



ORION'S ROOF
G A R D E N & D I N I N G

Valentine's Menu

SOUPS & SALADS

LEMON GRASS CLAM CHOWDER SOUP 8

middle neck clams | bacon | coconut milk | chili flake

COCONUT CURRY CHICKEN SOUP 8

*shredded chicken | red bell peppers | bean sprouts
thai basil | red curry coconut milk broth | rice*

ASIAN CHOPPED SALAD 14

*napa and red cabbage | crispy fried sweet potatoes | carrots
red bell pepper | sweet soy vinaigrette | scallions*

CAESAR SALAD 14

*romaine | crispy croutons | parmesan
sesame caesar dressing*

APPETIZERS

PORK POTSTICKERS 12

pork potstickers | spicy sesame oil | rice wine vinegar

BRAISED PORK BELLY STEAMED BAO BUNS (2) 11

soy braised pork belly | cucumber | micro cilantro

FIRECRACKER CAULIFLOWER 14

*panko breaded tri-color cauliflower | firecracker aioli
parsley | scallions*

CHICKEN YAKITORI (2) 12

*grilled chicken skewers | shishito | cherry tomato
togarashi | yakitori sauce*

SUSHI

TRIPLE SPICY TUNA ROLL 20

*spicy tuna | jalapeño | black pepper tuna tataki
ooba shiso | chimichurri | shaved onions | serrano salsa
micro greens | ponzu pearls | ponzu | lime*

SURF AND TURF 32

*tempura lobster tail | avocado | torched wagyu
horseradish aioli | truffle carpaccio | truffle pearls*

FIREWORK SALMON 20

*spicy cilantro salmon | salmon sashimi mayo | lemon
chili oil | eel sauce*

7 SPICED AHI 16

*pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli | eel sauce*

SPICY LOBSTER & SHRIMP ROLL 20

*shrimp tempura | avocado | shrimp and lobster salad
wasabi mayo | spicy mayo | wasabi tobiko | green onion*

WAGYU TARTAR 45

*japanese a5 | roasted bone marrow | black garlic sauce
smoked trout | roe | truffle caviar | french baguette*

PERUVIAN ROLL 21

*tempura shrimp | avocado | tuna
fried japanese sweet potatoes | aji amarillo citrus sauce*

500° HOT ROCK WAGYU 65

sliced a5 wagyu beef | egg yolk truffle motoyaki

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies.

ENTREES

MISO GLAZED BLACK COD 35

*shaved and fried parsnip | kinpie lotus root
house made sweet pickle sumiso sauce*

WHOLE SEARED BRANZINO 34

*spatchcock whole branzino | confit tomatoes | scallions
parsley | crispy ginger | crispy garlic | lemon*

GRILLED LOCAL ROCKFISH 32

*brasied daikon | brussels sprouts | sauce vierge
fish sauce salted rice chip*

BACKFIN CRAB CAKES 38

*lump crab | sautéed cauliflower | confit heirloom tomatoes
roasted edamame | shishito | edamame puree
yuzu wasabi remoulade*

SHORT RIB 42

*sous vide short rib | purple sweet potato puree
corn and edamame | succotash | pan au jus*

STEAK FRITES 32

marinated skirt steak | hand cut fries | ooba shiso chimichuri

SEARED SALMON 29

*cauliflower steak | forbidden rice | pickled cucumbers
sautéed beets | pickled red onion | sweet chili glaze | scallions*

CHILI WHOLE LOBSTER 55

*chili crisp butter whole lobster | roasted corn succotash
togarashi | peewee potatoes*

LOCAL FARM FRESH LO MEIN 18

*vegetable yaki udon-garlic shoyu | tofu | shiitake | snow peas
bok choy | cabbage | broccolini | onions | scallions*

ORION'S CHICKEN PAD THAI 28

*free-range chicken | rice noodles | tofu | scallions | bell peppers
bean sprouts | thai basil | red pepper nam pla | virginia peanut*

BLACKENED CHICKEN RED CURRY ALFREDO 30

*blackened chicken breast | red curry alfredo
fettuccini noodles | baby arugula | heirloom cherry tomato
shaved parmesan cheese | ito togarashi*

TANDORI LAMB CHOP 42

yuzu raita | onion bhajis | lentil dal

SIDES

MISO MASH 5

VEGETABLE FRIED RICE 8

SOY GLAZED SWEET POTATOES 5

GOMA-AE ASPARAGUS 5

CRISPY BRUSSELS SPROUTS 6

DESSERTS

SIGNATURE CAVALIER MILE HIGH CAKE 17

*tarnished truth bourbon-soaked dark chocolate genoise
espresso buttercream milk chocolate cremeax*

MATCHA TIRAMISU 14

CINNAMON SUGAR DONUTS 14

FUJI APPLE CRUMBLE 14

red miso caramel sauce

MOCHI 12

chef's choice

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