



# Orozko Specialties

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

<b>Our Famous Salt Roasted Prime Rib of Beef</b>	<b>\$27.95</b>	<b>Seafood Zarzuela</b>	<b>\$33.00</b>
<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>	
<b>Extra Cut</b>	<b>\$31.95</b>		
<b>Braised Colorado Lamb Shank</b>	<b>\$28.95</b>	<b>Orozko Paella</b>	<b>\$32.50</b>
<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>	
<b>Veal Osso Bucco</b>	<b>\$28.50</b>	<b>Housemade Cannelloni Di Mare</b>	<b>\$29.95</b>
<i>Slowly Braised in a flavorful mix of Veal Demi-Glace, Herbs, Garlic &amp; 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>			
<b>Basque Garlic Chicken</b>	<b>\$24.95</b>	<b>Orozko Seafood Pasta</b>	<b>\$26.95</b>
<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\**

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

## Seafood

<b>Iron Skillet Seared Fresh Sea Bass</b>	<b>\$29.95</b>	<b>Pan Seared Filet of Salmon</b>	<b>\$26.95</b>
<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>	
<b>Mediterranean Grilled Prawns</b>	<b>\$27.95</b>	<b>Seared Almond Crusted Ahi Tuna</b>	<b>\$29.50</b>
<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>	
<b>Pan-Seared Fresh Swordfish</b>	<b>\$28.95</b>	<b>Jumbo Lobster Tail</b>	<b>Market Price</b>
<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)

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

## Soup

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

## Salads

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