

# ØRCHARD

*Eat. Drink. Gather.*

## DINNER

### APPETIZERS

#### **BEEF CARPACCIO\***

*Thinly-Sliced Filet Mignon, Black Garlic Aioli, Crispy Capers, Dressed Arugula, Steakhouse Crackers [22]*

#### **CRISPY BRUSSELS SPROUTS**

*Maple Bacon Aioli, Pecorino Romano [13]*

#### **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]

#### **FRIED CALAMARI**

*Cajun Remoulade [17]*

#### **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]*

#### **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]*

### 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 [18/36]*

#### **JUMBO SHRIMP COCKTAIL\***

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

#### **SHELLFISH PLATTER\***

*½ Pound King Crab Legs, Two 4-oz Maine Lobster Tails, ½ Dozen Oysters, Four Jumbo Shrimp Cocktail, Seaweed Salad, Champagne Mignonette, Horseradish Cocktail Sauce, Clarified Butter, Fresh Lemon [95]*

### SALADS

#### **ØRCHARD**

*Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [10]*

#### **BEEF & GOAT CHEESE**

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

#### **CLASSIC CAESAR**

*Romaine, Anchovies, Parmesan Shavings, Croutons, Creamy Caesar Dressing [12]*

#### **WEDGE**

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

#### **HIYASHI WAKAME**

*Seaweed Salad [10]*

#### **IKA SANSAI**

*Blanched Squid, Mountain Vegetables [12]*

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.

## PRIME STEAKS

### FILET MIGNON\*

8-oz Center Cut, Wild Mushroom Risotto, Chargrilled Asparagus [49]

### FILET OSCAR\*

Fresh Maine Lobster, Béarnaise, Garlic Whipped Potatoes, Chargrilled Asparagus [68]

### NEW YORK STRIP\*

14-oz USDA Prime Center Cut, Garlic Whipped Potatoes, Chargrilled Asparagus [64]

### BONE-IN RIBEYE\*

20-oz USDA Prime Center Cut, Baked Potato, Chargrilled Asparagus [74]

## HOUSE ROLLS

### SALMON AVOCADO\*

Salmon, Avocado, Tuxedo Sesame Seeds [18]

### CALIFORNIA

Premium Japanese Krab Stick, Avocado, Cucumber, Masago [18]

### SPICY TUNA & CUCUMBER\*

Spicy Ahi Tuna, Cucumber, Tuxedo Sesame Seeds [18]

### AVOCADO CUCUMBER

Avocado, Cucumber, Tuxedo Sesame Seeds [17]

### TUNA & AVOCADO\*

Ahi Tuna, Avocado, Masago, Tuxedo Sesame Seeds [18]

### VEGETABLE

Asparagus, Avocado, Cucumber, Shiitake, Tuxedo Sesame Seeds [18]

## SEAFOOD

### LOBSTER CARBONARA

Black Pepper Fettuccine, Maine Lobster, Parmesan Egg Yolk Cream Sauce [42]

### KING CRAB LEGS

One Pound of Alaskan King Crab Legs, Baked Potato, Haricot Verts [89]

### TWIN LOBSTER TAILS

With Garlic Whipped Potatoes, Haricot Verts [56]

### FAROE ISLAND SALMON\*

Hoisin Barbeque, Fried Rice, Broccoli [35]

### SEA BASS PICCATA\*

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

### SCALLOPS\*

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

### LAKE ERIE PERCH\*

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

## SPECIALTY ROLLS

### TUNA UME SHISO\*

Bluefin Tuna, Cucumber, Japanese Plum, Perilla Leaves, Shoga Shoyu [24]

### NEGI NIRA HAMA\*

Kagoshima Yellowtail, Scallion, Chive [20]

### NEGI TORO TAKUAN\*

Bluefin Toro, Scallion, Pickled Daikon Radish [M/P]

### AKAMI HANA\*

Lean Bluefin Tuna, Scallion, Minced Toro, Shallot [24]

### WAGYU GANTEI "LIMITED"\*

A5 Wagyu, Shitake, Asparagus, Takuan, Microgreens, Salsa [30]

### SPICY TUNA "PREMIUM"\*

Minced Bluefin Tuna & Yellowfin Tuna, Rayu, Masago, Scallion, Togarashi, Arare [24]

### SAKE YAMAGOBO\*

Salmon, Crispy Salmon Skin, Avocado, Pickled Burdock Root, Ito Kezuri, [16]

## SIGNATURE

### ROASTED HALF CHICKEN

Farm Stand Apple Beurre Blanc, Confit Marble Potatoes, Haricot Verts [30]

### DUCK À LA PEACH\*

Catawba Peach Glazed Half Duck, Confit Marble Potatoes, Haricot Verts [44]

### DOMESTIC LAMB CHOPS\*

Rosemary Mint Marinade, Wild Mushroom Risotto, Haricot Verts [52]

### PORK CHOP\*

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

### WAGYU BEEF BURGER\*

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