

Orleans

RESTAURANT

65 holland street somerville, ma (617) 591-2100

STARTERS

Oysters

\$1 all day Mondays
\$1 Tuesday through Friday 3-6pm
\$2.85 each all other times

Soup of the Day - Cup \$5 Bowl \$7

Turkey Chili - Cup \$5 Bowl \$8

Skillet Paella

sauteed chicken & shrimp, chorizo, rice, saffron \$12

Tandoori Shrimp

tandoori cream sauce, grilled bread \$12

Truffle Parmesan Fries

roasted garlic aioli \$8

Chicken Wings / Tenders

bourbon molasses, buffalo, nola dry rub, garlic chili, or spicy korean with bleu cheese or ranch \$10

Nachos

monterey jack cheese, charred jalapenos, black beans, pico de gallo, guacamole, sour cream \$10
add grilled chicken or chili \$3.99

Cheese Steak Egg Rolls

shaved steak, caramelized onion, american and cream cheese, horseradish black pepper aioli \$10

Spinach & Artichoke Dip

vermont Cheddar, tortilla chips, grilled pita \$12

SALADS

*add grilled chicken \$3.99
steak tips, salmon, or shrimp \$5.99*

Southwestern Cobb Salad

blackened chicken, mixed greens, avocado, egg, bacon, tomato, black beans, corn, blue cheese, chipotle ranch dressing \$15

Pear & Arugula

maple roasted pear, candied walnuts, dried cranberries, goat cheese, champagne vinaigrette \$13

Caesar Salad

romaine lettuce, shaved parmesan, croutons, caesar dressing \$10
add anchovies for \$1.99

Greek Salad

spinach, feta, kalamata olives, cherry tomatoes, cucumbers, red onion, mediterranean dressing \$12

HOMEMADE PIZZA

Gluten free dough available upon request \$2.99

Prosciutto, Fig Jam & Blue Cheese

caramelized onions, arugula \$15

Buffalo Chicken

white pizza with red onions, mozzarella, spicy buffalo chicken, blue cheese dressing \$14

Margherita

fresh mozzarella, grilled tomatoes, basil, marinara \$13
add pepperoni \$1.99 add chicken \$1.99

Meat Lovers

italian sausage, pepperoni, bacon, mozzarella, marinara sauce \$15

MAINS

Orleans Steak Tips

house marinated, mashed potatoes, green beans, demi-glace \$18

Short Rib Gnocchi Ragù

slow roasted pulled short rib, potato gnocchi, homemade ragu \$18

Creamy Parmesan Fettucini

chicken, brussel sprouts, asparagus, sun dried tomatoes, shallots \$18

Fusilli Broccoli Rabe

italian sausage, shallots, tomato, garlic wine sauce \$17

Cajun Jambalaya

chicken, chorizo, shrimp, peppers, onions, rice, french bread \$18

Warm Quinoa Bowl

grilled chicken, grilled romaine, edamame, cherry tomatoes, onions, cauliflower, carrots, feta cheese, maple vinaigrette \$15

Country Fried Chicken Bowl

buttermilk fried chicken, mashed potato, roasted corn, shredded cheese, brown gravy \$17

Blackened Fish Tacos

pan seared blackened tilapia, sweet chili coleslaw, avocado, chimichurri, chipotle aioli on flour tortillas rice and beans \$16

Pan Seared Salmon

roasted fingerling potatoes, asparagus, lemon caper sauce \$18

HANDFULS

*served with choice of hand-cut fries, soup, or salad
substitute truffle fries, sweet potato waffle fries \$1.99
substitute gluten free bun \$1.99*

*All of our burgers are half pound angus beef patties,
vegetable patty available upon request*

Blue Burger

applewood bacon, blue cheese, spinach, horseradish black pepper aioli, sesame brioche bun \$14

Smash Burger

american cheese, bacon, lettuce, tomato, onion with ketchup & mustard \$14

Brie Burger

fig jam, caramelized onions, mushrooms, arugula and melted brie cheese \$14

BBQ Bacon Burger

cheddar, onion rings, bourbon BBQ, jalapenos \$14

Black Pastrami Reuben

sauerkraut, swiss, 1000 island dressing, marble rye \$14

Baja Turkey Burger

avocado, pepper jack, chipotle aioli, sweet roll \$14

Caribbean Chicken Club

grilled chicken, avocado, pepper jack, bacon, chipotle aioli, sweet roll \$14

SIDES

garlic green beans, grilled corn, mixed green salad, hand-cut fries, mashed potatoes, pasta, sweet potato waffle fries \$5.99

*Items cooked to order, consumed raw, or under cooked may increase your risk to foodborne illness.
Before placing your order, please inform your server if you have a food allergy.*

COCKTAILS



Fleur de Mer Rosé

cotes de provence \$12/46

Cappuccino Cooler

new amsterdam vodka, creme de coco, black coffee, cremor irish cream float. \$10

Jack Honey Hot Toddy

jack honey, bitters, hot water \$10

White Chocolate Martini

white godiva, cremor irish cream, vanilla vodka with a crushed peppermint rim \$12

Winter Cranberry Mule

deep eddy cranberry vodka, lime, ginger beer \$10

Gold Rush

4 roses bourbon, honey simple syrup, bitters, lime \$10

Maple Whiskey Old Fashion

bird dog maple whiskey, bitters, sugar, muddled cherry and orange. strained over an ice cube \$11

John Daly

deep eddy sweet tea vodka, lemonade, fresh squeezed lemon juice \$9

Holland Street Breeze

gin, elderflower liquor, lemon juice, simple syrup, sparkling rosé \$9

House Red & White Sangria

traditional blend of brandy, triple sec, fruit juice and red or white wine \$8 glass \$28 carafe

WHITES

Ca' Montini Pinot Grigio

trentino, italy \$11/37

Prendo Pinot Grigio

veneto, italy \$9/32

Villa Maria Sauvignon Blanc

marlborough, new zealand \$12/46

Chateau Souverain Sauvignon Blanc

alexander valley, california \$10/38

Louis Latour Chardonnay

vent, france \$10/38

La Crema Chardonnay

sonoma county, california \$13/48

REDS

Simple Life Pinot Noir

sonoma county, california \$10/37

Carmel Road Pinot Noir

monterey, california \$12/46

Catena Malbec

mendoza, argentina \$12/46

Broadside Cabernet

paso robles, california \$10/38

Leese-Fitch Cabernet Sauvignon

california \$8/29

Drumheller Merlot

columbia valley, washington \$9/34

SPARKLING & ROSÉ

La Marca Prosecco

la marca trevigiana, italy | split (187 ml) \$12

Sofia Blanc de Blancs

monterey, california \$50/bottle

Gerard Bertrand Gris Blanc Rosé

south of france \$12/46

ROTATING DRAFT BEER

Fiddlehead IPA (VT) 6.2% - 16 oz - \$7

a medium bodied American style IPA with an alluring golden glow.

Nite Lite (MA) 4.3% - 16 oz/\$5 - 22oz/\$6.50

night shift's unfiltered, unpasteurized, all natural, craft light lager

Miller Lite (WI) 4.2% - 16 oz/\$4 - 22oz/\$5

Jack's Abby Hoponius Union (MA) 6.5% - 16 oz - \$7

a twist on the traditional IPA, fermented cold and aged with tropical fruit and citrusy hops

Allagash White (ME) 5.1% - 16 oz - \$7

this beer is brewed with a generous portion of wheat and spiced with coriander and curacao orange peel

Lord Hobo Glorious Pale Ale (MA) 6.5% - 16 oz - \$8.50

a new england-style pale ale that pours a hazy, straw color. brewed with galaxy hops.

Night Shift The 87 (MA) 8% - 12 oz - \$8.50

double IPA that is renowned for its taste and drinkability

UFO Winter Blonde (MA) 5% - 16oz - \$7

a refreshing hefeweizen with hints of vanilla

Kim Hibiscus Sour Lager (NY) 4.2% - 16 oz - \$7

Refreshingly tart and infused with hibiscus for a pleasing round herbal flavor and gorgeous pink hue.

Shed Mountain Ale (VT) 7.4% - 12 oz - \$6.50

an english styled, brown ale that has great malt depth and drinks like a session beer.

Downeast Cider (MA) 5.1% - 16oz - \$7

a crisp cider made using pressed local apples

Shiner Bock (TX) 4.4% - \$6

Distinct, rich, full flavored, deep amber colored lager with a smooth finish

Corona Light (Mexico) 4.1% - 16 oz - \$6

crisp, refreshing wheat ale with subtle spice flavors and delightful aromatics.

Sam Adams Seasonal (MA) - 16 oz - \$7

rotating tap

Wormtown Be Hoppy (MA) 6.5% - 16 oz - \$7

this unfiltered brew has nodes of citrus, floral spice, and grapefruit

Maine Beer Company Lunch IPA (ME) 7% - 12 oz - \$9

an "east coast" version of a west coast-style IPA. subtle malt sweetness balances the dry hops with citrus pine aromas.

Lagunitas IPA (CA) 6.2% - 16 oz - \$7

a rich well-rounded IPA that includes carmel malt barley to compliment the dry hop flavor

Grapefruit Sculpin IPA (CA) 7.0% - 16 oz - \$8

ballast point's renowned IPA with fresh grapefruit

Guinness (Dublin) 4.1% - 20 oz - \$7.50

Blue Moon Belgian White (CO) 5.4% - 16 oz - \$6.50

unfiltered wheat ale

FEATURED CANS

pinky swear sour (16oz | \$8), wunderkind bantam cider (12oz | \$8), notch pils (12oz | \$6), twisted tea (12oz | \$6), baxter stowaway ipa (12oz | \$6.5), riverwalk storm door porter (16oz | \$8)

**before placing your order, please inform your server if anyone in your party has a food allergy*



BOTTLES & CANS

bud light (\$4.5), miller lite (\$4.5), coors light (\$4.5),
amstel light (\$5), heineken (\$5.5), corona (\$5), miller
high life (\$4), michelob ultra (\$5), red stripe (\$4.5),
magners 12oz (\$6), sam adams boston lager (\$5), pbr
(can | \$4), narragansett (can | \$4), coors non-alcoholic
(\$4)