

LA GRANDE ORANGE CAFÉ

Brunch

Starters

GUACAMOLE AND CHIPS · charred tomato salsa · all housemade	12
DEVILED EGGS* · a café favorite · bacon optional	5/8
SHRIMP CEVICHE · avocado · tomatoes · jicama · lime juice · housemade tortilla chips	14
TUNA TARTARE* · sushi-grade tuna · guacamole · housemade tortilla chips	15



Salads

SIGNATURE CAESAR** · sweet gem romaine · hand torn sourdough croutons · parmesan reggiano	13
SHREDDED KALE & QUINOA SALAD* · sunflower seeds · flame grapes · lemon · fresh parmesan · manchego	14
BRUSSELS SPROUT SALAD* · hand picked brussels · aged manchego · dried berries · almonds · add bacon n/c	15
SEARED AHI TUNA SALAD** · sushi-grade tuna · crispy onion · mixed greens · tobanjan · pickled shitake · soy yuzu vinaigrette	18
THE "DEL MAR" SALAD* · shrimp · sweet jumbo lump crab · tomato · avocado · Russian dressing · shredded iceberg	18
<i>add rotisserie jidori chicken dark +4 · rotisserie jidori chicken white +5</i>	

Rise & Shine

LEMON RICOTTA HOTCAKES* · Pasadena farmer's market fruit · crème fraîche · mint	14
INGO'S SHORT RIB HASH** · potato · onion · carrot · 2 eggs over easy · our housemade English muffin	18
CLASSIC FRENCH OMELET** · spinach · trois fromage blanc · fresh herbs · substitute egg whites n/c · add black forest ham n/c	13
HUEVOS RANCHEROS* · the classic · roasted potato "yanks"	15
CHILAQUILES* · baked tortillas · chicken · cheese · eggs · jalapenos · ranchero sauce · salsa verde	17
EGGS BENEDICT* · housemade English muffin · spinach · hollandaise · with or without ham	17
CRAB CAKE BENEDICT* · jumbo lump crab · spinach · hollandaise · housemade English muffin	21
SMOKED SALMON BENEDICT* · Michel Cordon Bleu's premium smoked salmon · spinach · hollandaise	19

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 · roasted potato "yanks" · fresh vegetables	23
ROTISSERIE PRIME RIB OF BEEF* · angus beef · roasted potato "yanks" · farmers market vegetables · horseradish	25

Favorites

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	15
GREEN CHILE BURGER* · roasted Anaheim green chiles · melted Tillamook cheddar	15
THE HOWIE BURGER** · havarti · caramelized red onions · dijon sauce	15
VEGETARIAN BLACK BEAN BURGER* · housemade cashew cheese · lettuce · tomato · pickle	15
TUNA BURGER** · sushi-grade · ground in house · pan-seared medium rare · avocado · lettuce · spicy aioli	17
PRIME RIB FRENCH DIP* · sliced-to-order medium rare angus beef · au jus · french baguette · french fries	18

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* · farmers 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 · kale salad or heirloom cannellini beans · pico de gallo	23
RIBEYE STEAK* · angus beef · guacamole · kale salad or heirloom cannellini beans · substitute filet mignon +6	25

On the Side

APPLEWOOD SMOKED BACON*	FARMERS MARKET VEGETABLES*	FRUIT SALAD*	all 5
TOASTED ENGLISH MUFFIN	HEIRLOOM CANNELLINI BEANS*	ROASTED POTATO "YANKS"	

Our Sweet World

RED VELVET CAKE · KEY LIME PIE · CHOCOLATE PAVÉ*	all 9
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 Luis Lucas · Giulian Buzila

*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. We please ask that anyone with Celiac's Disease or wheat allergies please use caution. **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. 2.8.17