

# ØRCHARD

*Eat. Drink. Gather.*

## DINNER

### APPETIZERS

#### WARM CHEDDAR BRIOCHE ROLLS

*Cultured Butter [12]*

#### CRISPY BRUSSELS SPROUTS

*Maple Bacon Aioli, Parmesan Reggiano [14]*

#### TRUFFLE FRIES

*Served with Garlic Aioli [14]*

#### MUSSELS

*One Pound P.E.I. Mussels, Italian Sausage, White Wine Butter Garlic Broth, Toasted Sourdough [23]*

#### 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 [29]*

#### CONFIT CHICKEN WINGS

*Half Dozen Jumbo Chicken Wings, Pomegranate Hot Sauce [16]*

#### COCONUT SHRIMP

*Hot Catawba Peach Horseradish Sauce [15]*

#### SQUASH & MEATBALLS

*House Wagyu Meatballs, Roasted Delicatta Squash, Herbed Ricotta, Tart Cherry Relish [20]*

#### FRIED CALAMARI

*Cajun Remoulade, Fresh Lemon [19]*

### RAW BAR

#### OYSTERS ON THE HALF SHELL\*

*Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon 1/2 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 & SOUP

**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, Bacon Lardons, Bleu Cheese Crumbles, House Bleu Cheese Dressing [13]

**BEET SALAD** Braised Golden Beets, Herbed Ricotta, Sweet Red Beets, Charred Leeks, Toasted Pecans [15]

*Salmon\* 22, Petite Filet \*18, Chicken 12, Shrimp 13.50*

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

**LOBSTER BISQUE** [19]

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.

Version: 1/20/2026

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## USDA PRIME STEAKS

### FILET MIGNON\*

8-oz Center Cut, Garlic Whipped Potatoes, Grilled Asparagus [56]

### NEW YORK STRIP\*

14-oz Center Cut, Garlic Whipped Potatoes, Grilled Asparagus [68]

### WAGYU RIBEYE\*

16-oz Hand Cut Kuro Wagyu Ribeye, Grilled Asparagus, Baked Potato [69]

### SURF & TURF\*

8-oz Center Cut Filet, 6-oz Lobster Tail, Baked Potato, Haricot Verts [69]

### FILET OSCAR\*

Maine Lobster, Béarnaise, Garlic Whipped Potatoes, Grilled Asparagus [64]

## ENHANCEMENTS

**LOBSTER TAIL** [30 / 6-oz] **GRILLED SHRIMP** [13.50 / 3 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, Roasted Heirloom Carrots, Potato Latke [35]

### SCALLOPS\*

Corn Risotto, Crispy Brussels Sprouts [49]

### LAKE ERIE PERCH\*

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

### SHORT RIB PASTA

Braised Beef Short Rib, Mushroom Pappardelle, Sage Cream, Tart Cherries, Crispy Sage [34]

### HALF CHICKEN

Cranberry-Rosemary Glaze, Whipped Potatoes, Roasted Heirloom Carrots [30]

### BEEF SHORT RIBS

Braised Beef Short Ribs, Potato Latke, Roasted Heirloom Carrots, Pan Jus [44]

### PORK CHOP\*

Farm Stand Chipotle Apple Butter, Garlic Whipped Potatoes, Haricot Verts [39]

### ØRCHARD SMASH BURGER

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