

# ØRCHARD

*Eat. Drink. Gather.*

## DINNER

### APPETIZERS

#### CRAB CAKE

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

#### BLEU CHEESE CHIPS

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

#### EDAMAME Sea Salt [12]

#### LOLLIPOP LAMB CHOPS

Rosemary Mint Marinade, Parsnip Puree, Herb Salad [22]

#### FRIED CALAMARI Cajun Remoulade [17]

#### BEEF FAT SHOESTRING FRIES

Garlic Aioli, Sea Salt [14]

#### PORK BELLY

Apple Pineapple Slaw, Farm Stand Hot Catawba Peach Glaze [18]

#### VINTNERS CHARCUTERIE

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

#### OYSTERS ROCKEFELLER

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

#### BEEF CARPACCIO\*

Black Garlic Aioli, Crispy Capers, Dressed Arugula,  
Steakhouse Crackers [19]

### RAW BAR

#### OYSTERS ON THE HALF SHELL\*

Champagne Mignonette, Horseradish Cocktail Sauce,  
Fresh Lemon. 1/2 Dozen or Dozen [18/36]

#### JUMBO SHRIMP COCKTAIL\*

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

#### SHELLFISH TOWER\*

1/2 Pound King Crab Legs, Two 4-oz Maine Lobster Tails,  
1/2 Dozen Oysters, Four Jumbo Shrimp Cocktail,  
Seaweed Salad, Champagne Mignonette,  
Horseradish Cocktail Sauce, Clarified Butter,  
Fresh Lemon [95]

### SUSHI

#### AVOCADO CUCUMBER ROLL

Avocado, Cucumber, Sesame Seeds [17]

#### VEGETABLE CRUNCH MAKI ROLL

Avocado, Cucumber, Carrots, and Asparagus,  
Topped with Spicy Mayo, and Crunchy Tempura [19]

#### TUNA & AVOCADO ROLL\*

Ahi Tuna, Avocado, Chive, Topped with Masago [18]

#### LOBSTER & TUNA ROLL\*

Salmon, Spicy Ahi Tuna, Cucumber, Topped with  
Black Tiger Shrimp and Maine Lobster [25]

#### KING CRAB MAKI

King Crab, Avocado, Cucumber, Cream Cheese, Eel Sauce [25]

#### SPICY TUNA ROLL\*

Spicy Tuna, Cucumber, Tuxedo Sesame Seeds [18]

#### SPICY SHRIMP TEMPURA ROLL\*

Tempura Shrimp, Cucumber, Topped with Ahi Tuna,  
Spicy Mayo, Sriracha, Wasabi Tobiko, Green Onion [22]

#### SALMON ROLL\*

Salmon, Cucumber, Tuxedo Sesame Seeds [18]

#### CALIFORNIA ROLL

Crab Stick, Avocado, Cucumber, Masago [18]

#### RED DRAGON ROLL\*

Spicy Tuna, Cucumber, Topped with Ahi Tuna, Avocado,  
Spicy Mayo, Eel Sauce, Masago [24]

#### SIDE SEAWEED SALAD [10]

### SALADS

#### ØRCHARD

Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion,  
Roasted Pepitas, Honey Citrus Vinaigrette [9]

#### BEET & GOAT CHEESE

Golden Beets, Farm Stand Hot Honey Goat Cheese, Toasted  
Pistachios, Sumac Citrus Vinaigrette, Watermelon Radish [14]

#### CLASSIC CAESAR

Romaine, Parmesan Crisps, Anchovies, Parmesan Shavings,  
Croutons, Creamy Caesar Dressing [11]

#### WEDGE

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

### SOUPS

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

#### LOBSTER BISQUE [19]

# ORCHARD

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## DINNER

### PRIME STEAKS

**FILET MIGNON\***

8-oz Center-Cut [48]

**NEW YORK STRIP\***

14-oz Center-Cut [58]

**BONE-IN RIBEYE\***

20-oz Prime [68]

### À LA CARTE SIDES

**CRISPY BRUSSELS SPROUTS**

Maple Bacon Aioli, Pecorino Romano [9]

**SAUTEED MUSHROOMS [8]****CREAMED SPINACH [9]**

Nueske's Bacon Cream, Crispy Garlic

**CHARGRILLED ASPARAGUS [8]****HARICOT VERTS [7]****GARLIC WHIPPED POTATOES [6]****BAKED POTATO**

Butter, Sour Cream [7]

**TRUFFLE FRIES [10]****FIVE-CHEESE MAC 'N CHEESE [12]**

### ENHANCEMENTS

**KING CRAB LEGS** *By the Half Pound [43]***MAINE LOBSTER TAIL** 8-oz [28]**BÉARNAISE [4]****BLEU CHEESE CRUST [4]****AU POIVRE [4]****COMPOUND BUTTER [4]**

### MAIN PLATES

**FILET OSCAR\***

Fresh Maine Lobster, Béarnaise,  
Garlic Whipped Potatoes,  
Chargrilled Asparagus [66]

**SCALLOPS\***

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

**PORK CHOP\***

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

**FAROE ISLAND  
SALMON\***

Hoisin Barbeque, Fried Rice,  
Miso Heirloom Carrots [35]

**ROASTED HALF  
CHICKEN**

Farm Stand Apple Beuree Blanc,  
Parsnip Puree, Roasted Heirloom  
Carrots [30]

**SEA BASS PICCATA\***

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

**LAKE ERIE PERCH**

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

**WAGYU BEEF  
BURGER\***

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

**DUCK CONFIT  
CAVATELLI**

Butternut Squash, Chili Cream,  
Cranberries, Crispy Sage [33]

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.