

# LA GRANDE ORANGE CAFÉ

Lunch

## Starters

FRENCH ONION SOUP	jidori chicken broth · toasted crouton · gratinee roth gruyere	10
DEVILED EGGS*	a café favorite · bacon optional	5/8
GUACAMOLE AND CHIPS	charred tomato salsa · all housemade	13
SHRIMP CEVICHE	avocado · tomatoes · jicama · lime juice · housemade tortilla chips	14
OTIS BAR CHICKEN NACHITOS	guacamole · salsa · sour cream · choice of Jidori chicken or green chili	16
'NEW STYLE' CRUDO*	sushi-grade fish of the day · chiles · ponzu sauce · green peppercorns · avocado	13/19
TUNA TARTARE*	sushi-grade tuna · guacamole · housemade tortilla chips	16



## Salads and Soup

SIGNATURE CAESAR**	sweet gem romaine · hand torn sourdough croutons · parmesan reggiano	14
SHREDDED KALE & QUINOA SALAD*	sunflower seeds · flame grapes · lemon · fresh parmesan · manchego	15
BRUSSELS SPROUT SALAD*	hand picked brussels · aged manchego · dried berries · almonds · add bacon n/c	16
SEARED AHI TUNA SALAD**	sushi-grade tuna · crispy onion · mixed greens · tobanjan · pickled shitake · soy yuzu vinaigrette	18
THE "DEL MAR" SALAD*	shrimp · sweet jumbo lump crab · tomato · avocado · Russian dressing · shredded iceberg	18

add rotisserie jidori chicken dark +4 · rotisserie jidori chicken white +5

- SOUP & SALAD whenever you like -

## Burgers

our angus beef is freshly ground for service and served on a leaf · in a bun · or our housemade English Muffin with fries · cottage cheese · heirloom cannellini beans · or kale salad

CHEESEBURGER**	lettuce · tomatoes · pickle · onion · Russian dressing · grated Tillamook cheddar	15
GREEN CHILE BURGER*	roasted Anaheim green chiles · melted Tillamook cheddar	15
THE HOWIE BURGER**	havarti · caramelized red onions · dijon sauce	15
VEGETARIAN BLACK BEAN BURGER*	housemade cashew cheese · lettuce · tomato · pickle	15
TUNA BURGER**	sushi-grade · ground in house · pan-seared medium rare · avocado · lettuce · spicy aioli	17

## Wood Burning Rotisserie

served from our custom italian hardwood rotisserie  
premium grade meats roasted throughout the day · limited availability

WOOD-FIRED ROTISSERIE CHICKEN*	half Jidori chicken · heirloom cannellini beans · tuscan kale, roasted garlic	23
ROTISSERIE PRIME RIB OF BEEF*	angus beef · farmers market vegetables · horseradish	27

## Full Meal Taco Platters

with comal griddled, made-to-order corn tortillas

SALMON TACOS**	grilled salmon on housemade tortillas · spicy aioli · housemade peanut mole sauce · jicama slaw	17
VEGETARIAN*	market vegetables · pico de gallo · guacamole · kale salad or heirloom cannellini beans	17
SWORDFISH TACOS**	hardwood-grilled · guacamole · kale salad or heirloom cannellini beans · pico de gallo	19
CHICKEN TACOS*	fresh rotisserie chicken · pico de gallo · guacamole · kale salad or heirloom cannellini beans	18
GRILLED AHI TUNA**	sushi-grade ahi · grilled rare · kale salad or heirloom cannellini beans · guacamole	20
SHORT RIB TACOS*	a café specialty · tender braised short ribs · kale salad or heirloom cannellini beans	19
RIBEYE STEAK*	angus beef · guacamole · kale salad or heirloom cannellini beans · substitute filet mignon +6	22

## Very Special

INGO'S SHORT RIB HASH*	potato · onion · carrot · 2 eggs over easy · our housemade English muffin	17
PAN FRIED LOUP DE MER*	sautéed broccolini · lemon caper beurre blanc	21
PRIME RIB FRENCH DIP	sliced-to-order medium rare angus beef · au jus · french baguette · french fries	19
SALMON**	local wild rice · herb salad · fennel · farmers market citrus	23

## Our Sweet World

RED VELVET CAKE · KEY LIME PIE	each	10
GRATEFUL SPOON GELATO*	mint chocolate chunk · vanilla · pistachio · chocolate · vegan raspberry	5

LGO Famous Housemade English Muffins 1/2 dozen 8 · 1 dozen 15 · LGO Marion Blackberry Jam 8

Executive Chefs Zak Walters · Luis Lucas

\*Gluten Free or can be modified to be Gluten Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.