

# 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]

#### WALLEYE BITES

House Breaded Walleye Bites Served with Tartar and Fresh Lemon [18]

#### CRISPY BRUSSELS SPROUTS

Maple Bacon Aioli, Parmesan [15]

**SLOPPY DUCK SLIDERS** Duck Confit, Sweet Chili Sauce, Wasabi Slaw, Served on a Slider Bun [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]

#### TUNA NACHOS

Soy Marinated Ahi Tuna, Jalapeños, Seaweed Salad, Avocado, Crispy Wontons, Cucumber Wasabi Dressing, Tuxedo Sesame Seeds, Pickled Ginger, Wasabi [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]

#### ROMAINE WEDGE

Romaine 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, Whipped  
Potatoes 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 ALFREDO

Ohio City Fettuccine, Alfredo Sauce, Parmesan, Grilled  
Chicken [28]

### 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 Patties, American Cheese, Special Sauce,  
Caramelized Onions, Lettuce, Tomato, Pickle, Served  
with Truffle Fries [25]