

# LA GRANDE ORANGE CAFÉ

*Dinner*

## Starters

FRENCH ONION SOUP · jidori chicken broth · toasted crouton · gratinee roth gruyere	10
GUACAMOLE AND CHIPS · charred tomato salsa · all housemade	13
DEVILED EGGS* · a café favorite · bacon optional	5/8
SHRIMP CEVICHE · avocado · tomatoes · jicama · lime juice · housemade tortilla chips	15
OTIS BAR CHICKEN NACHITOS · guacamole · salsa · sour cream · choice of Jidori chicken or green chili	17
'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

SIGNATURE CAESAR** · sweet gem romaine · hand torn sourdough croutons · parmesan reggiano	14
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
SHREDDED KALE & QUINOA SALAD* · sunflower seeds · flame grapes · lemon · fresh parmesan · manchego	15
THE "DEL MAR" SALAD* · shrimp · sweet jumbo lump crab · tomato · avocado · Russian dressing · shredded iceberg	19

## 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	16
GREEN CHILE BURGER* · freshly roasted green chiles · melted Tillamook cheddar	16
THE HOWIE BURGER** · havarti · caramelized red onions · dijon sauce	16
VEGETARIAN BLACK BEAN BURGER* · housemade cashew cheese · lettuce · tomato · pickle	16
TUNA BURGER** · sushi-grade · ground in house · pan-seared medium rare · avocado · lettuce · spicy aioli	18

## 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	27
ROTISSERIE PRIME RIB OF BEEF* · angus beef · colcannon potatoes · farmers market vegetables · horseradish	35

## Full Meal Taco Platters

*with comal griddled, made-to-order corn tortillas*

GRILLED AHI TUNA** · sushi-grade ahi · grilled rare · kale salad or heirloom cannellini beans · guacamole	23
VEGETARIAN* · market vegetables · pico de gallo · guacamole · kale salad or heirloom cannellini beans	18
SHORT RIB TACOS* · a café specialty · tender braised short ribs · kale salad or heirloom cannellini beans	23
SWORDFISH TACOS** · hardwood-grilled · guacamole · pico de gallo · kale salad or heirloom cannellini beans	23
RIBEYE STEAK* · angus beef · guacamole · kale salad or heirloom cannellini beans · <i>substitute filet mignon +6</i>	25

## Very Special

PAN FRIED LOUP DE MER* · sautéed broccolini · lemon caper beurre blanc	27
FAMOUS SHORT RIBS* · tender braised short ribs · colcannon potatoes · vegetables · red wine jus · add egg n/c	28
SALMON** · local wild rice · herb salad · fennel · farmers market citrus	28
JULIAN'S SURF & TURF TACO PLATTER** · french braised lobster · filet mignon · made to order tortillas	32
MESQUITE-GRILLED RIBEYE* · bone-in ribeye · colcannon potatoes · farmers market vegetables · add spicy green chiles n/c	36
"THE DUKE" FILET MIGNON** · mesquite-grilled angus beef · mashed potatoes · farmers market vegetables	37
<i>we do not suggest well done on our filet mignon - add a small caesar or mixed greens to your entree \$6 -</i>	

## 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 Chef 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.