

## *Soups and Starters*

### **Soup Du Jour**

Bowl \$5.25 Cup \$4.75

### **Chicken Tortilla Soup**

Bowl \$5.25 Cup \$4.75

### **Baked Goat Cheese \$9.75**

Garlic Bread with Warm Goat Cheese and Marinara

### **Blackened Chicken Quesadilla \$9.99**

Crisp flour tortilla filled with sautéed peppers, sautéed onions, cheddar and Jack Cheese

### **Chipotle Chicken Nachos \$8.99**

House fried tortillas smothered in chipotle chicken, cheddar and Jack cheese, topped with salsa and sour cream.  
Add black beans and corn \$1.50

### **French Onion**

Bowl \$5.50

### **Wings 6 for \$7.99 12 for \$14.25**

Buffalo, BBQ, or Hawaiian

Tuesday's all you can eat wings \$11.99

### **Mediterranean Plate \$9.50**

Hummus, Marinated Vegetables and Pita.

Add Chicken \$4.00 Add Salmon \$7.50

### **Chicken Tenders \$9.50**

Hand breaded, golden fried served with BBQ or Ranch Dressing chicken,

### **Bruschetta \$7.99**

Toasted Garlic Bread topped with melted cheese and fresh diced tomatoes and basil

## *Flat Breads*

### **BBQ Chicken Flat Bread \$9.99**

Grilled Chicken, bacon, sautéed peppers and onions with our home-made BBQ topped with melted cheese mix.

### **Buffalo Chicken Ranch Flat Bread \$9.99**

Grilled Chicken tossed with buffalo sauce, ranch dressing, topped with white cheddar and jack cheeses

## *Dinner Entrées*

All Entrées come with a choice of two side items

## *Hot from the Ranch*

### **Texas Flat Iron Steak \$17.99**

Tender 8 oz. steak Grilled and seasoned to perfection with mesquite butter

### **Ranchers Pot Roast \$17.99**

Polly Campbell's pick "the best meal she had in a long time". Chuck roast braised in a rich red wine and brown sauce. We recommend getting the mashed potatoes

### **Mesquite Grilled Pork Chop \$15.99**

2 Center cut pork chops grilled to perfection and brushed with our house mesquite butter

## **Chef John's BBQ Ribs**

He has perfected his recipe over 25 years

Sweet, tender fall off the bone, covered in a Memphis style sauce

Half Rack \$19.99 Full Rack \$24.99

Join us Thursday's for all you can eat \$19.99

## *Seafood Selections*

### **Cod Dinner** \$15.99

You choose the preparation:  
Lemon Pepper Baked, Hawaiian Style,  
Traditional Fried or Garden Style

### **Grilled Salmon** \$18.99

Through the Garden's ever popular  
grilled salmon cooked to perfection  
and brushed with basil butter

**Pan Seared Sea Scallops** Market Price  
Delicious Seared Sea Scallops with Spinach,  
Mushrooms and tomatoes in Olive  
Oil and Herb

**½ Pound of Garlic Shrimp** \$17.99  
20 shrimp sautéed in a rich white  
wine garlic butter

### **Garden Tilapia** \$17.99

Sautéed tilapia topped with spinach, tomatoes and mushrooms in a rich balsamic glaze

## *Pasta Entrées*

All Pastas Served with Garlic Bread, and Soup or Salad

### **Chicken Parmesan** \$15.99

Sautéed chicken topped with melted  
Provolone served over a bed of angel  
hair. Tossed in a rich marinara with spinach and  
mushrooms

### **Blackened Chicken Alfredo** \$17.99

Spicy blackened chicken atop angel  
hair tossed with broccoli, sautéed  
mushrooms in a creamy Alfredo sauce

### **Grilled Salmon Primavera** \$17.99

Grilled Salmon atop penne pasta and garden  
fresh vegetables in olive oil and herbs

### **Chicken Penne** \$17.99

A Garden classic: zucchini, peppers, sundried  
tomatoes, Kalamata olives, pepperoncini, feta and  
grilled chicken in olive oil, herbs and white wine

## *Chicken Entrées*

Served with Choice of Two Side Dishes

### **Classic Grilled Chicken** \$17.99

Choose from Mesquite butter or  
BBQ

### **Garden Style Chicken** \$17.99

Grilled Chicken topped with spinach,  
tomatoes and mushrooms in a balsamic glaze

## *Vegetarian Entrées*

### **Vegetable Penne** \$13.99

Garden fresh vegetables sautéed and tossed  
with penne in olive oil and herbs

### **Chipotle Vegetable Bowl** \$13.99

Sautéed Peppers, onions, zucchini,  
mushrooms, spinach, black beans  
and corn, in chipotle butter, topped  
with cheese, salsa, and a cucumber yogurt

### **Eggplant Parmesan** \$13.99

Crisp eggplant topped with provolone, served over angel hair tossed in marinara with spinach and mushrooms

## *All Side Items \$2.99*

Garden Brown Rice, Baked Potato, Grilled Potatoes, Redskin Mashed Potatoes, Roasted Potato Salad,  
Veg of the day, Fresh Fruit, Cole Slaw  
French Fries, Sweet Potato Jerk Fries, Cajun Fries, Garden Chips, Garlic Bread, Pita Bread

## *Ultimate Garden Stir-fry*

All Stir-fry Served with a cup of soup or salad  
Choose a combination of meats and vegetables with your favorite sauce over rice.

**Hawaiian:** Seared with Pineapple and a Sweet Soy Glaze

**Szechwan:** Seared with Szechwan Spices and an Oriental Glaze

**Thai:** Seared with Curry Spices and Thai Stir-fry Sauce

Chicken \$13.99    Vegetarian \$11.99    Shrimp \$15.99    Sea Scallops \$18.99

## *Entrée Salads*

### **Cajun Chicken and Shrimp \$12.49**

Cajun Chicken and Shrimp atop  
Greens with Peppers, Tomatoes,  
Cucumbers, cheese mix and Cilantro Ranch

### **Blackened Bleu Steak Salad \$12.99**

Grilled Flank Steak on top Fresh Greens,  
Tomatoes, Cucumbers, Red Onions, Bleu  
Cheese Crumbs and choice of dressing

### **Mediterranean Chicken Salad \$11.99**

Grilled chicken, fresh greens, olives, feta,  
tomatoes and cucumbers, tossed in basil  
vinaigrette, served with pita.

### *Side Salads \$5.25*

#### **House Salad**

Fresh Lettuce, with  
Dried Cranberries, Pine nuts,  
Bleu Cheese Crumbs and Basil  
Vingairette

**Caesar:** Fresh Greens Tossed with  
Parmesan, croutons and Caesar dressing

**Garden Salad:** Greens, Cucumbers,  
Shredded carrots and choice of dressing

### **Blackened Salmon \$18.99**

Blackened Salmon atop Greens with  
Bleu Cheese, Dried Cranberries  
and Pinenuts with Basil Vinaigrette

### **Chicken Salad Plate \$8.55**

Home roasted chicken salad  
served with Fresh Fruit and Pita

### **Fiesta Salad \$11.99**

Spicy chicken atop mixed greens, salsa,  
sautéed peppers and onions, black beans  
and corn, shredded cheese, corn chips.  
Served with Ranch dressing

### **Spinach Salad**

Fresh spinach with tomatoes  
red onions, cucumbers, bacon,  
croutons and Cilantro ranch

**Greek Salad:** Greens with Kalamatas  
tomatoes, feta, red onion, cucumber  
and Basil Vinaigrette dressing

#### **Dressing Choices:**

Basil Vinaigrette, Cucumber Yogurt  
Cilantro Ranch, Bleu Cheese, Honey Mustard

## Sandwiches

All sandwiches served with chips or potato salad sub any style fries \$1.25

### Chicken Club \$9.55

Grilled chicken, bacon and swiss cheese  
Served with Ranch Dressing

### Cajun Portabella Chicken \$9.55

Cajun grilled chicken topped with  
portabellas and provolone served with  
Garlic Dill Sauce

### Teriyaki Chicken Sandwich \$9.55

Grilled Chicken Topped with Sautéed  
Mushrooms, Teriyaki Sauce and Swiss

### Jumbo Fried Cod Sandwich \$10.99

Served on a white bun with tartar sauce

### Blackened Chicken Caesar Wrap \$9.75

Blackened Chicken tossed with croutons,  
lettuce and parmesan in our Caesar dressing

### Portabella Griller \$9.25

Marinated portabellas grilled with  
peppers, onions, tomatoes with provolone  
on sourdough

### Chicken Salad Sandwich \$8.55

House-made chicken salad with grapes  
and carrots

### Steak House Griller \$11.50

Juicy grilled strips of flat iron steak  
topped with sautéed mushrooms and teriyaki  
sauce on grilled sourdough

### Turkey Bacon Griller \$9.75

Grilled smoked turkey, bacon, Swiss  
and tomato on grilled sourdough  
with Dijon mayo

### Corn Beef Griller \$10.25

Grilled lean corn beef with melted Swiss  
on grilled sourdough with Dijon mayo

### Turkey Bacon Ranch Wrap \$9.75

Smoked turkey, bacon, tomato and Swiss on a  
warm tortilla with Cilantro ranch

### Santa Fe Chicken Wrap \$9.99

Grilled Chicken, black beans and corn,  
salsa, cheese mix, lettuce, sautéed  
peppers and onions with Cilantro ranch

## Burgers

### All American Burger \$9.50

6-ounce burger seasoned with mesquite  
butter on a fresh Kaiser bun. Add cheese \$.50

### Mushroom & Swiss \$9.99

Grilled with mesquite butter, topped  
with sautéed mushrooms and Swiss

### Blue Ash Burger \$9.99

Seasoned with mesquite butter  
blackened with bleu cheese

### Bacon & American Burger \$10.25

Topped with American cheese and bacon  
seasoned with mesquite butter

### Kid's Favorites 10 and under

### Pasta \$5.25

Penne Pasta Tossed with  
Choice of Alfredo, tomato  
or butter sauce

### Burger \$5.25

Served with fries

### Grilled Cheese \$5.75

Served with fries

### Chicken Tenders \$5.99

Served with french fries

**18% gratuity will be added to parties of 6 or more**

## Beverages

### Red wines

	Glass	Bottle
Bottle		
Red Diamond Merlot	\$8.50	\$29.00
Hob Nob Pinot Noir	\$8.50	\$30.00
Chateau St. Jean Cabernet	\$8.50	\$29.00
Los Cardos Malbec	\$8.50	\$30.00
Rosemount Shiraz	\$8.50	\$30.00
19 Crimes Red Blend	\$8.50	\$32.00

### White Wines

	Glass	Bottle
J. Lohr Chardonnay	\$8.25	\$30.00
Montevia Pinot Grigio	\$8.25	\$30.00
Kendal Jackson Chardonnay	\$9.25	\$31.00
Pacific Rim Riesling	\$8.00	\$30.00
Lindemans Mascato	\$7.25	\$27.00
Concannon Sauvignon Blanc	\$8.25	\$30.00
Beringer White Zinfandel	\$7.50	\$26.00

*Ask about wine specials*

### Soft Drinks

Coca Cola, Diet Coke, Sprite, Root Beer  
Raspberry Ice Tea, Lemonade,  
Fresh Brewed Iced Tea & Coffee

### Happy Hour Specials

**Mon-Fri 2-7**

\$2.75 16 oz. Yuengling & Bud Lt, **all day Tuesday**

\$2.00 off Mixed Drinks & glasses of Wine

Food: \$2.00 off Appetizers 2-7 Mon-Friday

Wednesday 1/2 price bottles of wine

**Ask about our patio**



### Beer

Domestic	Bottle
Miller Lite	\$3.99
Bud light	\$3.99
Budweiser	\$3.99
Coors Light	\$3.99
O'Doul's	\$3.99

### Imports & Micro Beers

Sam Adams	\$4.99
Stella Artois	\$4.99
Corona	\$4.99
Mad Tree Seasonal	\$5.50
Yuengling-Black & Tan	\$4.99
Guinness	\$4.99
Yuengling Light	\$4.99
Rhinegeist (ask server)	\$5.50

Draft Beers	16 oz.	27oz
Bud Light	\$3.99	\$5.99
Yuengling	\$3.99	\$5.99
Mad Tree	\$6.99	\$9.99
Seasonal	Ask your server	

### Signature Drinks

#### Mai Tai

Light & Dark Rum, Amaretto,  
Fruit Juices and Grenadine

#### Peach Sangria

White Zinfandel, Peach Schnapps,  
Fresh Fruit Juices

#### Long Island Ice Tea

A house specialty blended liquors  
with our homemade sour mix

**Ask About our Desserts!**