

Orchid Gardens Dining

1610 Rt35, Oakhurst, NJ 07755

Soups

Mushroom Barley Soup 8

A medley of sautéed mushrooms with braised barley

Vegetable Lentil Soup 9

Old world style vegetable soup seasoned with fresh herbs and loaded with dark lentils

Tomato Parmesan Soup 9

Scratch made tomato soup laced with parmesan

Salads

Orchid Gardens Salad 16

Romaine greenery, meaty tomatoes, shredded carrots, and diced cucumbers tossed in a lemon vinaigrette

Caesar Salad 17

Romaine, toasted croutons, and shaved parmesan in our chef crafted dressing

Greek Salad 17

Romaine, iceberg, and spring lettuce mix with Kalamata olives, sliced tomatoes, cucumbers & red onions topped with feta and dressing

Fatoosh Salad 18

Mixed greens with tomato, radish, red onion, and cucumber tossed with house made garlic pita chips in a lime and pomegranate dressing

Thai Cucumber Salad 17

Crispy cucumber slices tossed with a Thai peanut and sesame sauce laced with rice wine vinegar and a splash of dark soy

Starters

Pea and Mushroom Arancini 14

Arborio rice balls stuffed with mozzarella, parm, peas, and mushrooms – served with marinara

Eggplant Rollatini 18

Lightly sautéed eggplant wrapped around four cheeses and topped with marinara and parmesan

Orchid Ravioli 15

Smooth and creamy ricotta cheese stuffed inside toasted ravioli, topped with Italian herbs and served with marinara

Mozzarella Triangles 15

Crispy fresh house made large mozzarella triangles served with marinara sauce

Hawaiian Fish Tacos 16

Crispy fresh house made large mozzarella triangles served with marinara sauce

Boulette Marinara 16

Beyond beef seasoned and stuffed with provolone, parmesan, and ricotta, and braised in marinara

Baked Stuffed Mushrooms 16

Tender button mushrooms stuffed with ricotta, fresh herbs, and beyond beef baked in sauce

Jerusalem Platter 17

Baba Ganoosh, roasted garlic hummus, and olive caponata served with pita

Mac n Cheese Eggroll 16

Our popular crispy egg roll filled with handmade mac 'n' cheese served with marinara

Polpette Pepperoni Ciliegia 18

Cherry peppers tossed with Beyond meatballs topped with fresh impastata ricotta

By popular request, the Chef has changed up the menu a bit with some interesting contrasts and additions. Our goal is to add more bold flavors and textures to our offerings. We are proudly supervised by JSOR and adhere to their strictest requirements.

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Pistachio a Pesto 32
Spaghetti tossed with roasted pistachios, pistachio pesto, lemon and lime zest, cherry tomatoes, and a bourbon cream sauce

Arrabiata Rosa 29
Sweet and Spicy mélange of peppers with a splash of tomato tossed with spaghetti

Penne Cannellini 36
Penne with spinach, garlic, julienned vegetables and our own seafood sausage and cannellini beans in a white wine sauce

Entrees

Pea and Mushroom Risotto 32
Tender arborio rice laced with shallots, garlic, and parmesan served with roasted sweet peas and mushrooms

Flounder Francaise 34
Savory batter dipped Flounder fillet in a white wine and lemon sauce served with capellini and wilted spinach

Tuna Cosmopolitan 38
Tuna steak marinated in miso, lime, and soy rapidly seared with warm rice vinegar then sliced and served over rice and topped with warm tomato chunks

Eggplant Parmesan Tower 20
Southern Italian-style eggplant rounds stacked with marinara, basil, and 3 cheeses

Classic Pizza 14
Handcrafted thin crust pizza coated with our homemade marinara and topped with freshly shredded mozzarella and parmesan cheeses Add additional toppings, \$1 each: Sliced sweet peppers, Roasted red peppers, Onion, mushrooms, Pickled eggplant, extra cheese, fresh tomatoes, Ricotta cheese

Portobello Alfredo 19
Bowtie pasta tossed in a delicate cream sauce of Portobello mushrooms and aged parmesan cheese

Tonno Bolognese 34
Spaghetti tossed with a rich and zesty Ahi Bolognese topped with parmesan and fresh basil

Linguine Carbonara 35
Rich and humble ingredients - linguine tossed with parmesan, tomatoes, garden vegetables, and savory egg yolk custard

Spiced Salmon 33
Salmon grilled with our house spices topped with a spiced apricot glaze served with mashed potatoes and garden vegetables

Salmon Supreme 36
Salmon braised in fresh carrot juice and thyme served with mashed potatoes and sautéed vegetables

Salmon Burger 18
Handmade salmon burger from choice Scottish salmon with fresh herbs and seasoning, served on a fresh brioche with chili sauce and fries

Rainbow Trout 36
Butterflied trout laced with brown sugar and honey quickly seared, topped with candied pecans and served with Mashed Potatoes and sautéed vegetables

Penne Vodka 17
Perfect penne pasta blended with a velvety handmade vodka tomato cream sauce and topped with aged parmesan. We prepare each order from scratch

Tuscan Linguine con Sausisse 34
Linguine tossed with EVOO, Tonno sausage, garlic, tomatoes, cream, and sautéed green pepper

Spaghetti Your Way 21
Spaghetti with your choice of olive oil, garlic, marinara, butter – or any combination

Orchid Meuniere 34
New Orleans style crispy and flaky cod topped with a rich brown mildly spicy sauce and candied sliced almonds with Mashed Potato/Veg

Orchid Paprikash 35
Broiled cod filet braised with a rich and spicy Hungarian paprikash sauce of paprika laced garden vegetables served with mashed potatoes and sautéed garden vegetables

Crispy Fish Sliders 17
Lightly seasoned Panko crusted cod sliders atop a mini brioche served with spicy Asian slaw, and savory pickles

Tuna Steak WOW 38
Ahi Tuna coated in black pepper and sesame seeds, then seared to medium rare. Drizzled with a sweet and spiced Asian glaze. Served with mashed potatoes and sautéed vegetables.