

OP Cheese Popovers with sweet cream butter
1.75 each or 4 for 6.00



APPETIZERS

Naked Oysters* pineapple mignonette GF	½ dz 20, 1 dz 38
Oyster & Crab* orange, radish, pineapple mignonette (5) GF	28
Tuna Tartare Parfait* soy ginger, avocado, shaved vegetables, potato crisps	22
Lobster Dumplings chili oil, tomato miso, preserved lemon	21
Pretzel Crab Cake aji pepper aioli, tomato jam, rice pearls	23
Beet Carpaccio & Burrata Cheese pecans, brussels, arugula, sage, prosciutto, basil balsamic GF	19
Kale & Romaine Caesar crispy parmesan, croutons, lemon anchovy dressing	17
Pistachio Duck Dumplings duck consommé, scallions, shiitake mushrooms, chilis	19
Clothesline Bacon black pepper, maple glazed GF	25

PIZZA

Margherita mozzarella, basil	19
Spicy Lobster basil, preserved lemon, tomato, mozzarella	29
Sausage chorizo, nduja, prosciutto, mozzarella, tomatoes	23

PASTA

Wild Mushroom Cavatelli short rib, broccoli rabe, roasted garlic	34
Garganelli Bolognese onion, carrots, parmesan reggiano	31
Butternut Squash Raviolis kale, toasted pepitas, spicy sage brown butter	29

MAINS

Atlantic Salmon* asparagus and fine herbs risotto, radish, lemon, yuzu vinaigrette	38
Roasted Branzino artichoke puree, ratatouille vinaigrette GF	38
Scallops & Octopus “Veracruz” tomato, olives, capers, broccoli GF	39
Rack of Lamb* goat cheese, mint and merguez lasagna, cauliflower	42
Woodfired Chicken spinach, basil mashed potatoes, chicken jus GF	35
Lightly BBQ Spareribs prawns, muenster mac and cheese, crispy onion rings	39
Skirt Steak* polenta croutons, pickled onions, “angry” chimichurri	40
Crispy Duck Breast* rhubarb, spring onion, bulgur wheat	39
Surf & Turf* petit filet mignon, lobster tail, grilled asparagus, B1 sauce GF	65
7 oz. Petite Filet Mignon* B1 sauce GF	45

DB “SALT AGED BEEF”*

all steaks are served with house made B1 sauce

David Burke Himalayan Salt Aging: Patent US 7,998,517 B2

12 oz. Dry Aged New York Strip* GF 59
20 oz. Dry Aged Rib Eye* GF 67
8 oz. Dry Aged Burger* 24 aged cheddar, English muffin, LTO, B1 aioli, fries

****34 oz. Dry Aged Porterhouse* for 2 135 GF**
****34 oz. Bone in Chateaubriand* for 2 125 GF**
****with a choice of any 2 sides**

SIDES 10 EACH | 3 FOR 25

Roasted Local Mushrooms & Asparagus GF	Angry Broccoli GF preserved lemon
Mashed Potatoes GF basil oil	Roasted Baby Carrots GF orange honey, sunflower seeds

TABLESHARE

Hipster Fries 14 bacon, shishito peppers
Lobster Mac & Cheese 18

GF = Gluten Free
 *This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
 All credit card and electronic transactions are subjected to a 3% processing fee.
 To avoid this fee, please feel free to pay with cash.



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