

at the Emily Morgan Hotel

705 East Houston Street | San Antonio, Texas 78205 | (210) 244-0146 www.emilymorganhotel.com

STARTERS

Spicy White Bean & Chicken Chili

Roasted Poblano & White Bean Dip

Tortilla Chips

Avocado Fries

Smoky Chipotle Ranch Dressing

Oro Mac-N-Cheese

Goat Cheese, Queso Blanco, & Smoked Cheddar

Shrimp Tostada

Gulf Shrimp, Guacamole, Cilantro, Crispy Corn Tortilla

SALADS

BBQ Chicken Salad

Mesquite Smoked Chicken, Romaine Lettuce, Roasted Corn, Diced Tomatoes, Hard Cooked Egg, Cucumber, Crispy Bacon, and Cheddar Cheese, Jalapeño-Cilantro Blue Cheese Dressing

Grilled Portobello Salad

Avocado, Pico De Gallo, Roasted Corn, Goat Cheese, Hard Cooked Egg, Cucumber, Baby Spinach

Oro Seafood Cobb

Tender Field Greens, Diced Tomato, Bacon, Hard Cooked Egg, Queso Fresco, Avocado, Roasted Corn, Topped With Lump Crab Meat and Poached Gulf Shrimp, Toasted Comino and Lime Vinaigrette

Southwestern Wedge

Grilled Gulf of Mexico Shrimp, Crispy Prosciutto, Ham, Tomato, Monterrey Jack and Cheddar Cheeses, Tortilla Strips, Chipotle Ranch Dressing

Young Mixed Greens

Semi Dried Pecans, Tomato, Goat Cheese White Balsamic Vinaigrette

Please Note Our Menu Changes Seasonally

MAINS

All Sandwiches Come with Choice of House Salad, House Cut Fries, or Fresh Made Potato Chips.

Steak Torta

Grilled Bolillo Roll, Chile & Lime Marinated Steak, Avocado, Pickled Jalapeños, Baby Spinach, Monterey Jack Cheese, Crema

Oro Angus Burger

Served on a Jalapeño-Cheddar Bun. Choice of Toppings: Caramelized Onion, Bacon, Mushrooms, Jalapeños, Cheddar, Swiss, or Bleu Cheese, Mayo, Lettuce, Tomato & Red Onion

Oro Chicken Panini

Roasted Chicken, House Made BBQ Sauce, Cheddar Cheese, Pickled Jalapeños & Caramelized Onions, Arugula, Sourdough Bread

Honey & Red Chile Glazed Salmon

Topped With Jumbo Lump Crab, Steamed Haricot Vert, Roasted Jalapeño Black Bean Sauce

N.Y. Strip "Oscar"

14oz. Angus Strip Steak, Topped with Jumbo Lump Crab Meat, Grilled Asparagus Spears, Roasted Fingerling Potatoes, Chipotle Béarnaise and Burgundy Wine Sauce

Spice Crusted Filet Mignon

Roasted Garlic Whipped Potato, Grilled Asparagus Spears, Wild Mushroom-Tomato Ragout, Tobacco Onions, Oro Steak Sauce

Pork Loin Chop

Apple Cider Brined, Char Grilled and Served With an Ancho-Apricot Brandy Jus, Corn & Cilantro Polenta and Bacon Scented Brussels Sprouts

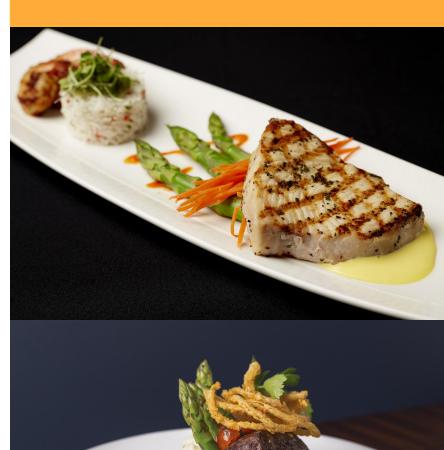
Roast Chicken

Pan Seared and Served with Green Onion-Chive Mashed Potato, Butterbean Succotash, Tobacco Onions, Red Chile Gravy

Atlantic Swordfish

Spice-Rubbed Gulf Shrimp, Basmati Rice, Steamed Asparagus, Julienne of Carrot, Saffron Sauce







Hours

Breakfast 6:30 a.m. - 11:00 a.m. Daily

Lunch 11:00 a.m. - 2:00 p.m. Daily

Dinner

5:00 p.m. -10:00 p.m. Sunday - Thursday

5:00 p.m. - 11:00 p.m. Friday - Saturday

Oro Bar 3:00 p.m. - 11:00 p.m. Sunday - Thursday

11:00 a.m. - 1:00 a.m. Friday - Saturday