



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



APPETIZERS

PORK POT STICKERS (6) 12 ^{DF}

spicy sesame oil | rice wine soy vinegar

SHISHITO PEPPERS 12 ^{DF}

*wok-fried shishito peppers
sweet soy reduction | yuzu aioli*

FIRECRACKER CAULIFLOWER 14

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

CHICKEN YAKITORI (2) 12 ^{DF}

*grilled chicken skewers | shishito peppers
cherry tomatoes | togarashi | yakitori sauce*

BBQ ROCK SHRIMP LETTUCE WRAPS 18 ^{DF}

*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

SOUPS & SALADS

MISO SOUP 8 ^{DF}

miso dashi broth | scallions | tofu | wakame

ORION'S HOUSE SALAD 14 ^{DF}

*spring mix | heirloom cherry tomatoes | tri-color carrots
cucumbers | crispy garlic | onion soy vinaigrette*

CARROT GINGER BISQUE 9

roasted carrots | crème fraîche | chives | brioche croutons

CAESAR SALAD 14

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

add to any salad:

*seared chicken breast 8, *grilled filet 15, grilled shrimp 9, *pepper-crusted tuna tataki 10, *salmon 15*

COLD STARTER SPECIALTIES

*WAGYU TARTARE 45 ^{DF}

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

*HAMACHI CARPACCIO 22 ^{DF}

*hamachi sashimi | serrano peppers | negi | himalayan salt
yuzu pearls | truffle ponzu | micro cilantro*

SNOW CRAB CLAW SUNOMONO 21 ^{DF}

*snow crab claws | kizami nori | ponzu | toasted sesame
marinated cucumbers | shiso oil*

WOK SPECIALTIES

ORION'S CHICKEN PAD THAI 28 ^{DF}

*chicken | rice noodles | tofu | scallions | bell peppers
bean sprouts | thai basil | red pepper pad thai sauce
virginia peanuts | egg*

CHOP CHAE NOODLES 22

*glass noodles | shiitake mushrooms | carrots
shredded cabbage | green onions | spinach*

BLACKENED CHICKEN RED CURRY ALFREDO 30

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

FAMILY FRIED RICE 27 ^{DF}

*pork | carrots | shredded pea pods | onions
bean sprouts | eggs | green onions*

SHORT RIB UDON 29

braised short rib | onions | udon noodles | black garlic & kombu butter

^{GF} = Gluten Free ^{DF} = 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.

FROM THE LAND

*GRILLED PRIME RIBEYE 52

ooba butter | peewee potatoes | grilled asparagus | sautéed cauliflower | pearl onions | demi reduction | ginger sauce

*GRILLED FILET 49

*7 oz filet | miso roasted carrots | pommes purée
blistered pearl onions | braised shiitake
lemongrass yuzu beet purée | gochujang bordelaise*

TURDUCKEN ROULADE 38

*brined turkey breast | shredded duck | brioche croutons
japanese mustard | thai basil brown butter | coriander
roasted carrots | pommes purée | turkey gravy*

FROM THE SEA

MISO GLAZED BLACK COD 35 (DF)

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

WHOLE SEARED BRANZINO 55 (GF) (DF)

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

LOCAL ROCKFISH 35

*poached rockfish in coconut milk sauce
forbidden rice | cauliflower*

SALTED RED SNAPPER 140

served tableside | mushroom risotto | sautéed broccolini

CHILI WHOLE LOBSTER 60

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

*CRISPY GRILLED SALMON 35

*sliced brioche | thyme butter | sake beurre blanc
mussels | chili oil | sea salt | steamed rice*

SUSHI

SPICY LOBSTER & SHRIMP ROLL 20 (DF)

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

*TRIPLE SPICY TUNA ROLL 20 (DF)

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

*FIREWORK SALMON ROLL 20 (DF)

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

*PERUVIAN ROLL 21 (DF)

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

*SURF & TURF ROLL 32 (DF)

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

SOBA'S DREAM ROLL 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 (DF)

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

DESSERTS

"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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EASTER WEEKEND BRUNCH FEATURES

Served Only Until 3pm

ENTRÉES

HONG KONG FRENCH TOAST & HONEY CHICKEN 21

*peanut butter & banana stuffed french toast
wok tossed crispy honey chicken | szechuan maple syrup*

*EGGS BENEDICT 17

*ham | poached eggs | yuzu hollandaise | grilled asparagus
english muffins | bacon & fried onion brunch potatoes
add pork belly (2) 6 | add lobster 15*

PANCAKES 14

pancakes | seasonal fruits | maple syrup

LOX & BAGEL 17

*cured salmon | cream cheese
everything bagel | pickled shallots | fried capers
bacon & fried onion brunch potatoes*

AVOCADO TOAST 16

*avocado | sour dough | sunny side up egg | kimchi jam
pickled radish | tempura fried tomatoes | micro cilantro
bacon & fried onion brunch potatoes*

BABKA MONTE CRISTO 20

*cinnamon babka | sliced turkey & ham
orange marmalade | yuzu cream cheese
bacon & fried onion brunch potatoes*

DUBAI CRÊPE 18

*french crêpe | pistachios | hazelnut cream
powdered sugar | fresh cut strawberries
whipped cream*

*TONKATSU DON 17 (GF)

*panko breaded chicken breast | sautéed onions | eggs
green onions | sweet soy sauce | served over rice*

*KOREAN BEEF BOWL 18 (GF) (DF)

*shaved beef | sautéed onions | over easy egg
kimchi | green onions | bulgogi sauce | served over rice*

*ORION'S POKE BOWL (GF) (DF)

*salmon 18 | tuna 22 | half & half 20
avocado | wakame salad | nori | seaweed
sushi rice | edamame | cucumbers | green onions*

ORION'S ROOF | THE BEST VIEWS AREN'T JUST RESERVED FOR DINNER

Join us for Brunch every Saturday & Sunday from 10am-3pm | OrionsRoofVB.com

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