

Orchard House Dinner Menu

Appetizers

Sun-Dried Tomato and Gorgonzola Ravioli...\$8.00

Olive Oil, Parsley, Lemon Thyme, Parmesan

Snow Crab Claw and Shrimp Martini...\$10.00

Louis Sauce, Lemon Aioli

Sausage Stuffed Mushroom Caps...\$8.00

Italian Sausage, Hollandaise

Jumbo Lump Crabcake...\$10.00

Remoulade Sauce

Soups

Caramelized Onion and Fennel Soup...\$5.00

Gruyere, Swiss

Lobster Bisque ...\$6.00

With Cognac Foam

Homemade Chicken Noodle...\$5.00

Egg Noodles, Fresh Vegetables

Soup du Jour...\$5.00

Wednesday: Turkey and Artichoke - Thursday: Lentil Soup

Friday: Boston Clam Chowder - Saturday: Minestrone

Salads

Classic Caesar Salad...\$6.00

Romaine Hearts, Classic Caesar Dressing, Grilled Focaccia, Parmesan Kalamata Olives

Add Shrimp \$8.00, Chicken \$4.00

The Reserve Salad...\$6.00

Spinach, Arugula, Frisee, Toasted Almonds, Swiss Cheese, Bacon, La Flora dressing

Autumn Salad...\$7.00

Baby Greens with Dried Cranberries, Candied Walnuts, Toasted Pumpkin Seeds, Granny Smith Apples,

Carrots, Bleu Cheese Crumbles, Cabernet Sauvignon Vinaigrette

TV Dinner Specials...\$12.00

Wednesday: Spaghetti and Meatballs

Thursday: Liver and Onions, Mashed Potatoes, Vegetables

Friday: Fried Catfish, Slaw, Fries, Remoulade

Saturday: Beef Rouladen, Spaetzle, Red Cabbage

Meat Entrees

8 oz. Filet Mignon...\$24.00

Sauce Bearnaise

Grilled Argentinean Churrasco...\$17.00

Marinated Beef Skirt Steak with Mild Jalapeno Sauce

New Zealand Rack of Lamb...\$32.00

Pan roasted rack of lamb, coated with Dijon and Pistachio-herbed breadcrumbs with Basil, garlic, olives, thyme, rosemary

Chicken Entrees

Chicken Marsala...\$17.00

Pan seared Chicken Breast, with Marsala Sauce and Champignons

Trio of Chicken...\$16.00

Three chicken breast, each in its own marinade with Grilled Tomato, Asparagus

Seafood Entrees

Fish du Jour...\$ Market Price

Shrimp Fettuccini...\$18.00

Sauteed Tiger Shrimp, Creamy Alfredo Sauce, and Topped with Parmesan Cheese

The Reserve Jumbo Lump Crabcake...\$25.00

Our House recipe Crabcake featuring Phillips Colossal Jumbo Lump Crab

Lobster Macaroni and Cheese...\$20.00

Slipper Lobster Meat, Creamy Bechamel Sauce with Four Cheeses

Pork Entrees

All served with Red Cabbage and Spaetzle

12 oz. Sterling Silver Pork Chop...\$17.00

Center cut loin chop, Reislng Apple Sauce, Fried Onions

Holstein Schnitzel...\$16.00

Hand Breaded and Pan fried, with a Fried Egg, Lemon, Anchovy, and Capser Garnish

Jaeger Schnitzel...\$17.00

Sauteed Mushrooms, Bacon, Onions

Pizza du Jour...\$11.00

(10 Inch Pie)

Wednesday: Olive Oil and Garlic, Grilled Chicken Breast, Sun-dried Tomatoes, Spinach, Feta

Thursday: Shrimp, Mushrooms, Red Onions, Spinach, Mozzarella

Friday: BBQ Pork Pizza, Black Beans, Caramelized Onions, Cheddar Cheese

Saturday: Olive Oil and Garlic, Lamb, Peppers, Olives, Tomatoes, Artichokes, Chevre