

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]

FRIED LOLLIPOP LAMB CHOPS

Fried Lamb Chops, Mixed Greens, Cherry Tomatoes, 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 [19]

CRISPY BRUSSELS SPROUTS

Maple Bacon Aioli, Parmesan [15]

SLOPPY DUCK SLIDERS Duck Confit, Sweet Chili Sauce, Wasabi Slaw, Served on a Slider Bun [19]

COCONUT SHRIMP Hot Catawba Peach Horseradish Sauce [16]

WHIPPED FETA & HOT HONEY

Bulgarian Whipped Feta, Farm Stand Henny B's Hot Honey, Lust Dust, Red Pepper Flakes, Toasted Pita [19]

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 [21]

SALADS & SOUP

ØRCHARD

Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [13]

CLASSIC CAESAR

Romaine, Anchovies, Parmesan Shavings, Croutons, Creamy Caesar Dressing [13]

BEET

Sliced Beets, Mixed Greens, Goat Cheese, Honey, Pistachios [15]

ROMAINE WEDGE

Romaine Lettuce, Red Onion, Tomatoes, Bacon Lardons, Bleu Cheese Crumbles, House Bleu Cheese Dressing [13]

HARVEST SALAD

Mixed Greens, Sweet Potato, Goat Cheese, Pecans, Cranberries, House-Made Maple Dijon Vinaigrette [14]

Salmon* 18, Petite Filet *18, Chicken 9, Shrimp 13.50

CLAM CHOWDER Cup or Bowl [9 / 14]

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.

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USDA PRIME STEAKS

FILET MIGNON*

8-oz Center Cut,
Garlic Whipped
Potatoes Grilled
Asparagus [58]

PRIME RIBEYE*

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

STRIP STEAK*

14-oz Prime Strip Steak,
Garlic Whipped
Potatoes, Asparagus
[67]

FILET OSCAR*

Maine Lobster, Béarnaise,
Garlic Whipped Potatoes,
Grilled Asparagus [69]

ENHANCEMENTS

COLDWATER LOBSTER TAIL

[30 / 6-oz]

GRILLED JUMBO SHRIMP

[13.50 / 3 pieces]

SAUTEED MUSHROOMS

[6]

CLASSIC BEARNAISE

[6]

SIGNATURE DISHES

LOBSTER TAIL*

6-oz Lobster Tail, Garlic Whipped Potatoes,
Haricot Verts [34]

POKE BOWL*

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

FAROE ISLAND SALMON*

8-oz Faroe Salmon, Black Rice, Heirloom Carrots,
Honey Soy Glaze [36]

SCALLOPS*

Corn-Bacon Risotto, Crispy Brussels Sprouts [49]

PERCH*

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

SEAFOOD PASTA*

Shrimp, Scallop, Mussels, Fettuccine, White Wine
Garlic Sauce, Parmesan [39]

HALF CHICKEN

Rosemary Demi Glace, Garlic Whipped Potatoes,
Roasted Heirloom Carrots [30]

CLASSIC ALFREDO

Ohio City Fettuccine, Alfredo Sauce, Parmesan, Grilled
Chicken or Shrimp [29]

GARLIC LINGUINI & MEATBALLS

Ohio City Garlic Linguini, Roasted Tomato Sauce,
Meatballs [29]

OSSO BUCCO

14-oz Pork Shank, Mushroom Risotto, Asparagus,
Demi Glace [43]

PORK CHOP*

14oz Double Bone Frenched, 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]