

The Orangery

Fall & Winter Lunch Menu 2011



Steak Frite Salad

beef tenderloin tips, spinach, shaved red onion, bleu cheese dressing, crispy julienne potato 13

Traditional Cobb Salad

spinach, romaine, bacon, blue cheese, grated egg, avocado, red onion, tomato vinaigrette 9

Spicy Shrimp Salad

flash fried baby shrimp tossed in a spicy tomato caper vinaigrette spring mix, frisee, avocado, cucumber, tomato, caramelized walnut, bleu cheese dressing 12

Bistro Salad

frisée lettuce, a perfectly fried farm egg, walnut, smoked pork lardon, Dijon vinaigrette 9*

White Caesar Salad

crispy Asiago tuille, romaine heart, classic dressing, crouton, marinated white anchovy 7*

House Salad

English cucumber, candied pecan, blue cheese, tomato, carrot ribbon, sherry vinaigrette 6*

*add chicken: 4 *add salmon: 7



Smoked Lamb Ciabatta

smoked lamb meatloaf, goat cheese, marinated cucumber, roasted garlic aioli, whipped Yukon potatoes 11

Gratineed Chicken Salad Sandwich

poached chicken, honey wheat bread, Swiss, fresh fruit whole: 10 half with soup: 10

Gratineed Shrimp Salad Sandwich

baby shrimp, peppers, green olive, honey wheat bread, Swiss, fresh fruit whole: 10 half with soup: 10

American Kobe Beef Burger

caramelized onion, shiitake mushroom, arugula, aged cheddar, roasted garlic aioli, potato frites 13

Spicy Shrimp Baguette

flash fried baby shrimp tossed in spicy tomato caper vinaigrette, blue cheese crumbles, arugula, potato frites 12



Lobster Mac & Cheese

lobster claw & leg, crab, havarti dill, smoked gouda, mushroom, cream, fresh arugula 15

Bombay Pork Medallions

marinated pork tenderloin, mango chutney, whipped Yukon potato, sautéed spinach 13

Smoked Lamb Meatloaf

carmelized onion jus, marinated cucumber, sautéed spinach, goat cheese, whipped potatoes 12

Seafood Bouillabaisse

jumbo shrimp, diver scallop, fresh catch, mussel, saffron, tomato, rustic French bread, rouille 14

Lobster and Mushroom Crepes

lobster claw & leg, champagne mushroom, orange cognac cream flambé, fresh herb 22

Dijon Chicken

grilled chicken, boursin, whipped Yukon potato, sautéed spinach, Dijon cream sauce, puff pastry baton 14

Asiago Eggplant

herb crusted, house made tomato sauce, fresh mozzarella, wilted spinach, balsamic reduction 10

Burgundy Beef Tips

beef tenderloin, wild mushroom, rich demi glace, blue cheese, fingerling potato 14

Earl Grey Lacquered Scottish Salmon

emerald basmati rice, vadouvan French curry sauce, tamarind chutney 16

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This Menu is presented by:
Executive Chef, Amber Lloyd & her talented crew

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The Orangery sources local products whenever possible