

Soups and Starters

Soup Du Jour

Bowl \$5.25 Cup \$4.75

Chicken Tortilla Soup

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Baked Goat Cheese

\$9.75

Garlic Bread with warm goat cheese
And marinara

Blackened Chicken Quesadilla

\$9.99

Crisp flour tortilla filled with chicken, sautéed
peppers and 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

Marinated Vegetables, hummus and pita
Add chicken \$4.00 Add salmon \$7.50

Chicken Tenders

\$9.50

Hand breaded, golden fried served with
BBQ or ranch dressing

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 homemade BBQ topped with melted cheese mix

Buffalo Chicken Ranch Flat Bread \$9.99

Grilled chicken tossed with buffalo sauce and ranch topped with melted cheese mix

Entrée Salads

Cajun Chicken and Shrimp

\$12.49

Cajun Chicken and Shrimp atop salad
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.

Soup and Salad Combo

\$8.29

Any cup of soup (except French Onion) and choice of small salad

Blackened Salmon

\$14.99

Blackened Salmon atop Greens with
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
with cilantro ranch

Dressing choices:

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

18% Gratuity will be added to parties of 6 or more

Side Salads \$5.25

House Salad: Pine Nuts, Bleu cheese crumbs, dried cranberries and basil vinaigrette

Garden Salad: Greens, tomatoes, cucumber, shredded carrots, choice of dressing

Caesar: Fresh greens tossed with parmesan, croutons and Caesar dressing

Greek Salad: Greens with Kalamatas, tomatoes, cucumber, feta, red onions, house dressing

Spinach salad: Fresh spinach, croutons, bacon tomato, cucumber, red onion and cilantro ranch

Lunch Entrees

Add a cup of soup or salad \$3.00 served with rice or vegetable

Garden Tilapia \$13.99

Seared tilapia topped with sautéed spinach, mushrooms, and tomatoes in a balsamic glaze. Served with rice.

Grilled Salmon \$14.99

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. Served with rice.

Garlic Shrimp \$12.99

12 shrimp sautéed in a rich white wine garlic butter. Served with rice

Classic Grilled Chicken \$8.99

Choose from Mesquite butter or BBQ

Garden Style Chicken \$8.99

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

Pasta Entrées All Pastas Served with Garlic Bread

Chicken Parmesan \$10.99

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 \$10.99

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

Chicken Penne \$11.99

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

Ultimate Garden Stir-fry

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 \$12.99 Vegetarian \$9.99 Shrimp \$13.99 Sea Scallops \$15.99

All Side Items \$2.99

Garden Brown Rice, 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

Vegetarian Entrées

Vegetable Penne \$9.25

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

Eggplant Parmesan \$9.99

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

Chipotle Vegetable Bowl \$9.25

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

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

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

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 cheese 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

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

Soft Drinks: Coca Cola, Diet Coke, Sprite, Root Beer, Lemonade, Raspberry Ice Tea, Fresh Brewed Ice Tea and Coffee.

Ask about our Bar menu!!

Fresh baked cookies \$1.25 each

Notice: Consuming under cooked meats, eggs or seafood may increase your risk of food borne illness