

ØRCHARD

Eat. Drink. Gather.

DINNER

APPETIZERS

TABLE BREAD

Warm Cheddar Brioche Rolls, House Whipped Salted Honey Butter [9]

ESTATE RESERVE BOARD

Selection of International Cheeses & Cured Meats [34]

LOLLIPOP LAMB CHOPS *Mint Demi Glace [23]*

MUSSELS

One Pound P.E.I. Mussels, Chorizo, White Wine Butter Garlic Broth, Crostini [23]

CRISPY BRUSSELS SPROUTS

Maple Bacon Aioli, Parmesan Reggiano [15]

SLOPPY DUCK SLIDERS *Duck Confit, Sweet Chili Sauce, Wasabi Slaw, Served on Milk Buns [18]*

COCONUT SHRIMP *Hot Catawba Peach Horseradish Sauce [15]*

WHIPPED FETA & HOT HONEY

Bulgarian Whipped Feta, Farm Stand Henny B's Hot Honey, Lust Dust, Red Pepper Flakes, Toasted Pita [18]

MEATBALLS *Red Sauce, Herbed Ricotta, Crostini [20]*

FRIED CALAMARI *Cajun Remoulade [19]*

TRUFFLE FRIES *Garlic Aioli [14]*

OYSTERS ON THE HALF SHELL*

Champagne Mignonette, Horseradish Cocktail Sauce, Fresh Lemon [3.50 each, minimum 6]

JUMBO SHRIMP COCKTAIL*

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

CRISPY RICE

Sushi Grade Ahi Tuna, Sriracha Ginger Aioli [20]

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]

Salmon 18, Petite Filet *18, Chicken 9, 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: 3/27/2026

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USDA PRIME STEAKS

FILET MIGNON*

8-oz Center Cut, Mushroom
Risotto, Grilled Asparagus
[56]

PRIME RIBEYE*

14-oz Prime Ribeye, Baked
Potato, Grilled Asparagus [69]

FILET OSCAR*

Maine Lobster,
Béarnaise, Garlic
Whipped Potatoes,
Grilled Asparagus [68]

ENHANCEMENTS

COLDWATER LOBSTER TAIL

[30 / 6-oz]

GRILLED JUMBO SHRIMP

[13.50 / 3 pieces]

SAUTEED MUSHROOMS

[5]

BEARNAISE

[5]

SIGNATURE DISHES

TWIN TAILS*

Two 6-oz Lobster Tails, Garlic Whipped Potatoes,
Haricot Verts [56]

POKE BOWL*

Ahi Tuna, Rice, Carrot, Cucumber, Pineapple,
Avocado, Seaweed Salad, Sesame Seeds, Scallion,
Sriracha Ginger Sauce [34]

FAROE ISLAND SALMON*

Lemon Cream Sauce, Roasted Heirloom Carrots,
Ginger Rice [35]

SCALLOPS*

Corn-Bacon Risotto, Crispy Brussels Sprouts [49]

LAKE ERIE PERCH*

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

SEAFOOD PASTA*

Shrimp, Scallop, Mussels, Fettuccine, White Wine
Garlic Sauce, Parmesan [38]

HALF CHICKEN

Mushroom-Asparagus Cream, Garlic Whipped
Potatoes, Roasted Heirloom Carrots [30]

CHICKEN CORDON BLEU

Grilled Chicken Breast, Prosciutto, Creamy Bleu
Cheese Cream Sauce, Fettuccine [29]

OSSO BUCCO

14-oz Pork Shank, Mushroom Risotto, Asparagus,
Demi Glace [42]

PORK CHOP*

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

ØRCHARD BURGER

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