Gail Huesmann | Executive Chef

THE ORCHARD Social

Russ Hillard | Food & Beverage Manager

DINNER 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. 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.
Add Proteins: Chicken +6 / Shrimp +8

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 sauce.

ASIAN CHILI CRUNCH CALAMARI // 18
Asian Crunch calamari with chili oil, golden fried garlic, furikake, and hot honey aioli.

COASTAL CRUNCH CALAMARI // 18
Traditional crispy calamari with lemon pepper aioli and marinara.

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.

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, and finished with an aged balsamic glaze.

GREEN GOAT PINSA // 16
Béchamel-brushed flatbread topped with sautéed spinach, artichoke hearts, dollops of goat cheese, and finished with baby arugula tossed in lemon pesto.

BURGERS
(served with your choice of fries, house chips, or side salad — upgrade to onion rings or truffle fries 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.

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.

Vegetarian Option: *Substitute any burger with a black bean burger.*
Chicken Option: *Substitute any burger with grilled chicken.*

Fox Valley Park District — Where fun begins

TROON®

Made Without Gluten Containing Ingredients • Vegetarian • Vegan •*contains raw eggs
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WRAPPED & STACKED

(served with your choice of fries, house chips, or side salad — upgrade to onion rings or truffle fries 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.

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.

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.

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.

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.

ORCHARD HARVEST SALAD // 14
Mixed greens, dried cranberries, green apple, goat cheese, candied nuts, sliced beets and carrot ribbons with 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
Arctic Char +9
Steak +10

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

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.