



## **Old Orchard Inn**

### ***Our History***

*Old Orchard Inn, truly is a landmark property in the Annapolis Valley. The hotel sits nestled in one of the many beautiful apple orchards of Greenwich, crowning the hill overlooking rolling landscapes of Cape Blomidon, and the Minas Basin. The Inn's location, within an hour of Halifax and close to major transportation routes, makes it a natural choice for a family vacation, meetings, conventions and events.*

*The Old Orchard Inn was completed in August 1972 and it has undergone major expansions over the years. It now features 101 deluxe guestrooms, 29 cabins (seasonal), an indoor pool and sauna, the Acadian Dining Room, Eau Spa, Rafters Barn for private events, and of course, the multi-functional conference centre that can accommodate groups of up to 600, Orchard Hall (opened June 2000), offering the finest and most up-to-date facilities in the province.*

*The 'stone' that features so prominently in the lobby, large open fireplace and other public areas, was quarried in White Rock in nearby Gaspereau Valley. Massive hand-hewn beams were gathered from several old barns in the area for use in the construction and antiques were collected to preserve local history while adding greatly to the rustic charm of the property. In the end, the result was a warm and welcoming atmosphere for all guests from family groups to business travelers.*

*The Wallace family, who have owned and operated this facility since its inception, welcome you, our guests.*



## **Dinner Menu**

*What's in a name?*

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The name of the hotel was first suggested by the architect for this hotel project as he surveyed the site and commented on the beautiful old orchard growing on the lower slopes. The orchard remained, as did the name, in a tribute to the apple industry of the Annapolis Valley.

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# **Welcome**

## ❧ Soups & Starter Salads ❧

**Seafood Chowder** Cup 10  
 Salmon, haddock, baby shrimp and clams Bowl 12  
 in our rich creamy base

**Valley Chicken Vegetable Soup** 8  
 Prepared with fresh local ingredients. The traditional style  
 with our Chef's flair

**Spinach & Raspberry Salad** Petite 7  
*Old Orchard Inn's signature salad*  
 Garnished sweet and spicy pecans, red onions,  
 sliced mushrooms, apples and crisp bacon,  
 served with a raspberry vinaigrette

**Classic Caesar Salad** Petite 7  
 Crisp romaine lettuce tossed with herb croutons  
 and smokey bacon bits in our garlic dressing,  
 dusted with shredded parmesan cheese

**Enhance your salad by adding**  
 Chicken 6 Shrimp 7

*Gluten friendly and Vegetarian choices are available.  
 Please advise your server if you have allergies or special food requirements.  
 We do our very best to accommodate dietary needs.*



## Our Desserts & Speciality Coffees



### Desserts

**Chocolate Layered Cake** 9  
*A decadent chocolate delight*

**Chocolate Mousse Torte** 8  
*Delicious and Gluten Free*

**Apple Pie** 7  
*Topped with Vanilla Ice Cream  
 or a slice of Cheddar Cheese*

**Lemon Lavender Cheesecake** 9  
*White chocolate lemon cheesecake topped with  
 lavender fond and white chocolate shard.  
 Finished with purple-hued, white chocolate  
 drizzle.*

**Turtle Cheesecake** 9  
*Gluten Free Candied pecans, milk chocolate  
 chunks vanilla cheesecake batter, topped with  
 fond, brownie cubes, pecans and chocolate  
 chunks, drizzled with chocolate and caramel.*

**Chocolate Chip Cookie** 3  
*To eat in or takeaway.*

**Matcha Blackberry Cheesecake** 9  
*Matcha green tea cheesecake on top of a  
 chocolate graham base, complimented by a  
 delicious blackberry mousse, topped with a  
 chocolate shard and dusted with matcha & sugar.*

**Gelato & Liqueur** 8  
*Local Foxhill gelato accented with Port Williams  
 Barrelling Tide Distillery Haskap Liqueur, the  
 berry of long life and good vision.*

### Speciality Coffees

*All served with a 4-6 oz. Hot Coffee,  
 Lemon Sugared Rim, Whipped Cream  
 and Cherry*

**Monte Cristo** 8  
*1 oz. Kahlua, 2 oz. Grand Marnier*

**Irish Cream** 8  
*1 oz. Bailey's Irish Cream,  
 2 oz. Brandy*

**Spanish Coffee** 8  
*1 oz. Brandy, 2 oz. Kahlua*

**Blueberry Tea** 8  
*1 oz. Grand Marnier,  
 2 oz. Amaretto Almond Liqueur*

### Our Regular Beverages

*Freshly Brewed*

*Regular or Decaffeinated*

*Regular Coffee & Tea 2.75  
 Herbal Tea 2.95*



*Thank you for dining with us.  
 It is a pleasure to serve you.*



*The Wallace & Staff Family  
 Serving our Valley in hospitality since 1972*

## Orchard Traditions

### Calypso Chicken 17

Hawaiian seasoned deep fried strips of chicken breast with sautéed vegetables in a spicy. with a hint of sweet, Thai sauce and presented on a bed of brown rice

*Suggested wine pairings: All Whites, Phone Box Red & Merlot*

### Deluxe Cheeseburger & Skins 16

Grilled local fresh ground sirloin and grilled onions served with our own sauce, potato skins and sour cream

### Mister Club 16

#### *Old Orchard Inn Classic*

A toasted triple decker with turkey, bacon, lettuce and tomato served with potato skins and apple-cranberry chutney

### English Style Fish & Chips 16

Flaky fillets of North Atlantic haddock battered and deep fried served with french fries and coleslaw

### Baby Beef Liver, Onions & Bacon 18

Served with a vegetable medley and choice of roast or french fried potato



## Starters

### Vegetable Spring Rolls 11

Created in our kitchen from fresh vegetables and rice noodles flavoured with ginger and soya sauce, served with a sweet chili sauce and mango chutney

### Island Mussels 11

Cultivated mussels steamed with a garlic shallot and parsley butter

### Zucchini Coins 9

Parmesan breaded fresh zucchini with buttermilk ranch dip

### Sriracha Shrimp 12

Breaded or Poached with our own in-house spicy chili aioli

### Garlic Cheese Bread 7

Baguette baked with garlic butter topped with a blend of cheese

## Sides

Potatoes: Roasted or French Fried 5

Sweet Potato Fries 6

Potato Skins regular 6

*Add cheese & bacon to skins* 4

Sautéed Mushrooms 4

Caramelized Onions 4



## Entrées

All our Entrées accompanied with choice of Roasted Potato or Rice and our Chef's vegetable medley of local produce

(\* indicates where not applicable)

You may substitute a salad for an extra 2

### \* Shellfish Seafood Penne 26

Mussels, shrimp and scallops flashed in Pernod, simmered with roasted peppers and your choice of

Tomato Compote or Garlic Cream Sauce

Served on penne noodles

*Suggested wine pairing: Tidal Bay*

### Digby "World Famous" Scallops 26

Sea scallops breaded or seared and served with a tropical fruit salsa

*Suggested wine pairings: All Whites*

### Grilled Atlantic Haddock 22

Breaded fillet of Atlantic Haddock served with lemon butter sauce

*Suggested wine pairings: Tidal Bay*

### Atlantic Poached or Planked Salmon 24

Poached in a citrus fish fumet or planked

and served with pico de gallo

*Suggested wine pairings: All Whites and Pinot Noir*

### \*Chicken & Rösti 22

Chicken sautéed and simmered in a mushroom cream sauce served with a Rösti potato

*Suggested wine pairings: Nova 7, Tidal Bay*

### Chicken Havarti 22

Chicken Breast stuffed with local Foxhill Havarti Cheese with spinach and finished with an apricot jalapeno glaze

*Suggested wine pairings: All Whites and Pinot Noir*



## Entrées

### BBQ Striploin 28

Triple A 8oz centre cut, seasoned with spices and smoked sea salt accompanied with our own onion rings

*Suggested wine pairings: All Reds*

### Privateer's Striploin 36

Triple A 8oz centre cut, char-broiled to your preference, topped with Shrimp and Mussels

*Suggested wine pairings: All Reds*

### Half Rack of Lamb 29

Oven roasted one half rack of lamb spiced with Dijon and a herbed breadcrumb crust accompanied by Rossi sweet wine sauce

*Suggested wine pairings: Dry Reds and Chateauneuf-du-Pape*

### Pork Tenderloin 24

Bacon wrapped and brushed with Annapolis Valley honey accompanied by Moroccan spiced carrot puree

*Suggested wine pairings: All Reds and Whites*

### Fresh Atlantic Lobster Market Price

Boiled in sea salted water until brilliant red

Served with lemon drawn butter garnished with

Fresh Valley vegetables and choice of potato

*Suggested wine pairings: Tidal Bay*

### Vegan Stir Fry with Sesame & Tamari 22

Sautéed vegetables in sesame oil, ginger and garlic, enhanced with a tamari maple glaze and brown rice

*Suggested wine pairings: All Whites and Phone Box Red*

