

# 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]*

#### 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]*

#### ARANCINI TRIO

*Italian Sausage & Peppers, Sicilian Meat, and Italian Beef & Giardiniera, Marinara, Parmesan Reggiano [22]*

#### FRIED CALAMARI

*Cajun Remoulade, Fresh Lemon [19]*

#### 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 [19 / 37]*

#### JUMBO SHRIMP COCKTAIL\*

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

#### 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 Vin [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]*

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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]*

## ENHANCEMENTS

### LOBSTER TAIL

*[30 / 6-oz]*

### GRILLED SHRIMP

*[13.50 / three pieces]*

## SIGNATURE DISHES

### SHELLFISH DUO

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

### FAROE ISLAND SALMON\*

*Lemon-Dill Cream Sauce, Crispy Fingerling Potatoes, Roasted Tri-Colored Cauliflower [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 Tri-Colored Cauliflower [44]*

### 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, Served with Truffle Fries [25]*

### BRAISED BEEF CAVATELLI

*Balsamic Cipollini Onions, Parsnip-Mushroom Cream [34]*