

ORCHARD BEACH

Lakefront Bar & Grill

221 LAKE DRIVE NORTH, KESWICK, ON (905) 989-0701

WWW.ORCHARDBEACHBARGRILL.COM

ORCHARD BEACH

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Orchard Beach prides itself on using select local ingredients when crafting our menus. Our signature hand cut fries are made with the finest Russet potatoes from Thompson Family Potato Farm in Mount Albert Ontario. The bigger, better burgers are created with Angus beef. We go above and beyond to help our esteemed guests share in our love affair with excellent food.

Hosting an event? Ask our manager about catering your special day. Our private banquet room is perfect for groups up to 40 people. Our Executive Chef creates customized menus to suit your taste and budget. Home and office catering also available.

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THE START UP

SPINACH AND ARTICHOKE DIP

Grilled artichoke heart, baby spinach, cream cheese
Tomato, house fried tortilla crisps, garlic ciabatta 13

CALAMARI

Fried with house signature sauce 13

MUSHROOM NEPTUNE

Roasted mushroom caps, house signature
seafood medley, asiago cheese 13

CAJUN SHRIMP

Pan seared Cajun spiced shrimp in a Louisiana
sauce with garlic toast for dipping 13

SWEET POTATO FRIES

With aioli 7

ONION RINGS

With ranch dip 7

STONE BAKED FLATBREADS

Our Flatbread dough is made fresh daily using only the finest beer and Tipo '00' flour imported from Italy to create a crisp, flavorful crust.

GARLIC CHEESE BREAD 11

MARGHERITA

Basil tomato sauce, mozzarella 13

BRUSCHETTA

Feta & balsamic reduction 14

DRUNKEN MUSHROOM

Feta, basil pesto, truffle oil, balsamic reduction 15

CHIPOTLE CHICKEN

Grilled chicken, bacon, house cheese
blend, chipotle BBQ sauce 16

HOT HAWAIIAN

Topped with pulled pork, jalapeños,
pineapple, BBQ sauce and mozzarella 16

LAKE SIDE POUTINE

Our Hand-cut fries are prepared fresh daily using only Ontario's finest potatoes. Twice fried, triple delicious!

THE CLASSIC

Quebec cheese curds, house signature
gravy, hand cut fries 11

PULLED PORK

House made pulled pork, OB BBQ sauce
gravy, curds, topped with Slaw 16

L'HACIENDA

Topped with taco beef, mixed cheese, cheese curds,
hot sauce, jalapeños, black beans, red peppers 15

CHEESE BURGER POUTINE

Bacon, cheddar cheese, Quebec cheese curds,
seasoned ground beef, house signature gravy 14

CHIPOTLE CHICKEN

Grilled chicken, chipotle BBQ sauce, bacon,
Quebec cheese curds, house signature gravy 15

LOADED BAKED POTATO

Curds, gravy, crispy bacon, topped with
mixed cheese and scallions 13

FORK & SPOON

Add the following to your salad

Chicken 5 Shrimp Skewer 6

SOUP DU JOUR 6

FRENCH ONION SOUP 8

HOUSE CAESAR

Large 9 Starter 7

HARVEST SALAD

Chef selected field greens, tomato, cucumber, carrot.
Large 9 Starter 7

LEMON CHICKEN SALAD

Mixed greens cucumber, orange
segments, goat cheese, candied walnuts
and honey citrus vinaigrette 16

MEDITERRANEAN SALAD

Grilled artichoke, Kalamata olives, tomato,
red onion, cucumber, feta, Chef selected
field greens, house made vinaigrette.
Large 12 Starter 8

BABY SPINACH SALAD

House cheese blend, egg, bacon, croûton,
red onion, poppy seed dressing.
Large 12 Starter 8

Prices subject to change without notice

Parties over 8 subject to gratuity

Patio is wheelchair accessible

 Spicy Dish

THE MAIN EVENT

NAPA VALLEY CHICKEN

Chicken breast topped with red pepper, olives, artichokes, toasted walnuts, red onion, Parmesan, basil and lemon zest salsa served on a bed of green beans 22

CAJUN ATLANTIC SALMON

On a bed of basmati rice topped with southern style succotash 24

BEER BATTERED FISH & CHIPS

Hand cut fries, coleslaw, tartar sauce.

Single 13 Double 18

LIVER AND ONIONS

Bacon, seasonal vegetables, mashed potato, house signature gravy 15

FAJITAS SKILLET

Flour tortilla, traditional garnish & cheese blend, house made salsa, sour cream.

Chicken, Beef or Shrimp 19

MEDITERRANEAN PENNE

Grilled chicken, baby spinach, mushrooms, sundried tomatoes, artichoke heart, basil pesto 17

CHICKEN ALFREDO

Fettuccine, grilled chicken, mushroom, white wine garlic cream 17

FAJITA BOWL

Choice of chicken, shrimp, or steak served on Mexican rice, peppers, onion,

beans, corn, mixed cheese, avocado and house made tortilla chips 16

10oz NEW YORK AAA STRIP

Seasonal vegetables, choice of potato 26

Add the following to your steak:

Caramelized Onion or Merlot Mushroom 1.5

Loaded Baked Potato 2.50

Shrimp Skewer 6

WINGS & THINGS

QUESADILLA 🌶️

House cheese blend, green pepper, scallion, tomato, house made salsa, sour cream 13

Add chicken or seasoned ground beef 3

Add avocado 2

NACHOS

House fried tortilla crisps, traditional garnish & house cheese blend.

Full 16 Half 12

Add chicken or seasoned ground beef 3

Add avocado 2

BREADED CHICKEN TENDERS

Hand cut fries, carrot & celery, plum sauce 13

Tossed & Sauced 1.5

CHICKEN WINGS

Hand cut fries, carrot & celery, blue cheese sauce 15

Add an extra pound for 13

Add an extra side of sauce for 1.5

O.B. SIGNATURE SAUCES

Chipotle BBQ 🌶️🌶️

Keswickian 🌶️🌶️🌶️

Caribbean Jerk 🌶️🌶️🌶️

House BBQ

BENCHMARK SAUCES

Mild

Suicide

Hot 'n' Honey

Medium

Buffalo

Honey Garlic

Hot

Cajun

Lemon Pepper

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 *Spicy Dish*

ARTISAN SANDWICHES

CAJUN CHICKEN WRAP

Tomato, lettuce, scallion, house cheese blend, jalapeño mayo 15

SMOKED TURKEY & BRIE WRAP

Herb aioli, caramelized onions, bacon chutney, lettuce and tomato 16

O.B. REUBEN

Corned beef, sauerkraut, emmental cheese, roasted red pepper remoulade, ciabatta bun 14

TUSCAN CHICKEN CLUB

Basil pesto, sundried tomato aioli, bacon, mozzarella, lettuce, tomato, ciabatta bun 15

All sandwiches accompanied by hand cut fries or harvest salad.

Substitute soup, poutine, sweet potato fries, onion rings, Caesar, Greek salad for 2.5

All sandwiches can be made with a gluten free bun for 1.5

BEEF DIP

Shaved prime rib, house au jus, ciabatta bun 15
Philly – sautéed mushroom & pepper, caramelized onion, mozzarella 2.5

BBQ PULLED PORK

Saucy OB BBQ pulled pork on a bun topped with house made zesty slaw 16

NEW YORK ANGUS STRIP SANDWICH

Sautéed mushroom, caramelized onion 17

ORCHARD BEACH BURGERS

THE BEACH 14

SMOKED BACON & CANADIAN CHEDDAR 16

DRUNKEN MUSHROOM & EMMENTAL SWISS 15

VEGGIE BURGER 13

THE WIDOW MAKER 18

Two patties, house signature BBQ sauce, Canadian cheddar, emmental Swiss, merlot mushrooms, smoked bacon, onion rings

ROASTED PEPPER & GOAT CHEESE BURGER 16

MEXICAN BURGER 16

Avocado, mixed cheese, house made salsa, topped with jalapeños

All burgers accompanied by hand cut fries or harvest salad.

Substitute soup, poutine, sweet potato fries, onion rings, Caesar, Greek salad for 2.5

All burgers can be made with a gluten free bun for 1.5

CREATE YOUR OWN 1.5ea.

Cheddar

Swiss

Goat Cheese

Avocado

Jalapeño

Caramelized Onion

Merlot Mushroom

Sauerkraut

Bacon

Jalapeño Aioli

House signature BBQ sauce

THE SIDES

SHRIMP SKEWER 6

HAND CUT FRIES 5

MASHED POTATO 3.5

BAKED POTATO 2.5

LOADED BAKED POTATO 5

BASMATI RICE 3.5

GARLIC CIABATTA 1 ea.

HOUSE SIGNATURE GRAVY 1.5

SIDE SAUCE 1.5

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 Spicy Dish