



# ORCHARDS

## Restaurant

Executive Chef Robert Sajdak

### SHAREABLES

#### SPICY APRICOT GLAZED CHICKEN WINGS // 9(6) | 18(12)

Traditional (GF) or boneless wings tossed with spicy apricot sauce and toasted sesame seeds.

#### BOURBON BBQ WINGS // 9(6) | 18(12)

Traditional or boneless wings tossed with bourbon BBQ sauce and scallions. (GF)

#### PARMESAN TRUFFLE FRIES // 7

Crispy steak fries tossed with parmesan cheese and truffle oil.

#### HANDCRAFTED ONION RINGS // 8

Gourmet beer-battered onion rings served with habanero pepper jam ranch sauce.

#### FLAMMKUCHEN // 13

Flatbread-based German pizza topped with crème fraiche, black forest ham, red onion, applewood smoked bacon and gruyere cheese then baked to perfection.

### BURGERS

Served with choice of fries or cole slaw.  
Add onion rings for 2

#### STEAKHOUSE BURGER // 14

Fresh 1/2 lb. certified angus ground chuck hand formed, grilled to exact temperature. Served on a toasted brioche bun with lettuce, tomato, red onion, pickle and choice of American, cheddar or Swiss cheese.

#### BACON BBQ BURGER // 15

Fresh 1/2 lb. certified angus ground chuck hand formed, grilled to perfection and topped with cheddar cheese, Sweet Baby Ray's BBQ sauce, applewood smoked bacon and a housemade onion ring. Served on a pretzel bun.

#### TURKEY BURGER // 13

Seared ground turkey patty, cooked to perfection and topped with cranberry mayo, cheddar cheese, lettuce, tomato, red onion and served on a toasted brioche bun.

### LIGHTER FARE

#### SOUP OF THE DAY // 6

#### CHILI // 7 CUP | 10 BOWL

Traditional chili topped with cheddar cheese, onions and sour cream. Served with oyster crackers. (GF)

#### ORCHARDS SALAD // 8

Spring greens, romaine lettuce, cucumbers, grape tomatoes, carrots, and croutons. Served with a housemade ranch dressing.

Add chicken // 5

#### CAESAR SALAD // 8

Romaine, shredded parmesan cheese, croutons and a caesar dressing\* made tableside.

Add grilled chicken // 5

#### ORCHARDS SPINACH SALAD // 10

Baby spinach topped with red onion, grape tomatoes, strawberries, goat cheese and balsamic dressing. (GF)

#### FLATBREADS // 14

Choice of ...

**Veggie** | Tomato sauce topped with eggplant, red onion, peppers, fresh mozzarella cheese, basil and balsamic glaze.

**Pulled Pork** | BBQ sauce topped with in-house pulled pork, red onion, bacon and mozzarella cheese.

**BBQ Chicken** | BBQ sauce topped with grilled chicken, red onion, bacon and mozzarella cheese.

**Margherita** | Tomato sauce topped with tomatoes, fresh basil and fresh mozzarella cheese.

**Beef and Cheddar** | Sliced beef served in beer-cheddar sauce with giardiniera and provolone cheese.

### KIDS CHOICES

Served with fries.

#### HOT DOG // 5

#### CHICKEN NUGGETS // 6

#### CHEESEBURGER // 6

#### GRILLED CHEESE // 5



(GF) Gluten Free • \*contains raw eggs

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## ENTREES

All entrees are served à la carte.

### SEAFOOD RISOTTO // 36

Cold water lobster tail, jumbo shrimp and crab meat cooked with arborio rice, white wine and fish stock, finished with cream and fresh herbs.

### CAJUN SHRIMP AND GRITS // 31

Jumbo shrimp, andouille sausage, peppers, tomato and herbs set atop a creamy cheddar grit base.

### PASTA PRIMAVERA // 18

Zucchini, squash, eggplant, tomato, onion, broccoli, carrot, garlic and cavatappi pasta tossed with basil pesto.

### GRILLED CERTIFIED ANGUS BEEF RIBEYE STEAK // 36

12-ounce certified angus beef ribeye grilled and topped with herb compound butter. (GF)

### HERB CRUSTED FRENCH CUT CHICKEN BREAST // 27

Pan-seared with herbs de Provence and olive oil, finished with white wine and natural jus. (GF)

### CERTIFIED ANGUS BEEF BASEBALL CUT TOP SIRLOIN STEAK

Grilled to perfection and served with mushroom demi glaze and topped with fried onions. (GF)

5oz // 19

8oz // 22

### CLASSIC MEATLOAF // 21

Topped with a tomato marmalade.

### LEMON DILL SALMON // 16

Grilled salmon served with a zesty fresh lemon dill cream sauce.

## SIDES

### PARMESAN CRUSTED ASPARAGUS // 6

Seasoned fresh asparagus topped with shaved parmigiano. (GF)

### ROASTED SHALLOT YUKON

MASHED POTATOES // 5  
(GF)

### TRI-COLORED BABY CARROTS // 7

Tri-colored baby carrots seasoned, wrapped with applewood smoked bacon and roasted. (GF)

### HERB PARMESAN RISOTTO // 5

Arborio rice cooked with fresh herbs, white wine and shallots, finished with whole butter.



### ORCHARD VALLEY GOLF COURSE 1960s

Orchard Valley sits on the former property of Fitchome Farms, a staple of the Aurora community during the early 1900s. The brainchild of Richard-Wilcox Manufacturing Company founder William Fitch, Fitchome Farms established a prizewinning herd of purebred Holstein cattle.

Dedicated to the most scientific care, feeding, and breeding for his herd, Mr. Fitch installed a modern milking and bottling plant, and in 1915 Fitchome Farms officially began delivering fresh milk by horse-drawn wagon.



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