

Orchid Gardens Dining

1610 Rt35, Oakhurst, NJ 07755

Soups

Provincial Vegetable 9	Soup Du Jour 8
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A rich blend of seasonal vegetables and cannellini beans in a savory farm style broth

Salads

Orchid Gardens Salad 16	Caesar Salad 17	Greek Salad 17
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Romaine greenery, meaty tomatoes, shredded carrots, and diced cucumbers tossed in a lemon vinaigrette

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

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

Caprese Salad. 19	Thai Cucumber Salad 17	Burrata Genovese 18
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Cubed mozzarella and beefsteak tomato drizzled with Balsamic and olive oil

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

Fresh made burrata marinated in olive oil and served with a Genovese herb cover

Starters

Peruvian Ceviche	Eggplant Rollatini 18	Orchid Ravioli 15
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Local fluke ceviche cooked in lime juice with apple, tomato, shallot, and sweet pepper

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

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

Mozzarella Triangles 15	Hawaiian Fish Tacos 16	Boulette Marinara 16
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Crispy fresh house made large mozzarella triangles served with marinara sauce

Crisp and flaky cod served in a crunchy mini taco shell bursting with fresh romaine and our own delectable mango salsa

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

Baked Stuffed Mushrooms 16	Lasagna Rollup 14	Mac n Cheese Eggroll 16
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Tender button mushrooms stuffed with ricotta, fresh herbs, and beyond beef baked in sauce

Gently roasted lasagna roll filled with ricotta and topped with our marinara sauce

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

20% gratuity added to all checks.

Ask your server about our Dining Club. Join and automatically be entered into our Dinner for Two drawing

Pasta

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

Portobello Alfredo 19

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

Rigatoni Bolognese. 29

Rigatoni pasta with an authentic Bolognese and mushroom sauce

Penne Vodka 17

Perfect penne pasta blended with a velvety handmade vodka tomato cream sauce and topped with aged parmesan.

Spaghetti Your Way 21

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

Entrees

Red Snapper Chimichurri 35

Filet of red snapper seared with fresh chimichurri sauce and served over Spanish rice

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

Spiced Salmon 33

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

Stuffed Flounder 36

Flounder filet lightly battered with our seafood stuffing. Topped with our lemony hollandaise and served with mashed potatoes and garden 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

Miso Glazed Cod 33

Fresh cod filet glazed with a miso, honey sauce and baked sprinkled with green onion and sesame seeds. Served over rice and vegetables

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

Mediterranean Fluke 35

Broiled filet of fluke topped with sauteed tomato, capers, and lemon served over garden vegetables

Crispy Fish Sliders 17

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

Seafood Ramen Bowl 31

Japanese inspired broth with bok choy, bean sprouts, green onion, and poached cod with ramen noodles