

MENU

The Orchard Social is where great food, refreshing drinks, and an unforgettable setting come together. Expect bold flavors, creative twists, and something for everyone—whether you’re grabbing a casual bite after a round, meeting friends for drinks and shareables, or settling in for a memorable meal. All of it comes together against the beautiful backdrop of Orchard Valley Golf Course, making The Orchard Social more than a place to eat—it’s a place to gather, relax, and enjoy the experience.

SHAREABLES

 MEDITERRANEAN HUMMUS PLATTER // 15

Roasted garlic hummus and taboulleh. Served with olives, marinated tomatoes, cucumber, grilled pita, and charred lemon.

 BREAD & BUTTER BOARD // 14

Dirty Martini and Bloody Mary-inspired whipped butters, served with chili-flecked olive oil, cracked pepper, Parmesan, and warm house-baked bread.

 BLACK & BLEU STEAK BITES // 17

Fire-crusted steak bites with Gorgonzola sauce, bleu cheese crumbles, candied peppered bacon bits, fried onion straws. Served on a mound of kettle chips.

 BROWN BUTTER TRUFFLE & PECORINO FRIES // 14

Shoestring fries tossed in brown truffle butter, seasoned with vinegar dust, crushed black pepper, shaved Pecorino and Asiago cheeses. Served with black garlic and spicy pickle aioli.

 BURRATA MONTATA // 15

Silky burrata with cold-pressed olive oil, cracked pepper, and citrus-garlic salt flakes. Served with warm crostini.

 SOCIAL WINGS // 12 | 20

6 or 12 double-fried crispy jumbo chicken wings with your choice of sauce:

Sticky Miso-Hot Honey
Smokehouse BBQ
Lip-Smackin’ Buffalo
Calabrian Chili Asiago Butter

 PIT MASTER NACHOS // 16

Crisp house-made tortilla chips layered with silky white cheddar queso and pulled smoked pork. Finished with pickled jalapeños, pico de gallo, black bean and corn salsa, drizzled with cilantro-lime crema.

JUMBO BRAUHAUS PRETZEL // 15

A warm, house-baked Bavarian-style pretzel, served with our own white cheddar cheese sauce and whole-grain mustard.

COASTAL CRUNCH CALAMARI // 18

Traditional: crispy calamari with lemon pepper aioli and marinara.

OR

Asian Chili Crunch: Asian Crunch, chili oil, golden fried garlic, furikake, and hot honey aioli.

 QUESO FUNDIDO CON ELOTE // 16

Creamy white cheddar queso loaded with chorizo, chili verde, roasted street corn, queso fresco, and jalapeños, topped with pico de gallo and served with hot Tajin-dusted tortilla chips.

AHI POKE TOSTADAS // 18

Three crisp wonton tostadas topped with ahi tuna poke sprinkled with furikake, sesame-cilantro slaw, lime, and cilantro-yuzu crema. Served with blistered shishito peppers.

PINSAS

(Roman-Style Flatbread)

KOREAN FIRE & HONEY PINSA // 17

Miso-gochujang honey-glazed fried chicken over sticky Korean-style barbecue sauce, finished with scallions, toasted tuxedo sesame seeds, gochujang ranch and micro cilantro.

BRAISED BRISKET & FRENCH ONION PINSA // 18

Slow-braised beef brisket on melted Gruyère, caramelized onions and flame-kissed bourbon mushrooms, finished with bright chimichurri.

 BURRATA & BRUSCHETTA PINSA // 16

Torn burrata and fresh tomato bruschetta tops a pesto brushed crispy pinsa flat.

BURGERS

(served with your choice of fries, house chips, or side salad — upgrade to onion rings for +2)

SOCIAL SMASH BURGER // 16

Two smashed patties with American cheese, lettuce, tomato, onion, pickles, and Social Sauce on a toasted brioche bun.

JALAPENO POPPER BURGER // 17

Two smashed patties layered with whipped cream cheese, grilled jalapenos, candied peppered bacon, melted Havarti cheese and topped with our house-made bacon onion jam, served on a toasted jalapeno pretzel bun.

Vegetarian Option: Substitute any burger with a black bean burger.

BBQ BACON BURGER // 18

Two smashed patties with bourbon barbecue sauce, candied pepper bacon, cheddar, and lettuce served on a hearty toasted pretzel bun.

SWISS STEAKHOUSE BURGER // 17

Two smashed patties with caramelized onions, bourbon mushrooms, Swiss cheese, and steakhouse sauce on a toasted ciabatta bun.

WRAPPED & STACKED

(served with your choice of fries, house chips, or side salad — upgrade to onion rings for +2)

FAIRWAY STEAK CIABATTA // 18

Thin-sliced steak piled high with truffle fries, caramelized onions, peppery arugula and crispy shallots. Served on a toasted ciabatta with melted Gruyère cheese and horseradish crema.

CRISPY FISH SANDWICH // 16

Crispy pub-style battered walleye on a toasted challah bun with lemon herb tartar, slaw, and tomato.

BUFFALO CHICKEN WRAP // 15

Crispy or grilled chicken spun in tangy Buffalo sauce rolled with lettuce, tomato, and ranch in a large flour tortilla.

THE PARMWICH // 17

Crispy chicken cutlet layered with marinara and bubbling mozzarella inside a pesto-brushed toasted ciabatta.

CLUBHOUSE CROISSANT CLUB // 17

Roasted turkey, applewood bacon, lettuce, tomato, and lemon aioli on a buttery toasted croissant bun.

MEDITERRANEAN CHICKEN WRAP // 15

Juicy lemon-herb grilled chicken with cucumber, tomato, and crisp greens wrapped in a large flour tortilla, finished with tangy lemon tzatziki.

BBQ PULLED PORK SANDWICH // 15

Slow-smoked pulled pork with bourbon barbecue sauce and slaw on a rich toasted brioche bun.

FIRECRACKER SHRIMP WRAP // 18

Golden crispy shrimp with sweet-heat chili mayo and crunchy Asian slaw tightly wrapped in a flour tortilla.

SOUPS & SALADS

BISTRO FRENCH ONION SOUP // 9

Deeply caramelized onions in a rich, slow-simmered beef broth, crowned with a toasted croissant and bubbling melted Gruyère.

SOUP OF THE DAY // 6/8

A rotating chef's creation inspired by flavors from kitchens around the world—crafted fresh and ever changing.

🌱🥗 THAI PEANUT HARVEST SALAD // 14

Shaved cabbage, carrots, cucumber, edamame, glass noodles, and cilantro with tangy Thai peanut dressing.

CACIO E PEPE CAESAR // 13

Romaine, house-baked garlic croutons, shaved Parmesan, cracked black pepper, and anchovy-forward Caesar dressing.

🌱🍔 CHEESEBURGER SALAD // 17

Char-grilled burger crumbles over lettuce with sweet Campari tomatoes, red onion, spicy pickles, aged cheddar, and Social Sauce dressing.

🌱🍅 CAPRESE CARPACCIO // 14

Heirloom tomato slices layered with fresh mozzarella and basil leaves, drizzled with pesto oil, and balsamic vinaigrette.

🌱🥗 HOUSE SALAD // 10

Tuscan blend lettuce, Campari tomatoes, crispy shallots, and a Parmesan crisp with dressing of choice.

ADD PROTEINS:

Chicken +6
Shrimp +8
Steak +10

DRESSINGS:

Ranch / Caesar / Bleu Cheese / Thai Peanut
Balsamic Vinaigrette / Social Sauce
Miso-Ginger Vinaigrette / Cilantro Lime Vinaigrette

ENTREES

(served with choice of cup of soup or side salad)

🌱🍷 FILET AU POIVRE // 39

Grilled 8 oz hand-cut filet mignon, paired with creamy cognac peppercorn trio sauce, roasted garlic mashed potatoes, glazed baby carrots and grilled asparagus.

NY STRIP STEAK & FRITES // 35/56

Char-grilled 10 oz or 14 oz New York strip finished with bright chimichurri, served with crispy fries and oven-charred Brussels sprouts with a side of black garlic and spicy pickle aioli. Upgrade to truffle fries.

BRISKET MUSHROOM RADIATORE // 28

A forest blend of mushrooms and tender braised brisket in thyme-infused white wine brown butter, radiatore pasta, topped with broccoli rabe and finished with shaved Parmesan and lemon zest.

🌱🍖 TWICE-COOKED SICHUAN PORK BELLY // 28

Crisp sticky Korean BBQ pork belly, topped with pickled red onions and drizzled with scallion-ginger-chili sauce, served with toasted brown rice pilaf and savory soy caramel-glazed Brussels sprouts.

🌱🐟 ARCTIC CHAR // 30

Miso & gochujang-honey Arctic char, roasted until just flaky, served over toasted brown rice pilaf with soy-caramelized Brussels sprouts, and honey-glazed baby carrots.

🌱🍷 CLASSIC CHICKEN VESUVIO // 23

Golden-roasted free-range half chicken finished with bright lemon-garlic herb jus inspired by Chicago's classic Vesuvio, served with creamy stone-ground cheese grits and grilled asparagus.

🌱🍝 RADIATORE ALLA NORMA // 22

Radiatore pasta tossed with roasted eggplant, and slow-simmered marinara, finished with fresh basil and torn burrata.

LUMP CRAB MAFALDINE // 35

Silky mafaldine pasta folded in a warm Calabrian chili cream, crowned with sweet lump crab, and finished with toasted lemon-parsley breadcrumbs for brightness and crunch.

🌱🍤 SHRIMP & GRITS // 28

Creole bay shrimp and andouille sausage layered over creamy four-cheese stone-ground grits and braised greens, finished with sweet corn maque choux and a rich Creole cream sauce.

À LA CARTE SIDES

FAMILY-STYLE THREE CHEESE MAC // 9

Mini gnocchi sardi pasta folded into a creamy three-cheese sauce, baked until hot and velvety—made for sharing.

🌱🧀 CREAMY STONE-GROUND CHEESE GRITS // 6

Slow-cooked stone-ground grits finished with butter and melted cheeses.

🌱🥒 GRILLED GARLIC ASPARAGUS // 7

Fire-grilled asparagus finished with roasted garlic oil, flaky sea salt, and fresh lemon.

🌱🥕 GLAZED BABY CARROTS // 6

Tender baby carrots glazed with honey and fresh thyme.

🌱🥔 ROASTED GARLIC MASH // 6

Whipped Yukon potatoes folded with slow-roasted garlic, butter and cream.

🌱🍚 BROWN RICE PILAF // 6

Toasted brown rice pilaf with onion, garlic and aromatic herbs.

🌱🥬 SOY-GINGER CARAMELIZED BRUSSELS SPROUTS // 8

Oven-charred Brussels sprouts glazed in a savory soy-ginger caramel.