



Orozko Specialties

*Served with our House Mediterranean Salad OR Basque Garlic Soup and Your Choice of Potato, Orzo Pasta, Saffron Rice or Herbed Polenta**

Our Famous Salt Roasted Prime Rib of Beef	\$27.95	Seafood Zarzuela	\$33.00
<i>Encased in Rock Salt, Slowly Roasted to Perfection. Served with a Beef Essence and Creamy Horseradish.</i>		<i>Prawns, Scallops, Calamari, Cod, Clams, Mussels and Lobster, in a spicy Tomato Sauce, with Saffron Rice*</i>	
Extra Cut	\$31.95		
Braised Colorado Lamb Shank	\$28.95	Orozko Paella	\$32.50
<i>Slow-Cooked in Spanish Red Wine, fine Herbs and Seasonings</i>		<i>Lobster, Prawns, Clams, Mussels, Chicken and Chorizo Sausage Cooked in Saffron Rice*</i>	
		<i>Cooked and Served in a Traditional Paella Pan</i>	
Veal Osso Bucco	\$28.50	Housemade Cannelloni Di Mare	\$29.95
<i>Slowly Braised in a flavorful mix of Veal Demi-Glace, Herbs, Garlic & Red Wine</i>		<i>With Lobster, Shrimp, Scallops and Wild Mushrooms, Fresh Tomato-Basil Sauce</i>	
<i>Served with an Herbed, Wild Mushroom Orzo*</i>			
Basque Garlic Chicken	\$24.95	Orozko Seafood Pasta	\$26.95
<i>An Ascuaga Family Old World Recipe With Red and Green Peppers, Tomatoes, Smoked Ham, Garlic and White Wine.</i>		<i>Fresh Made Fettuccini* with Dungeness Crab, Prawns, Scallops, Calamari and Clams. Tossed in an Herbed, Creamy Wild Mushroom Sauce.</i>	

Entrees

*Served with our House Mediterranean Salad OR Basque Garlic Soup and Your Choice of Potato, Orzo Pasta, Saffron Rice or Herbed Polenta**

Brick Oven Roasted Moroccan Lamb Chops	\$36.95	Porcini Seared Filet Mignon	\$32.95
<i>Colorado Lamb Chops Marinated with Tomato, Coriander, Cumin, Ginger, Garlic, Nutmeg, Anise, Lime Juice, Serrano Chile & Cilantro</i>		<i>On a Portobello Mushroom, Roasted Red Pepper Coulis. Topped with Artichoke Hearts and Gorgonzola Cheese.</i>	
Cabernet-Braised Beef Short Ribs & Garlicky Prawns	\$32.95	New York Steak	\$31.95
<i>Grilled Polenta* Cakes and Red Wine Reduction</i>		<i>With Grilled Portobello Mushrooms, Root Vegetable Confit and a Red Wine Reduction.</i>	
Grilled Pork Tenderloin With Cider Braised Red Cabbage	\$26.95	Marinated Rib Eye Steak	\$29.95
<i>Apple Chutney and Wine Roasted Shallot Sauce</i>		<i>With Roasted Shallots, Olive Oil, Fresh Herbs and Rosemary Butter</i>	
		Pan-Seared Breast of Chicken	\$26.95
		<i>Over Fontina Cheese and Portobello Mushroom Polenta*</i>	
		<i>With Walnut Sage Wine Sauce</i>	

Seafood

Iron Skillet Seared Fresh Sea Bass	\$29.95	Pan Seared Filet of Salmon	\$26.95
<i>On a Mixture of Sautéed Escarole, Chorizo, Cannellini Beans, Tomato Roasted Garlic and Hard Boiled Eggs.</i>		<i>With Lemon Couscous, Sautéed Spinach and Lavender-Honey Glace</i>	
Mediterranean Grilled Prawns	\$27.95	Seared Almond Crusted Ahi Tuna	\$29.50
<i>Marinated with Rosemary and Mint pesto, on top of Black Linguine and Tomato Fondue.</i>		<i>Fresh Tuna Sashimi w/Fennel-Apple Salad, Roasted Eggplant Risotto and a Red Wine Butter Sauce</i>	
Pan-Seared Fresh Swordfish	\$28.95	Jumbo Lobster Tail	Market Price
<i>In Kalamata Olive and Sweet Pepper Tapenade Crust, Spicy Garlic Sauce</i>		<i>Cold Water Lobster Tail from Western Australia, Broiled and Served with Chef's Special Butter</i>	

RESTAURANTE OROZKO™

Classic Tapas

(Small Plates)

Prosciutto, Buffalo Mozzarella, Cantaloupe \$8.50 <i>With Sweet White Wine Vinaigrette</i>	Pan Roasted Salmon Cakes 8.50 <i>With Red Pepper Garlic Mayonnaise</i>
Jumbo Prawns in Spicy Garlic Sauce 9.95 <i>With Cannellini Beans and Wilted Greens</i>	Chardonnay Steamed Fresh Mussels Or Clams 12.95 <i>With Fennel, Garlic, Shallots and Fresh Herbs in a light Saffron-Chardonnay Cream Sauce</i>
Wild Mushroom Madeira 7.50 <i>Sautéed in Olive Oil, Garlic and Madeira Wine, with Crostini</i>	Fried Hazelnut-Crusted Calamari 8.50 <i>With Lemon-Basil Tarter Sauce</i>
Greek Venison Moussaka 9.95 <i>Minced Venison Loin, Eggplant and Kefalotini Cheese</i>	Jumbo Prawn Cocktail 11.95 <i>With Crisp Capellini and Cognac-Cocktail Sauce</i>
Morsels of Roasted Prime Rib 8.50 <i>On Grilled Polenta with Red Wine Sauce</i>	Charred Marinated Baby Octopus 7.95 <i>With Lemon Mint Vinaigrette and Olive Pesto-Potatoes</i>
Tomato-Basil Three Cheese Pizza 6.95	Seared Sea Scallops 11.95 <i>With Imported Serrano Ham and a Saffron Cream Sauce</i>
Mushroom, Pepperoni, Sausage Pizza 7.95	

Soup

Basque Creamy Garlic Soup \$5.95 <i>Oven Roasted Garlic, Fresh Herbs, with Fresh Cream and Sherry Wine</i>	Tuscan Cannellini Bean Soup \$6.95 <i>Smoked Sausages, Rosemary, Olive Oil, Fresh Kale and Chicken Broth, Provolone Toast.</i>
Brick Oven Roasted Tomato Soup \$7.95 <i>With a Lobster-Asparagus-Oyster Mushroom Ragout</i>	

Salads

Orozko Specialty Salad \$7.25 <i>With Apples, White Cheddar, Raspberries, Glazed Pecans and Mixed Berry Vinaigrette</i>	Dungeness Crabmeat and Shrimp Salad \$16.00 <i>With Fresh Baby Greens, Cucumbers, Avocado, Hearts of Palm and Tomatoes in a Light Vinaigrette</i>
Nugget Caesar Salad \$7.50 <i>Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Tossed in a Homemade Anchovy Caesar Dressing.</i>	Mediterranean Salad \$5.00 <i>With Roma Tomato, Kalamata Olives, Pepperoncini and Cucumber.</i>