

ORCHARD BEACH Lakefront Bar & Grill

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 ALL CERTIFIED 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.

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

WWW.ORCHARDBEACHBARGRILL.COM

THE START UP

SPINACH AND ARTICHOKE DIP

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

CALAMARI

Grilled or Fried, house signature cali sauce 13

QUESADILLA

House cheese blend, green pepper, scallion,
tomato, house made salsa, sour cream 13
Add chicken or seasoned ground beef 3

MUSHROOM NEPTUNE

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

COCONUT SHRIMP

Sweet & spicy Thai chili sauce 13

NACHOS

House fried tortilla crisps, traditional
garnish & house cheese blend.
Full 16 Half 12
Add chicken or seasoned ground beef 3

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

MEXICAN

House made salsa, seasoned ground beef, house
cheese blend, tomato, lettuce, sour cream 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 10

BOVINE BBQ

BBQ Beef Rib, house signature gravy,
Quebec cheese curds 13

CHEESE BURGER POUTINE

Bacon, cheddar cheese, Quebec cheese curds,
seasoned ground beef, house signature gravy 13

CHIPOTLE CHICKEN

Grilled chicken, chipotle BBQ sauce, bacon,
Quebec cheese curds, house signature gravy 13

FORK & SPOON

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

MEDITERRANEAN SALAD

Grilled artichoke, Kalamata olives, tomato,
red onion, cucumber, feta, Chef selected
field greens, house made vinaigrette.
Large 11 Starter 8

BABY SPINACH SALAD

House cheese blend, egg, bacon, croûton,
red onion, poppy seed dressing.
Large 11 Starter 8

KEY LIME CHICKEN SALAD

Grilled chicken, mango, avocado,
toasted peppita seeds, key lime & fire
roasted ancho chili vinaigrette 15

ADD THE FOLLOWING TO YOUR SALAD

Chicken 5
Grilled Calamari 5
Shrimp Skewer 6
Salmon 6
Steak 11

Prices subject to change without notice

Parties over 8 subject to gratuity

Patio is wheelchair accessible

 Spicy Dish

WINGS & TENDERS

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	Buffalo	Greek
Medium	Cajun	Lemon Pepper
Hot	Hot 'n' Honey	Blue Cheese
Suicide	Honey Garlic	Ranch

ARTISAN SANDWICHES

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

CAJUN CHICKEN WRAP

Tomato, lettuce, scallion, house cheese blend, jalapeño mayo 14

SMOKED TURKEY & BRIE

Wild berry aioli, bacon chutney, lettuce, tomato, ciabatta bun 14

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 14

BEEF DIP

Shaved prime rib, house au jus, ciabatta bun 14
Philly – sautéed mushroom & pepper, caramelized onion, mozzarella 2.5

FRIED CHICKEN CREOLE SANDWICH

Canadian cheddar, smoked bacon, creole aioli, lettuce, tomato, brioche bun 14

NEW YORK ANGUS STRIP SANDWICH

Sautéed mushroom, caramelized onion 16

ORCHARD BEACH BURGERS

THE BEACH 13

SMOKED BACON & CANADIAN CHEDDAR 14

DRUNKEN MUSHROOM & EMMENTAL SWISS 14

THE WIDOW MAKER

Two patties, house signature BBQ sauce, Canadian cheddar, emmental Swiss, merlot mushrooms, smoked bacon, onion rings 18

ADD THE FOLLOWING 1.5ea.

Cheddar
Swiss
Avocado
Jalapeño
Caramelized Onion
Pickled Red Onion

Merlot Mushroom
Mango - Scallion Relish
Sauerkraut
Bacon
Jalapeño Aioli
House signature BBQ sauce

Add seared Yellowfin Tuna 4.5

All burgers accompanied by hand cut fries or harvest salad.

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

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 Spicy Dish

THE BOWLS

MEDITERRANEAN PENNE
Grilled chicken, baby spinach, mushrooms,
sundried tomatoes, artichoke heart, basil pesto 16

CHICKEN ALFREDO
Fettuccine, grilled chicken, mushroom,
white wine garlic cream 16

SEAFOOD MAC 'N' CHEESE
House signature seafood medley, cheddar mornay
sauce, scallions 16

HUNAN KUNG PAO CHICKEN STIRFRY 
Shanghai noodle, sesame ginger sauce 16
Vegetarian 14

TANDOORI BUTTER CHICKEN
Basmati rice, pappadam 17

THE MAIN EVENT

FIRE ROASTED HALF CHICKEN
Seasonal vegetables, hand cut fries,
House signature BBQ sauce 18

CHIPOTLE GRILLED ATLANTIC SALMON
Seasonal vegetables, basmati rice,
mango & scallion relish 22

NEW YORK AAA STRIP
Seasonal vegetables, baked potato 26

BEER BATTERED FISH & CHIPS
Hand cut fries, coleslaw, tartar sauce.
Single 13 Double 16

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

ADD THE FOLLOWING
Caramelized Onion or Merlot Mushroom 1.5
Caesar or Harvest Salad 5
Loaded Baked Potato 5
Shrimp Skewer 6

THE SIDES

SHRIMP SKEWER 6

HAND CUT FRIES 5

SWEET POTATO FRIES 7

ONION RINGS 7

MASHED POTATO 3.5

BAKED POTATO 2.5

LOADED BAKED POTATO 5

PAN ROASTED POTATO 3.5

BASMATI RICE 3.5

GARLIC CIABATTA 1 ea.

HOUSE SIGNATURE GRAVY 1.5

SIDE SAUCE 1.5

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