



**ORCHARDS**  
*Restaurant*

# MENU

Frank DiBrizzi | Director of Food & Beverage  
Robert Sajdak | Executive Chef

## GRAB & GO BREAKFAST

**BREAKFAST BURRITO // 7**  
choice of bacon or sausage, eggs,  
potatoes, cheese, flour tortilla

**FRIED EGG SANDWICH // 7**  
toasted english muffin,  
sausage patty, cheese

## SHAREABLES

**TRADITIONAL OR  
BONELESS WINGS // 9(6) | 18(12)**  
6 or 12 premium bone-in (GF) or boneless  
wings tossed with your choice of  
barbecue sauce or buffalo sauce

**JUMBO GIGANTIC  
OVERSIZED PRETZEL // 10**  
honey mustard and beer cheese sauces

**POUTINE // 11**  
steak fries, brown gravy,  
bacon and cheese curds

**PUB SLIDERS // 11**  
angus beef patties, American cheese,  
toasted mini-pretzel buns,  
topped with pickle chips

**BEER-BATTERED  
ONION RINGS // 9**  
house-made ring sauce

**FRIED WISCONSIN  
CHEESE CURDS // 9**  
house-made ranch dressing

**FRIED PICKLE CHIPS // 8**  
fried golden brown, house-made dill sauce

**WHIPPED RICOTTA // 9**  
ricotta, honey, toast points,  
mixed berries

## FLATBREADS // 15

**CAPRESE**  
tomato sauce, mozzarella,  
diced tomato, fresh basil

**CHICKEN PARMESAN**  
tomato sauce, breaded  
chicken, provolone cheese,  
parmesan cheese

**BBQ PULLED PORK**  
chipotle bbq sauce, smoked  
pulled pork, red onions,  
cheddar jack cheese, jalapeño

**RICOTTA**  
honey, pistachios, arugula

**BEEF & CHEDDAR**  
sliced roast beef,  
beer cheese sauce,  
gardeniera,  
provolone cheese

**PHILLY STEAK**  
herb oil, provolone cheese,  
roast beef, peppers, onions

**FLAMMKUCHEN**  
crème fraiche,  
black forest ham, red onions,  
applewood smoked bacon,  
gruyere cheese

## LIGHTER FARE

**SOUP OF THE DAY // 6**

**HOUSE-MADE CHILI // 7 CUP | 10 BOWL**  
cheddar cheese, onions, sour cream (GF)

**ORCHARDS SALAD // 10**  
mixed greens, romaine lettuce, cucumbers, grape tomatoes, carrots (GF)

**CAESAR SALAD // 10**  
romaine lettuce, parmesan cheese, croutons, caesar dressing

**ORCHARD WEDGE SALAD // 10**  
iceberg lettuce, tomatoes, bacon,  
blue cheese crumbles (GF)

**ROASTED BEET SALAD // 11**  
golden beets, arugula, feta cheese,  
grape tomatoes, avocado (GF)

**CAPRESE SALAD // 10**  
fresh mozzarella, roma tomatoes, fresh basil, balsamic reduction (GF)

**ADD PROTEIN // 7**  
chicken, salmon, steak (grilled or blackened)

*dressings: house-made ranch, Italian, thousand island,  
French, blue cheese, balsamic, caesar*

Fox Valley  
Park District  
where fun begins



(GF) Gluten Free • \*contains raw eggs

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

## BURGERS

served with choice of fries or cole slaw, add onion rings for 2

### STEAKHOUSE BURGER // 15

½ lb. certified angus ground chuck, lettuce, tomato, onion, pickles, choice of American, cheddar, Swiss or crumbled blue cheese

### BACON BBQ BURGER // 16

½ lb. certified angus ground chuck, cheddar cheese, applewood smoked bacon, Sweet Baby Ray's barbecue sauce, house-made onion ring

### VEGGIE BURGER // 15

arugula, tomato, onion and avocado (GF)

### BLACKENED SALMON BURGER // 16

cajun remoulade sauce, arugula (GF)

### TURKEY BURGER // 15

ground turkey, whole grain honey mustard, cheddar cheese, lettuce, tomato, red onion

### MUSHROOM & SWISS BURGER // 16

½ lb. certified ground angus ground chuck, Swiss cheese, sauteed mushrooms

### PHILLY STEAK BURGER // 16

½ lb. certified angus ground chuck, provolone cheese, roast beef, peppers, onion

### PAR-TEE BURGER // 16

½ lb. certified angus ground chuck, blue cheese, fried egg, bacon, arugula

### CHEF'S MAC & CHEESE // 15

cavatappi pasta, chef's recipe cheddar cheese sauce, cheddar cheese, choice of bacon or fried chicken bites

## SANDWICHES

served with choice of fries or cole slaw, add onion rings for 2

### LOADED BRAT // 9

grilled onions, mustard

### FOOTLONG CHICAGO-STYLE HOT DOG // 10

relish, tomatoes, onions, sport peppers, pickle

### ORCHARDS CHICKEN SANDWICH // 15

grilled or fried, choice of cheese, lettuce, tomato, onion, applewood smoked bacon, barbecue aioli

### GRILLED VEGETABLE WRAP // 14

zucchini, yellow squash, portobello mushrooms, red onion, spinach, goat cheese, balsamic reduction, rice flour tortilla (GF)

### LOBSTER ROLL // 18

lobster claw and knuckle meat, herb remoulade

### REUBEN OR RACHEL SANDWICH // 15

corned beef or turkey, Swiss cheese, thousand island dressing, sauerkraut, marble rye bread

### GRILLED MAHI-MAHI WRAP // 17

mango salsa, arugula, rice flour tortilla (GF)

### STEAK SANDWICH // 17

steak, sauteed mushrooms, onion, horseradish sauce, French roll

### PHILLY STEAK SANDWICH // 16

sliced beef, onions, peppers, provolone cheese, French roll

### CUBAN SANDWICH // 16

pulled pork, ham, Swiss cheese, pickles, mustard, French roll

### BLT // 13

Texas toast, mayonnaise, applewood smoked bacon, lettuce, tomato

### TURKEY CLUB // 14

smoked turkey breast, mayo, bacon, lettuce, tomato

### BBQ PULLED PORK SANDWICH // 16

pulled pork, barbecue sauce, cole slaw

### CHICKEN PARMESAN SANDWICH // 16

breaded chicken breast fried, marinara sauce, provolone and parmesan cheese

### BUFFALO SHRIMP PO' BOY // 16

blue cheese, romaine

## DINNER ENTREES AFTER 4P.M.

### CLASSIC MEATLOAF // 18

chef's recipe meatloaf, Yukon mashed potatoes, brown gravy

### CERTIFIED ANGUS NY STRIP STEAK // 42

12 oz. certified angus strip steak, compound butter, loaded twice-baked potato (GF)

### BONE-IN PORK CHOP // 23

roasted apple ragout and natural jus, Yukon mashed potatoes (GF)

### CERTIFIED ANGUS BASEBALL CUT TOP SIRLOIN STEAK

5 OZ. // 23 8 OZ. // 26

red wine reduction demi, fried onion straws, loaded twice-baked potato (GF)

### CHICKEN MILANESE // 20

chicken breast, parmesan cheese, grape tomatoes, arugula and balsamic glaze

### STEAKHOUSE CHICKEN // 22

marinated chicken breast, provolone cheese, sauteed mushrooms, onions, applewood smoked bacon, fresh basil, parmesan asparagus (GF)

### LEMON DILL SALMON // 21

8 oz. salmon filet, white wine, lemon zest, fresh dill, dash of cream, tri-colored carrots (GF)

### GRILLED MAHI-MAHI // 22

8 oz. mahi-mahi filet, fresh mango salsa, grilled asparagus (GF)

## SIDES

### HOUSE SIDE SALAD // 6

mixed greens, grape tomatoes, cucumbers, carrots (GF)

### ROASTED YUKON MASHED POTATOES // 6 (GF)

### GRILLED PARMESAN CRUSTED ASPARAGUS // 7 (GF)

### TRI-COLORED BABY CARROTS // 7 (GF)

### ROASTED GOLDEN BEETS WITH FETA CHEESE AND PISTACHIOS // 7 (GF)

### LOADED TWICE-BAKED POTATO // 7

cheddar cheese, bacon, sour cream (GF)

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