

ORVILLES FALL MENU

TO START

CHEFS CREATION OF AUTUMN SOUPS \$ 8

ASK YOUR SERVER FOR TODAYS HEARTY SOUP
SERVED WITH GARLIC FILONE BREAD

JALAPENO JACK CHEESE STICKS \$ 9

CHEFS PANKO BREADED CHEESE, LIGHTLY FRIED SERVED WITH A SPICY TOMATO SAUCE

CHICKEN SAMOAS “BOMBAY” \$ 9

PACKED WITH FLAVOR THIS INDIA FAVORATE SERVED WITH CILANTRO SAUCE FOR
DIPPING

SPINACH ARTICHOKE DIP \$ 12

A GREAT PRE-MEAL STARTER FOR TWO, WARMED NAAN BREAD

POUND OF WINGS \$ 10

CHOOSE FROM TERIYAKI, HOT, HONEY GARLIC, B.B.Q, SALT & PEPPER, LEMON PEPPER OR
SWEET CHILI. CARROT & CELERY STICKS

GARLIC DRY RIBS \$ 10

A POUND OF PORK RIB TAIL ENDS DUSTED WITH A GARLIC HOUSE SEASONING

NACHOS EL GRANDE \$ 14

HEAPS OF FRESHLY COOKED TRI-COLORED TORTILLAS SMOTHERED IN BLENDED
CANADIAN CHEESES, TOPPED WITH TOMATOES, BELL PEPPERS, OLIVES, GREEN ONIONS
AND JALAPENOS. SALSA & SOUR CREAM.
(ADD TACO CHICKEN OR BEEF FOR \$3.95)

SPECIALTY ORGANIC PIZZA

ALL PIZZAS ARE MADE WITH ONLY THE FRESHEST INGREDIENTS AND OUR CHEFS
PERSONAL TOMATO SAUCE.

BRUSCHETTA \$ 12

MARINATED PULP TOMATOES FROM THE VINE, ENHANCED WITH ONIONS, GARLIC, BASIL,
SEA SALT, BLACK PEPPER & EXTRA VIRGIN OLIVE OIL COATED WITH MOZZERALLA
CHEESE.

THE SICILIAN \$ 14

AN ALL ITALIAN FAVORATE TOPPED WITH MORTADELLA, ARTICHOKE HEARTS, BLACK
OLIVES, BELL PEPPERS, BASIL LEAVES AND SHREDDED ASIAGO CHEESE.

ATHENA \$ 13

GREEK SEASONED CHICKEN BREAST, FRESH SPINACH LEAVES, FETA & MOZZERALLA
BLENDED CHEESES & BASIL PESTO.

THE RUEBEN \$ 13

FROM A SANDWICH TO A PIZZA. THOUSAND ISLAND DRESSING TOPPED WITH PASTRAMI,
SAUERKRAUT, DICED BACON & MOZZERALLA CHEESE.

CREATE YOUR OWN BEEF OR CHICKEN BURGER \$ 9.00

ALL OF OUR INHOUSE BURGERS ARE ACCOMPANIED BY CHOICE OF FRIES OR DAILEY
SOUP. SUBSTITUTE SWEET POTATO FRIES OF CAESER SALAD FOR ONLY \$1.00

TOPPINGS TO CREATE YOUR OWN:

CANADIAN CHEDDAR, SWISS, MONTERAY JACK, MOZZARELLA
BACON, MUSHROOMS, JALAPENOS, SALSA, BANANA PEPPERS
ADD TO YOUR BURGER \$1 FOR THE FIRST TWO TOPPINGS

TERIYAKI SALMON BURGER \$ 12

THE KING OF BURGERS. GROUND INHOUSE MADE FARM RAISED SALMON BRUSHED WITH
A SPECIAL BLENDED JAPANESE TERIYAKI SAUCE, PINEAPPLE RING.

ALL BURGERS ARE ACCOMPANIED BY TOBACCO ONIONS, GREEN LEAF LETTUCE, BURGER
RELISH, SLICED FIELD TOMATOES, DILL PICKLE & YOUR CHOICE OF WHOLE WHEAT OR
HERBED KAISER.

GARDEN VARIETY \$ 11

SANTE' FE TACO SALAD. GATHERED GREENS PLACED IN A TACO BOWL TOPPED WITH
GREEN ONIONS, JALAPENOS, BLACK OLIVES, DICED FIELD TOMATOES, And BLENDED
CANADIAN GRATED CHEESES & SUN-DRIED TOMATO DRESSING.

OR

MIGHTLY CAESER SALAD

ROMAINE HEARTS TOSSED IN ASIAGO CAESER DRESSING WITH CROUTONS & SHREDDED
PARMESIAN. FILONE GARLIC TOAST

ADD CHICKEN, BEEF OR SHRIMP \$4

ASIAN BEEF OR CHICKEN STIRFRY \$ 14

TENDER PIECES OF BEEF OR CHICKEN BREAST PANFRIED WITH FRESH MARKET
VEGETABLES SERVED ON BASMATI RICE TOPPED WITH WON TONS

ENTREE'S.

MARINATED RED SNAPPER \$ 14

PANFRIED ROCKFISH TOPPED WITH A ZESTY CORN SALSA SERVED WITH BASMATI RICE
CHEF'S CHOICE OF FRESH MARKET VEGETABLES.

SHRIMP PUTANESCA \$ 15

PANFRIED CAPERS, OLIVES, TOMATOES, CHILIS IN GARLIC & EXTRA VIRGIN OLIVE OIL
DEGLAZED WITH WHITE WINE, SEASONED PLUMP BLACK TIGER SHRIMPS ON TOP OF
SPAGHETINI PASTA. FILONE GARLIC BREAD

OR

ITALIAN PENNE RIGATE

SAUTEED ONIONS, PEPPERS, ITALIAN SAUSAGE, FRESH GARLIC DEGLAZED WITH WINE
ENHANCED WITH CHEF'S TOMATO SAUCE AND A TOUCH OF CREAM. FINISHED WITH
GRATED ASIAGO CHEESE. FILONE GARLIC BREAD

STEAK SANDWICH \$ 13

SIX OUNCE BOTTOM SIRLOIN STEAK
ADD GARLIC MUSHROOMS FOR JUST \$ 3

OR

RANCHERS CUT \$ 18

EIGHT OUNCE RIBEYE
GRILLED THE WAY YOU LIKE TOPPED WITH BRANDIED MUSHROOM & THYME SAUCE
BOTH STEAKS SERVED WITH ROASTED GARLIC MASHED, CHEF'S FRESH MARKET
VEGETABLES GARLIC FILONE BREAD