

# ØRCHARD

## BAR & TABLE

### APPETIZERS

<b>European Inspired Cheese Board</b> Imported gourmet meats & cheeses, various accompaniments	18	<b>Lobster on a Stick</b> Tempura battered 3oz lobster tail, sweet chili aioli	13
<b>Lake Erie Perch Tacos</b> Panko seasoned fillets, lettuce, tomato, Cajun tartar sauce	12	<b>Jumbo Tiger Shrimp</b> Horseradish cocktail sauce	4 EA.
<b>Chicken Wings</b> Half dozen grilled wings, buffalo sauce, celery sticks, bleu cheese dressing	10	<b>Lamb Chops</b> Four hand-cut chops, served with a mint demi-glaze	13
<b>Mussels</b> Chorizo, tomato, butter garlic broth	12	<b>Coconut Shrimp</b> Six coconut breaded shrimp, orange horseradish dipping sauce	12
		<b>Beef Carpaccio</b> Thinly sliced filet mignon, capers, balsamic aioli, arugula salad, crispy bread	13

### SALADS & SOUP

<b>Ørchard</b> Mixed greens, pickled apple, goat cheese, dried cranberries, balsamic vinaigrette	7	<b>Caprese</b> Burrata mozzarella, cherry tomatoes, chopped basil, balsamic reduction	10
<b>Wedge</b> Bibb wedge, bleu-cheese dressing, diced red onion, tomato, bacon lardons	9	<b>Caesar</b> Crisp romaine lettuce, white anchovy, croutons, parmesan	7
<b>Beet Salad</b> Thinly slice beets, goat cheese, sage infused honey	8	<b>New England Clam Chowder</b>	7

### ENTREES

<b>Lake Erie Perch</b> Panko seasoned fillets, whipped potatoes, green beans, tartar sauce	24	<b>Filet Mignon</b> 8oz cut, fingerling potatoes, asparagus, truffle demi	38
<b>Scallops</b> Four seared scallops, corn-bacon risotto, brussels sprouts	26	<b>Bone-in Ribeye</b> 16oz cut, Yukon gold mashed potatoes, asparagus, wild mushroom demi	39
<b>Salmon</b> Sweet Thai chili-glazed fillet, black rice, baby bok choy	25	<b>Duck</b> Orange thyme, Grand Mariner glazed half duck, asparagus, fingerling potatoes	27
<b>Pappardelle Carbonara</b> Ohio City pappardelle pasta, peas, prosciutto, mushrooms, freshly shaved parmesan	22	<b>Beef Short Rib</b> Sous-vide short rib, horseradish jus, potato croquette, roasted cauliflower	25
<b>Wagyu Burger</b> Bacon-date jam, LTO, aged cheddar on a brioche bun, and served with truffle fries	19	<b>USDA Prime Pork Chop</b> Chargrilled Bone-in chop, Catawba apple chutney, broccoli, sweet potato mash	25
<b>Reuben Sandwich</b> Wagyu pastrami, rye bread, house made thousand island, sauerkraut, served with shoe string fries	17	<b>Half Roasted Chicken</b> Rosemary-mushroom cream sauce, Yukon gold mashed potatoes, broccoli	24

### SHARABLE SIDES

<b>Short Rib Mac-n-Cheese</b> Cavatappi pasta, smoked gouda, aged cheddar, beef short rib	16	<b>Truffle Fries</b> Shoe string fries tossed in white truffle and grated Parmesan	9
<b>Wild Mushroom Risotto</b>	9	<b>Crispy Brussels</b> Fried sprouts, white truffle oil, grated parmesan	9