

ØRCHARD BAR & TABLE

CATAWBA ISLAND, OHIO

DINNER

APPETIZERS

MUSSELS

One pound of Prince Edward Island mussels, garlic, butter, white wine, lemon, toasted French baguette [14]

BAKED BRIE

Danish brie, Farm Stand double raspberry jam, puff pastry, candied pecans, honey drizzle [16]

SHRIMP COCKTAIL

Jumbo shrimp, horseradish cocktail sauce [4.50 each]

WINGS

Six chicken wings tossed in your choice of buffalo, honey-chipotle, or hot Catawba peach [12]

ROASTED BRUSSELS

Seared sprouts, applewood bacon, shallots, truffle balsamic drizzle [11]

FRIED RAVIOLI

Lightly breaded and cheese filled ravioli served with a tomato basil sauce [12]

COCONUT SHRIMP

Coconut breaded shrimp, hot catawba peach and horseradish dipping sauce [13]

BEEF CARPACCIO

Thinly shaved beef tenderloin, garlic aioli, crispy capers, dressed arugula, crackers* [16]

VINTNERS CHEESE & CHARCUTERIE BOARD

Assortment of artisan cheeses, cured meats, Orchard jams, nuts, pickled vegetables, fruits, crackers [24]

PRETZEL BITES

Flash fried Bavarian style pretzel served with beer cheese and whole grain mustard [11]

PERCH TACOS

Flash fried perch fillets, creamy cabbage and apple slaw, grilled flour tortilla [15]

SALADS

ØRCHARD

Mixed greens, apple, feta, pepitas, sherry-shallot vinaigrette [8]

CLASSIC CAESAR

Crisp romaine, house dressing, parmesan, white anchovy, garlic croutons [9]

WEDGE

Iceberg lettuce, bleu cheese dressing, cherry tomatoes, red onion, applewood bacon [11]

TOMATO & MOZZARELLA

Beefsteak tomato, fresh basil, balsamic reduction, mozzarella cheese [12]

BEET

Braised beets, truffle & honey vinaigrette, goat cheese, arugula garnish [11]

SOUP

SOUP OF THE DAY

[market price]



ENTREES

FILET AU POIVRE

6oz center cut filet mignon, chargrilled asparagus, wild mushroom risotto* [43]

SEA BASS

Seared fillet, black truffle butter, dueling sweet corn and pea purées, herb roasted fingerling potatoes [38]

SHORT RIB

Slow braised beef short rib, chargrilled asparagus, red wine demi-glacé, truffle whipped potatoes [27]

SEAFOOD PASTA

Mussels, scallops, shrimp, black pepper fettuccine, white wine & garlic cream sauce [30]

SALMON

Seared fillet, Thai-chili glaze, forbidden black rice, haricot verts [29]

SHORT RIB MAC N CHEESE

Cavatappi pasta, three cheese blend, slow braised beef short rib [23]

SCALLOPS

Griddle-seared jumbo scallops, corn-bacon risotto, Brussels sprouts [38]

PRIME DRY AGED RIBEYE

30-day dry age, 14oz cut, chargrilled asparagus, herb roasted fingerling potatoes* [market price]

CAULIFLOWER "STEAK"

Chargrilled cauliflower topped with roasted vegetables, sweet potato purée [20]

LAKE ERIE PERCH

Flash fried yellow perch, haricot verts, house tartar sauce, truffle whipped potatoes [28]

PORK CHOP

14oz chargrilled bone-in chop, Catawba peach BBQ, asparagus, sweet potato purée [29]

DRY-AGED WAGYU BURGER

½ pound wagyu burger, grilled potato bun, Farm Stand Bacon Jam, aged cheddar, LTO, truffle fries* [20]

HALF CHICKEN

Perfectly roasted half chicken, apple beurre blanc, asparagus, truffle whipped potatoes [28]

The State of Ohio Department of Health requires all food service institutions to inform guest of the following: *Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.