

## SHAREABLES

### SHRIMP COCKTAIL 18

Four Jumbo Shrimp Served with  
Horseradish Cocktail Sauce

### WHIPPED FETA & HOT HONEY 16

Bulgarian Feta Cheese, Henny B's Hot  
Honey, Red Pepper Flakes, Grilled Naan

### AHI TUNA 19

Sesame-Seared Sushi Grade Ahi Tuna, Wakame Seaweed  
Salad, Wasabi Cucumber Aioli & Ginger Soy Sauce

### VINTNERS BOARD 24

Artisan Cheeses, Cured Meats, Farm Stand  
Jams, Nuts & Seasonal Fruit

### TOMATO BRUSCHETTA 15

Local Tomatoes, Orchard Grown Basil,  
Garlic, Balsamic Reduction, Crostini

### FRIED EGGPLANT 14

Fried Orchard Grown Italian Eggplant, Fresh  
Mozzarella, House-made Tomato Basil Sauce

### COCONUT SHRIMP 15

Coconut Breaded Shrimp, Hot Catawba  
Peach & Horseradish Dipping Sauce

### EAST COAST MUSSELS 15

PEI Mussels, Garlic, White Wine, Butter,  
Tomatoes, Chorizo, Baguette

## FROM THE GARDEN

Add Chicken +\$13, Salmon +\$15, Two Jumbo Shrimp +\$10

### SIGNATURE ORCHARD 9

Mixed Greens, Chopped Apple, Feta,  
Pepitas, Citrus Honey Vinaigrette

### ICEBERG WEDGE 12

Iceberg Lettuce, Cherry Tomatoes, Red Onion,  
Applewood Bacon, Bleu Cheese Dressing

### PARMESAN CAESAR 9

Crisp Romaine, Parmesan, Garlic  
CROUTONS, Caesar Dressing

### TOMATO CAPRESE 13

Local Heirloom Tomatoes, Fresh Mozzarella,  
Orchard Grown Basil, Balsamic Reduction

### SEARED TOFU 23

Pan-Seared Tofu, Seasonal Orchard-Grown  
Vegetables, House-made Teriyaki (Vegan)

## FROM THE SEA

### LOBSTER BISQUE 12 cup

Maine Lobster Claw, Sherry Cream

### LAKE ERIE PERCH 32

Flash Fried Yellow Perch, Garlic Herb Whipped Potatoes,  
Haricot Verts, House Tartar

### LOBSTER & SHRIMP ROLL 31

Maine Lobster Claw, Argentinian Shrimp, Citrus &  
Herb Mayo, Romaine, Brioche Roll, Truffle Fries

### CHILEAN SEA BASS 42

Seared Sea Bass Fillet & Lemon-English Pea Risotto

### SEARED SCALLOPS 44

Seared Jumbo Scallops, Bacon-Corn Risotto, Haricot Verts

### FAROE ISLAND SALMON 32

Seared Faroe Island Fillet, Thai Chili Glaze, Forbidden  
Black Rice, Haricot Verts

### CAJUN SEAFOOD FETTUCCINE 38

Ohio City Black Pepper Fettuccine, Argentinian Shrimp,  
Maine Lobster Claw, Jumbo Scallops, Cajun Cream Sauce

## FROM THE FARM

### PEACH BBQ HALF CHICKEN 29

Roasted Half Chicken, Catawba Peach BBQ, Garlic Herb  
Whipped Potatoes, Haricot Verts

### APPLE BUTTER PORK CHOP 38

14oz. Chargrilled Bone-In Pork Chop, Farm Stand Apple  
Butter, Garlic Herb Whipped Potatoes, Chargrilled Asparagus

### FILET OSCAR 59

6oz. Center-Cut Filet Mignon, Maine Lobster Claw, Béarnaise,  
Garlic Herb Whipped Potatoes, Chargrilled Asparagus

### FILET MEDALLIONS 42

Twin USDA Filet Medallions, Garlic Herb Whipped  
Potatoes, Chargrilled Asparagus, Cherry Demi-Glacé

### DRY-AGED PRIME NY STRIP 64

14oz. 52-day Aged Center-Cut Strip, Garlic Truffle-Porcini  
Mushroom Butter, Truffle Fries

### DRY-AGED COWBOY RIBEYE 78

18oz. 52-day Aged Prime Bone-In Ribeye, Garlic Herb  
Whipped Potatoes, Chargrilled Asparagus

### WAGYU BEEF BURGER 22

8oz. Wagyu Beef Burger, Brioche Bun, Farm Stand Bacon  
Chili Jam, Aged Cheddar, LTO, Truffle Fries

A 2.5% Service Fee is applied to all transactions, which allows us to pay a fair-living wage to our employees during inflationary times, we appreciate your understanding. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.