

ØRCHARD

Eat. Drink. Gather.

DINNER

APPETIZERS

BEEF CARPACCIO*

Thinly-Sliced Filet Mignon, Black Garlic Aioli, Crispy Capers, Dressed Arugula, Steakhouse Crackers [22]

CRISPY BRUSSELS SPROUTS

Maple Bacon Aioli, Pecorino Romano [13]

CRAB CAKES

Blue Lump Crab, Cajun Remoulade, Frisée, Radish [24]

BLEU CHEESE CHIPS

Housemade Chips, Creamy Bleu Cheese, Balsamic Reduction [14]

EDAMAME

Sea Salt [12]

FRIED CALAMARI

Cajun Remoulade [17]

VINTNERS CHARCUTERIE

Artisan Cheeses, Cured Meats, Farm Stand Jams, Nuts, Seasonal Fruit [26]

OYSTERS ROCKEFELLER

Half Dozen, Nueske's Bacon, Spinach, Parmesan Cheese [21]

TRUFFLE FRIES

Served with Garlic Aioli [14]

WHIPPED FETA & HOT HONEY

Bulgarian Whipped Feta, Farm Stand Henny B's Hot Honey, Lust Dust, Red Pepper Flakes, Toasted Pita [18]

HOG WINGS

Paired with Farm Stand Peach BBQ Sauce [13]

STREET CORN

Chili-Lime Aioli, Cotija Cheese, Tajin, Fresh Cilantro [16]

SOUPS

CLAM CHOWDER *Cup or Bowl [9/13]*

LOBSTER BISQUE [19]

RAW BAR

OYSTERS ON THE HALF SHELL*

Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon ½ Dozen or Dozen [18/36]

JUMBO SHRIMP COCKTAIL*

Black Tiger Shrimp, Horseradish Cocktail Sauce, Fresh Lemon [4.50 each]

SHELLFISH PLATTER*

½ Pound King Crab Legs, Two 4-oz Maine Lobster Tails, ½ Dozen Oysters, Four Jumbo Shrimp Cocktail, Seaweed Salad, Champagne Mignonette, Horseradish Cocktail Sauce, Clarified Butter, Fresh Lemon [95]

STEAK TARTARE*

Purely Prime Beef Filet Mignon, Truffle Pate, Quail Egg Yolk, Chives, House Made Chips [29]

AHI TUNA NACHOS*

Crispy House-made Wontons, Ahi Grade Tuna, White Shoyu Soy Sauce, Pickled Jalapeños, Scallions, Chili-Lime Aioli [26]

CRAB COCKTAIL

Jumbo Lump Crab Meat, Frisée, Lemon Dijonnaise [23]

SALADS

ØRCHARD

Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [10]

HEIRLOOM TOMATO PANZANELLA

Heirloom Tomatoes, Herbed Focaccia Croutons, Fresh Basil, Fresh Mozzarella, Farm Stand Apple Balsamic & Basil Olive Oil [15]

CLASSIC CAESAR

Romaine, Anchovies, Parmesan Shavings, Croutons, Creamy Caesar Dressing [12]

WEDGE

Iceberg Lettuce, Red Onion, Tomato, Nueske's Bacon Lardons, Bleu Cheese Crumbles, Bleu Cheese Dressing [13]

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.

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PRIME STEAKS

FILET MIGNON*

8-oz Center Cut, Wild Mushroom Risotto, Chargrilled Asparagus [49]

FILET OSCAR*

Fresh Maine Lobster, Béarnaise, Garlic Whipped Potatoes, Chargrilled Asparagus [68]

NEW YORK STRIP*

14-oz USDA Prime Center Cut, Garlic Whipped Potatoes, Chargrilled Asparagus [64]

BONE-IN RIBEYE*

20-oz USDA Prime Center Cut, Baked Potato, Chargrilled Asparagus [74]

SEAFOOD

SEAFOOD FETTUCCINI

Egg Fettuccine, Lobster Claw & Knuckle, Shrimp, Fresh Spinach, Blistered Tomatoes, Lobster Cream Sauce [45]

KING CRAB LEGS

One Pound of Alaskan King Crab Legs, Baked Potato, Haricot Verts [89]

TWIN LOBSTER TAILS

With Garlic Whipped Potatoes, Haricot Verts [56]

FAROE ISLAND SALMON*

Korean BBQ, Spiced Jasmine Rice, Roasted Sesame Broccoli [35]

HALIBUT PICCATA*

Asparagus, Shallots, Confit Marble Potatoes, Lemon Piccata Sauce, Crispy Capers [45]

SCALLOPS*

Diver Scallops, Crispy Brussels Sprouts, Corn-Bacon Risotto [48]

LAKE ERIE PERCH*

Panko Fried, Garlic Whipped Potatoes, Haricot Verts, House Tartar [35]

SIGNATURE

ROASTED HALF CHICKEN

Farm Stand Catawba Peach BBQ, Confit Marble Potatoes, Haricot Verts [30]

DUCK À LA PEACH*

Catawba Peach Glazed Half Duck, Confit Marble Potatoes, Haricot Verts [44]

DOMESTIC LAMB CHOPS*

Rosemary Mint Marinade, Wild Mushroom Risotto, Haricot Verts [52]

PORK CHOP*

Farm Stand Chipotle Apple Butter, Garlic Whipped Potatoes, Haricot Verts [45]

WAGYU BEEF BURGER*

Half Pound Wagyu Beef, Fontina Cheese, Farm Stand Bacon Chili Jam, LTO, Toasted Potato Bun, Truffle Fries [25]