

# Orchard House Dinner

## Appetizers

### Sea Scallop Wellington \$6.95

*Pan Seared Diver Scallop Baked in a Puff Pastry  
With Spinach Puree & Eiffel Tower Triple Crème Cheese*

### Shrimp Cocktail \$8.95

*Mexican Gulf Shrimp & Micro Greens with  
A Havarti Horseradish Cheese & Red Pepper Sauce*

### Wild Mushroom Ravioli \$5.95

*With a Lemon Thyme Butter*

### Louisiana Oysters \$7.95

*Broiled & Enhanced with a Champagne Vinaigrette*

## Soups

### Soup du Jour \$4.95

*Prepared with the Freshest Ingredients*

### French Onion Soup Au Gratin \$5.95

*Melted Gruyere Cheese Baked Crustini*

## Salads

### Southwest Caesar Salad \$6.95

*Crisp Romaine Lettuce, Parmesana Reggiano Cheese,  
Kalamata Olives, Southwestern Dressing & Toasted Focaccia*

### California Chop Salad \$6.95

*Iceberg Lettuce, Pancetta Bacon, Tomato, Cucumber, Red Onion,  
Garbanzo Beans, Eggs, Gorgonzola Cheese & Balsamic Vinaigrette*

### Reserve House Salad \$6.95

*Mixed Greens, Arugala, Frisee, Tomatoes, Almonds,  
Currents, Oyster Mushrooms & Gruyere & Romano Cheese Curls*

## **Entrees**

### **Ashley Farms Free Range Chicken Breast \$19.95**

*Pan Seared Chicken with Pancetta Bacon, Red Onions, Oven Roasted Potatoes, Asparagus, Red Pepper, Olive Oil & Parmesan Cheese*

### **Stuffed Pork Chop \$19.95**

*Pork Chop Stuffed With Parma Ham, Thyme, Rosemary & Gorgonzola Cheese*

### **Old Fashioned German Pot Roast \$17.95**

*German Specialty consisting of Roast that has been Marinated in Vinegar, Bay Leaves, Onions & Peppercorns & Finished with Spaetzle and Merlot Demi*

### **Colorado Rack of Lamb \$25.95**

*Pan-Fried with Minted Goat Cheese & Cabernet Sauvignon Demi*

## **Steaks**

### **12 oz. Certified Angus Sirloin \$26.95**

*With Sautéed Wild Mushrooms*

### **6 oz. Certified Angus Filet Mignon \$26.95**

*With Béarnaise Sauce Prepared with Lemon Juice & Tarragon*

## **Seafood**

### **Seafood Napoleon \$22.95**

*Pan-Fried Snapper, Alaskan Salmon & Ahi Tuna, Grilled Portabella Mushroom & Ancho Butter*

### **Cioppino \$25.95**

*Traditional Seafood Tomato Stew made with Shrimp, Mussels, Lobster & Clams*

### **Fresh Halibut \$20.95**

*With Soba Noodles, Oyster Mushrooms, Carrots, Leeks, Celery & a Lemongrass Infused Fish Broth*