

# Ørcharð

## Bar and Table

### APPETIZERS

<b>European Inspired Cheese Board</b> Imported gourmet meats & cheeses, various accompaniments	18	<b>Crispy Lobster</b> Tempura battered 3oz or 6oz lobster tail, sweet chili aioli	13/21
<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-glacé	12
<b>Mussels</b> Chorizo, tomato, butter garlic broth	12	<b>Coconut Shrimp</b> Six coconut breaded shrimp, orange horseradish dipping sauce	12
<b>Steak Bites</b> Creamy bleu cheese encrusted filet mignon bites finished with a balsamic reduction	16	<b>Beef Carpaccio</b> Thinly sliced filet mignon, capers, balsamic aioli, arugula salad, crispy bread	13
<b>Sloppy Duck Sliders</b> Duck Confit, sweet chili sauce, wasabi slaw	13	<b>Scallops</b> Two seared scallops, parsnip purée, smoked bacon lardons	14

### SALADS & SOUP

<b>Ørcharð</b> Mixed greens, pickled apple, goat cheese, dried cranberries, balsamic vinaigrette	7	<b>Caesar</b> Crisp romaine lettuce, white anchovy, croutons, parmesan	7
<b>Wedge</b> Bibb wedge, bleu-cheese dressing, diced red onion, tomato, bacon lardons	9	<b>Arugula &amp; Steak Salad</b> Chopped filet mignon, sautéed green bean and red pepper, bleu cheese crumbles	21
<b>Beet Salad</b> Thinly slice beets, goat cheese, sage infused honey, greens	8	<b>New England Clam Chowder</b>	7

### ENTREES

<b>Lake Erie Perch</b> Panko seasoned fillets, Yukon gold mashed potatoes, green beans, tartar sauce	24	<b>Filet Mignon</b> 8oz center cut filet, asparagus, wild mushroom risotto, veal demi glacé*	38
<b>Lobster Tail</b> 6oz cold water tail, chorizo sausage and tomato risotto, green beans, drawn butter	28	<b>Bone-in Ribeye</b> 16oz cut, Yukon gold mashed potatoes, asparagus, wild mushroom demi*	39
<b>Scallops</b> Four seared scallops, corn-bacon risotto, brussels sprouts	27	<b>Duck</b> Orange thyme, Grand Marnier glazed half duck, asparagus, parsnip purée	27
<b>Salmon</b> Sweet Thai chili-glazed fillet, black rice, baby bok choy*	25	<b>Rack of Lamb</b> Butter & rosemary poached New Zealand lamb rack, parsnip purée, broccoli, demi glacé	31
<b>Beef Ragout</b> Ohio City pappardelle pasta, beef & tomato ragout, parmesan, garlic baguette	21	<b>USDA Prime Pork Chop</b> 14oz bone-in chop, farro & apple hash, green beans*	25
<b>Wagyu Burger</b> Bacon-date jam, LTO, aged cheddar on a brioche bun, and served with truffle fries*	19	<b>Half Roasted Chicken</b> Rosemary-mushroom cream sauce, Yukon gold mashed potatoes, broccoli	24
<b>French Dip</b> Thinly sliced beef, caramelized onion, Swiss, toasted French baguette, au jus, and served with shoe string fries	16	<b>Short Rib</b> Sous-vide beef short rib, horseradish demi, potato croquette, roasted cauliflower	26

### SHARABLE SIDES

<b>Bacon Mac-n-cheese</b> Cavatappi pasta, smoked gouda, aged cheddar, Nueske's smoked applewood bacon	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