVE OIL
SERVED WITH A GARLIC & THYME MERLOT REDUCTION
- MAINE LOBSTER TAIL** 34
10 OZ MAINE LOBSTER TAIL WRAPPED WITH APPLEWOOD SMOKED BACON
SERVED WITH A TARRAGON, COGNAC & LOBSTER WHITE TRUFFLE CRÈME
- GRILLED BBQ SPICE-RUBBED PACIFIC SALMON** 26
SERVED WITH BRAISED TENDER BABY SWISS CHARD
ACCOMPANIED WITH A FAVA BEAN & CRAYFISH & SWEET CORN RAGOUT
- SPICY SEARED DIVER SEA SCALLOPS** 28
WITH SHIITAKE & OYSTER MUSHROOM RAGOUT
ACCOMPANIED WITH A WARM PONZU SOYA & CILANTRO VINAIGRETTE
- BASIL CHARBROILED RED FISH** 25
SERVED WITH GINGER & GARLIC BRAISED TATSOI GREENS
ACCOMPANIED BY A MINTED FUJI APPLE & PLUM TOMATO COMPOTE & PINEAPPLE JUS

ALL ENTRÉES SERVED WITH CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

VEGETARIAN SELECTIONS

ALL SELECTIONS \$23

BAKED TOFU

SERVED WITH THAI STYLE MUSHROOMS, BABY BOK CHOY, TATSOI GREENS & EDAMAME
SERVED WITH A WARM GINGER & GARLIC SOYA JUS

GRILLED EGGPLANT ROLL

GRILLED EGGPLANT ROLLED WITH HERB ROASTED VEGETABLES ON BRAISED TENDER GREENS
SERVED WITH A GOLDEN YELLOW TOMATO COULIS

ORLO'S SIDES

ALL SIDES \$5

WHIPPED GOLDEN YUKON POTATOES

INFUSED WITH APPLE WOOD SMOKED BACON & BRAISED SWISS CHARD

OVEN ROASTED FINGERLING & PERUVIAN POTATOES

TOSSED WITH GARLIC & HERBS

STEAMED BROWN RICE

20% GRATUTY WILL BE ADDED TO TOTAL BILL FOR PARTIES OF EIGHT OR MORE. THANK YOU.

November 2009