

# ØRCHARD

*Eat. Drink. Gather.*

## DINNER

### APPETIZERS

#### WARM CHEDDAR BRIOCHE ROLLS

*Cultured Butter [12]*

#### CRISPY BRUSSELS SPROUTS

*Maple Bacon Aioli, Parmesan Reggiano [13]*

#### 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]*

#### TOMATO BRUSCHETTA

*Grilled French Baguette, Herbed Ricotta, Fresh Basil, Balsamic Reduction [17]*

#### VINTNERS CHARCUTERIE

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

#### CHICKEN LOLLIPOPS

*Crispy Drums, Farm Stand Chili-Bacon Jam [18]*

#### FRIED CALAMARI

*Cajun Remoulade, Fresh Lemon [17]*

#### WAGYU MEATBALLS

*Apple-Fig Glaze, Whipped Feta, Crispy Phyllo [22]*

### 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, Champagne Mignonette, Horseradish Cocktail Sauce, Clarified Butter, Fresh Lemon [99]*

#### BEEF CARPACCIO\*

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

### SALADS

#### ØRCHARD

*Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [12]*

#### CLASSIC CAESAR

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

#### WEDGE

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

#### GOLDEN BEET

*Goat Cheese, Farm Stand Henny B's Hot Honey, Watermelon Radish, Frissee, Toasted Pistachios [14]*

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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## USDA PRIME STEAKS

### FILET MIGNON\*

8-oz Center Cut,  
Garlic Whipped  
Potatoes, Grilled  
Asparagus [52]

### FILET OSCAR\*

Maine Lobster,  
Béarnaise, Garlic  
Whipped Potatoes,  
Grilled Asparagus [69]

### NEW YORK STRIP\*

14-oz Center Cut,  
Garlic Whipped  
Potatoes, Grilled  
Asparagus [64]

### BONE-IN RIBEYE\*

20-oz Center Cut,  
Baked Potato, Grilled  
Asparagus [74]

## ENHANCEMENTS

### KING CRAB LEGS

[45 / half pound]

### LOBSTER TAIL

[30 / 6-oz]

### GRILLED SHRIMP

[18 / four pieces]

## SIGNATURE DISHES

### KING CRAB LEGS

One Pound of Alaskan King Crab Legs, Baked Potato,  
Haricot Verts [99]

### SHELLFISH DUO

6-oz Lobster Tail, Grilled Jumbo Shrimp, Garlic Whipped  
Potatoes, Haricot Verts [56]

### FAROE ISLAND SALMON\*

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

### SCALLOPS\*

Curried Butternut Squash Puree, Crispy Brussels Sprouts,  
Pistachio-Herb Gremolata [49]

### LAKE ERIE PERCH\*

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

### CAULIFLOWER STEAK

Curried Butternut Squash Puree, Pistachio-Herb  
Gremolata [22]

### HALF CHICKEN

Paprikash Sauce, Potato Gnocchi, Haricot Verts [30]

### HALF DUCK

Farm Stand Hot Catawba Peach Glaze, Garlic Whipped  
Potatoes, Roasted Broccoli [44]

### PORK OSSO BUCCO

Parsnip Puree, Crispy Brussels Sprouts, Pistachio-Herb  
Gremolata [35]

### PORK CHOP\*

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

### WAGYU SMASH BURGER

Double 4-oz Patties, American Cheese, Special Sauce,  
Caramelized Onions, Lettuce, Tomato, Pickle, Truffle Fries [25]

### BRAISED BEEF CAVATELLI

Balsamic Cipollini Onions, Parsnip-Mushroom Cream [34]