



ORCHARDS PUB MENU

APPETIZERS

Wings \$10

Eight bone-in chicken wings, bleu cheese dressing & celery sticks (Buffalo, BBQ, Garlic/Parmigiana) (GF)

Chips and Salsa \$7

Fire roasted tomato salsa and crispy corn tortilla chips (GF)

Club Nachos \$12

| For Two | Chicken or beef covered with blended cheeses, lettuce, diced tomatoes, scallions, jalapenos, sour cream (GF)

Southwest Eggrolls \$7

Chicken, black beans, corn, red pepper, cilantro ranch dipping sauce

OV Onion Straws \$8

Buttermilk marinated, Hand breaded with horseradish cream

Fried Calamari \$10

Salt and pepper breaded, hand breaded with marinara & lemon wedge

Spinach & Artichoke Dip \$10

Crispy corn tortillas, carrot sticks (GF)

SOUPS

Classic French

Onion \$7

Caramelized onions, beef broth, fresh thyme, garlic croutons, provolone cheese (GF)

Soup D'Jour \$5

SALADS

Add: chicken \$4, salmon \$7, hanger steak \$10

Grilled Caesar \$10

Grilled romaine hearts, classic caesar dressing, parmesan, croutons, mediterranean white anchovy

Arugula Beet \$10

Baby arugula, roasted beets, herbed goat cheese, honey/thyme vinaigrette (GF)

Wedge \$10

Baby iceberg, blue cheese crumbles, red onion, apple wood smoked bacon, onion straws, herbed blue cheese dressing

Harvester Chop \$13

Romaine, grilled chicken, apple wood smoked bacon, tomato, avocado, red onion, blue cheese, citrus/herb vinaigrette (GF)

ENTREES

Choice of soup or house salad

Rainbow Trout \$18

Grilled rainbow trout, green bean/cherry tomato/queso salad, roasted red pepper vinaigrette (GF)

Salmon Filet \$18

Grilled salmon, corn/potato/crab chowder, micro greens (GF)

Crab Stuffed Piquillo Peppers \$16

Frisee, whole grain mustard mayo, fresh herbs

Grilled 6oz Hanger Steak \$18

Brussel sprouts, potato/bacon hash, basil puree (GF)

Chicken Marsala \$17

Airline chicken breasts, mushrooms, onions, fresh thyme, marsala cream sauce, fettuccine (GF)

Smoked Pork Shoulder \$16

Slow smoked pork shoulder, sweet potato/red onion/cilantro hash with grilled asparagus and spicy BBQ sauce

Parmesan Crusted Tilapia \$15

Farm raised tilapia, parmesan & panko breaded, rice pilaf, lemon wedge

KIDS MENU \$7

*Children 10 and under.
Served with a soft drink & scoop of ice cream!*

Grilled cheese | Chicken Fingers
Fettuccine | Slider | Taco

**BE SURE TO ASK YOUR SERVER ABOUT
THEME WEEKENDS!**

SEVERAL GLUTEN FREE OPTIONS = GF



ORCHARDS PUB MENU

TACOS

3 of the same \$10

Smoked Trout

Smoked rainbow trout, sriracha mayo, fresh cabbage slaw (GF)

Pulled Pork

Smoked pork shoulder, salsa verde, queso fresco, fresh cabbage slaw (GF)

Shrimp

Cumin marinated shrimp, charred pineapple salsa, frisee, lime cream (GF)

SLIDERS

3 of the same \$10

Prime Rib

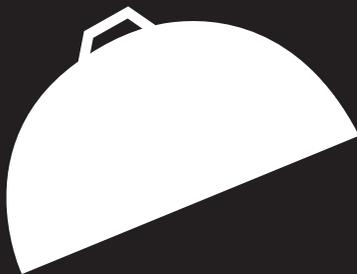
Slow roasted and shaved prime rib, baby arugula, horseradish cream

Fried Green Tomato

Panko breaded green tomato, piquillo pepper, micro greens, pimento cheese

Andouille Sausage

Grilled andouille, tomato roasted peppers and onions



BURGERS

Choice of Fries or House Chips
Gluten Free Bun Available

OV Pub \$11

½ pound angus with lettuce, tomato, onion, pickle & your choice of cheese

Big Shot \$12

½ pound angus with lettuce, tomato, apple wood smoked bacon, onion straws, sunny side up egg

Southern \$12

½ pound angus with cheddar, apple wood smoked bacon, root beer bbq sauce, fried pickles, creamy slaw

OV Patty Melt \$11

½ pound angus, grilled rye bread, caramelized onion, sautéed mushrooms, pimento cheese

SANDWICHES

Choice of Fries or House Chips

The Reuben \$11

Smoked corned beef, sauerkraut, swiss cheese, 1000 island dressing, grilled rye bread

Southern Fried Chicken \$10

Southern fried chicken breast topped with creamy coleslaw on a brioche bun

California Dreamin \$11

Grilled chicken breast, avocado, provolone cheese, sriracha mayo

Salmon Fillet \$10

Grilled salmon fillet, spinach, tomato, tarragon mayo, french roll

Half Sandwich with Soup or House Salad \$8

Bread: White, Multi Grain, Rye

Pick One: Smoked Turkey, Honey Ham, Corned Beef, Tuna Salad

Cheese: Cheddar, Provolone, Swiss, American

Avocado Club \$13

Choice of Ham or turkey, lettuce, tomato, bacon, mayo and avocado stacked in the middle of toasted white bread

BBQ Shrimp Po'Boy \$13

BBQ shrimp, andouille sausage, tomato, remoulade sauce

BrieLT \$10

Brie, apple wood smoked bacon, greenleaf lettuce, tomato, garlic mayo, grilled wheat bread

Tuna Melt \$10

Fresh Tuna melted between rye bread with American cheese

Egg & Bacon \$10

Sunny side up egg, apple wood smoked bacon, spinach, sautéed mushrooms, garlic mayo, french roll

Garnishes: Lettuce, Tomato, Onion, Cucumbers, Dijon Mustard, Avocado

Substitute Home-Made Crock of French Onion \$1.50

