



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

# *Valentine's Weekend Menu*

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## APPETIZERS

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PORK POT STICKERS (6) 12 <sup>DF</sup>  
*spicy sesame oil | rice wine soy vinegar*

SHISHITO PEPPERS 12 <sup>DF</sup>  
*wok-fried shishito peppers  
sweet soy reduction | yuzu aioli*

FIRECRACKER CAULIFLOWER 14  
*panko-breaded cauliflower | firecracker aioli  
scallions | parsley*

CHICKEN YAKITORI (2) 12 <sup>DF</sup>  
*grilled chicken skewers | shishito peppers  
cherry tomatoes | togarashi | yakitori sauce*

BBQ ROCK SHRIMP LETTUCE WRAPS 18 <sup>DF</sup>  
*fried marinated rock shrimp | butter lettuce | peanuts  
miso mayo | tempura sauce | fried vermicelli*

CRAB RANGOON DIP 20  
*lump crab meat | cream cheese | fried wonton chips*

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## SOUPS & SALADS

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MISO SOUP 8 <sup>DF</sup>  
*miso dashi broth | scallions | tofu | wakame*

CARROT GINGER BISQUE 9  
*roasted carrots | crème fraîche | chives | brioche croutons*

ORION'S HOUSE SALAD 14 <sup>DF</sup>  
*spring mix | heirloom cherry tomatoes | tri-color carrots  
cucumbers | crispy garlic | onion soy vinaigrette*

CAESAR SALAD 14  
*baby romaine | crispy croutons  
sesame miso caesar dressing | parmesan cheese*

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## COLD STARTER SPECIALTIES

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\*WAGYU TARTARE 45 <sup>DF</sup>  
*japanese a5 | roasted bone marrow | black garlic sauce | smoked trout roe | truffle pearls | french baguette*

\*HAMACHI CARPACCIO 22  
*hamachi sashimi | serrano peppers | negi | himalayan salt  
yuzu pearls | truffle ponzu | micro cilantro*

SNOW CRAB CLAW SUNOMONO 21 <sup>DF</sup>  
*snow crab claws | kizami nori | ponzu | toasted sesame  
marinated cucumbers | shiso oil*

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## WOK SPECIALTIES

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ORION'S CHICKEN PAD THAI 28 <sup>DF</sup>  
*chicken | rice noodles | tofu | scallions | bell peppers | bean sprouts  
thai basil | red pepper nam pla | virginia peanuts | egg*

CHOP CHAE NOODLES 22  
*glass noodles | shiitake mushrooms | carrots  
shredded cabbage | green onions | spinach*

FAMILY FRIED RICE 27 <sup>DF</sup>  
*pork | carrots | shredded pea pods | onions  
bean sprouts | eggs | green onions*

<sup>GF</sup> = Gluten Free <sup>DF</sup> = Dairy Free

\* 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.  
For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish. Limit of two split checks.

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## FROM THE LAND

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### SHORT RIB 42

*sous vide short rib | kimchi glaze | pomme purée  
sautéed broccolini | blistered tomatoes*

### \*SURF & TURF 60

*filet | butter-poached lobster tail | pomme purée  
grilled asparagus | demi-glace | uni butter*

### VENISON MEATBALLS 38

*venison meatballs | blood orange demi  
braised leeks | candied pancetta | pomme purée*

### BLACKENED CHICKEN RED CURRY ALFREDO 30

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

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## FROM THE SEA

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### SALTED RED SNAPPER 140

*served tableside | mushroom risotto | sautéed broccolini*

### MISO GLAZED BLACK COD 35 <sup>GF</sup>

*shaved and fried parsnip | marinated lotus root  
pickled vegetables | steamed rice*

### WHOLE SEARED BRANZINO 55 <sup>GF</sup> <sup>DF</sup>

*spatchcock whole branzino | confit tomatoes  
parsley | nam pla | steamed rice | lemons*

### SEARED LOCAL ROCKFISH 35

*couscous | golden raisins | shiso | garam masala  
parsnip purée | rainbow carrots*

### \*SEARED SALMON 32

*farro | caramelized nashi pear | pearl onions  
maple gel | toasted brioche*

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## SUSHI

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### SPICY LOBSTER & SHRIMP ROLL 20 <sup>DF</sup>

*shrimp tempura | avocado | shrimp and lobster salad | wasabi mayo | spicy mayo | eel sauce | orange tobiko | green onions*

### \*TRIPLE SPICY TUNA ROLL 20 <sup>DF</sup>

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

### \*FIREWORK SALMON ROLL 20

*salmon sashimi | yuzu tobiko | chili oil  
eel sauce | spicy salmon | lemon | japanese mayo*

### \*PERUVIAN ROLL 21 <sup>DF</sup>

*tempura shrimp | avocado | tuna  
fried japanese sweet potatoes | green onions  
peruvian citrus sauce*

### \*SURF & TURF 32 <sup>DF</sup>

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

### SOBA'S DREAM 18

*soba noodles | roasted red peppers | cucumbers  
shiso | avocado | soy-marinated mushrooms  
truffle ponzu-marinated daikon | fried shallots  
micro cilantro | edamame purée*

### \*7 SPICED AHI 16 <sup>DF</sup>

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

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## DESSERTS

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### "CAVALIER MILE HIGH CAKE" 17

*tarnished truth bourbon-soaked dark chocolate genoise |  
espresso butter cream | milk chocolate crèmeux*

### GREEN TEA TIRAMISU 15

*green tea-soaked lady fingers | caramel drizzle | matcha  
powder sprinkle | chocolate straw*

### KRISPY KREME BREAD PUDDING 16

*bread pudding | vanilla ice cream | miso caramel*

### SORBET

*one scoop 3 | three scoops 9  
seasonal flavors*

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