

ØRCHARD

Eat. Drink. Gather.

DINNER

APPETIZERS

WARM CHEDDAR BRIOCHE ROLLS

Cultured Butter, Honeycomb, Flowering Herbs [12]

CRISPY BRUSSELS SPROUTS

Maple Bacon Aioli, Pecorino Romano [13]

CRAB CAKE

Fennel, Radish, Cilantro, Meyer Lemon Aioli [24]

EDAMAME

Sea Salt [12]

FRIED CALAMARI

Cajun Remoulade [17]

CHICKEN LIVER MOUSSE

Country Dijon, Autumn Fruit Chutney, Grilled Focaccia [18]

VINTNERS CHARCUTERIE

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

SPANISH COAST OCTOPUS

Marble Potatoes, Preserved Lemon, Fennel, Guanciale, Extra Virgin Olive Oil [24]

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]

GRILLED CHERRYWOOD SMOKED BACON

Petite Herbs, Garlic, Sherry [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]

AHI TUNA TARTARE

Avocado, Peppercress, Crispy Shallots, Potato Gaufrettes [26]

HAMACHI CRUDO

Orchard Apples, Watermelon Radish, Fennel, Yuzu [24]

STEAK TARTARE

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

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 [10]

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

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]

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 AMISH CHICKEN

Sweet Corn, Hen of the Woods, Farro, Chicken Jus [30]

DUCK BREAST

Foie Gras, Orchard Honey Glaze, Apricot Chutney, Petite
Herbs [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 SMASH BURGER*

Double 5-oz Patties, American Cheese, Special Sauce, Caramel-
ized Onions, Lettuce, Tomato, Pickle, Truffle Fries [25]

AGNOLOTTI

Charred Corn, Basil, Marinated Cherry Tomatoes [28]