

AURORA

MODERN AMERICAN FUSION

APPETIZERS

BREAD SERVICE 7

FRESH YEAST ROLLS | HOUSE HERB BUTTER | HONEY BUTTER

CELESTE SLIDERS 12

BRIOCHE BUN | AMERICAN CHEESE | CELESTE SAUCE
BACON ONION JAM | ARUGULA | FRIES

GREEN MUSSEL ROCKEFELLER 12

NEW ZEALAND GREEN MUSSELS | SAUTEED SPINACH
CHAMPAGNE CREAM | CITRUS GREMOLATA

BACON WRAPPED SCALLOPS (GF) 15

U-10 SEA SCALLOPS | APPLEWOOD SMOKED BACON
HORSERADISH AIOLI

*AHI TUNA BITES 12

SESAME VINAIGRETTE | WASABI CREMA
TOGARASHI | FLYING FISH ROE | PHYLLO CUP

PEPPADEW HUMMUS (VG)(GF UPON REQUEST) 10

OLIVE OIL | LAVASH | BABY CARROT | CRISPY GARBANZO

PAN SEARED CRAB CAKES 21

PINEAPPLE MANGO SALSA | PICKLED FENNEL
HORSERADISH REMOULADE

TRUFFLE FRIES (GF) 10

PARMESAN REGGIANO | FRESH HERBS | HOUSE AIOLI

CHARCUTERIE BOARD 21

SELECTION OF CURED MEATS | INTERNATIONAL & DOMESTIC
CHEESES | ACCOMPANIMENTS | TOASTED BAGUETTE

ALLIGATOR JAMBALAYA ARANCINI (GF) 12

ARBORIO | CHORIZO | TRINITY | TOMATO | CELERIAC PUREE
LOCAL OKRA | RICE FLOUR | GLUTEN FREE BREADING

OXTAIL EMPANADA 12

RED WINE BRAISED OXTAIL | GOAT CHEESE
AFRICAN CHILI | CILANTRO LIME CREMA

ENTREE SALADS

THE LOCAL (VEG)(GF) 15

ORGANIC BABY GREENS | HEIRLOOM TOMATOES | PICKLED FENNEL
JULIENNE CARROTS | WATERMELON RADISH | CRISPY GARBANZO
CITRUS VINAIGRETTE

THE CAESAR (VEG) 15

ROMAINE HEARTS | HOUSE GARLIC CROUTONS | PARMESAN DUST
CRACKED BLACK PEPPER | CAESAR DRESSING

THE SPICY ASIAN 15


BABY GREENS | CABBAGE SLAW | WAKAME SEAWEED | CUCUMBER
AVOCADO | JULIENNE CARROT | SRIRACHA SESAME VINAIGRETTE

SALAD ENHANCEMENTS

CHICKEN 7 | SHRIMP 8 | *SALMON 10

*STEAK 10 | *TUNA 10

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@THE CELESTE HOTEL

WWW.AURORARESTAURANTORLANDO.COM

HAPPY HOURS 7 DAYS A WEEK 4PM-6PM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

(GF) GLUTEN FREE . (VEG) VEGETARIAN . (VG) VEGAN

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX AND MORE

SANDWICHES

SERVED WITH FRIES | UPGRADE TO PARMESAN TRUFFLE 3

*CELESTE BURGER 19

BRISKET & SHORT RIB BLEND | AMERICAN | BACON ONION JAM
LETTUCE | TOMATO | CELESTE SAUCE | SESAME SEED BUN
SUB IMPOSSIBLE BURGER 2

BLACKENED MAHI SANDWICH 18

HORSERADISH REMOULADE | CABBAGE SLAW | LETTUCE | TOMATO
PICKLED FENNEL | SESAME SEED BUN

CRAB CAKE SANDWICH 22

HOUSE CRAB CAKES | HORSERADISH REMOULADE
PICKLED FENNEL | LETTUCE | TOMATO

ENTREES

LOBSTER RISOTTO 34

6-OZ WARM WATER LOBSTER | LOBSTER PARMESAN RISOTTO
LOBSTER CREAM SAUCE | LEMON | FRESH SEASONAL VEGETABLE

"FRIED CHICKEN" 28

BRAISED COLLARD GREENS | PORK BELLY MAC N CHEESE
BREADED CHICKEN ROULADE | SWEET & SPICY BRUSSELS
SMASHED POTATO | CORN RELISH

*16-OZ CENTER CUT RIBEYE (GF) 38

CHAR-GRILLED | HERB BUTTER | SHOESTRING FRIES | HOUSE MADE
STEAK SAUCE | FRESH SEASONAL VEGETABLE

CRISPY BARAMUNDI (GF) 26

PAN SEARED 8-OZ SKIN-ON FILET | CURRY SAUCE
MILLET PILAF | FRESH SEASONAL VEGETABLE | CASHEW DUST

FOUR INCH PORK OSSO BUCCO (GF) 28

8-HOUR BRAISED | RED WINE BRAISE REDUCTION
SMASHED YUKON POTATOES | FRESH SEASONAL VEGETABLE

"WILD FARMED" FAROE ISLAND *SALMON (GF) 34

PARMESAN RISOTTO | LEMON CREAM | FRESH SEASONAL VEGETABLE

*PESTO PAPPARDELLE 28

SAUTEED SHRIMP | FRESH EGG PASTA | BLISTERED TOMATO
BASIL PESTO CREAM SAUCE | PARMESAN REGGIANO

*GRILLED FILET MEDALLIONS (GF) 40

YUKON GOLD SMASHED POTATOES | FRESH SEASONAL VEGETABLE
BLISTERED BABY TOMATO | FRESH HERB SAUCE

WARM WATER LOBSTER TAIL 10

VEGAN JACKFRUIT FARRO BOWL (GF)(VG) 26

KOREAN BBQ ROASTED JACKFRUIT | CABBAGE SLAW
JULIENNE CARROT | FRESH SEASONAL VEGETABLES
WATERMELON RADISH | AVOCADO | CRISPY GARBANZO
SESAME VINAIGRETTE

SIDES

SMASHED YUKON POTATOES (GF) 7

SWEET & SPICY BRUSSELS (GF) 7

SIDE SALAD (GF) 7

FRIES (GF) 5

JOIN US FOR OUR
WEEKEND BRUNCH

