

## *Soups and Starters*

### **Soup Du Jour**

Bowl \$5.75    Cup \$5.00

### **Chicken Tortilla Soup**

Bowl \$5.75    Cup \$5.00

### **Baked Goat Cheese**

\$10.59

Garlic Bread with Warm Goat Cheese and Marinara

### **Blackened Chicken Quesadilla** \$10.99

Crisp flour tortilla filled with chicken, sautéed peppers  
And onions, with cheddar and jack cheese  
Served with sour cream and salsa

### **Chipotle Chicken Nachos** \$9.99

House fried tortillas smothered in Chipotle Chicken  
mixed cheese, topped with salsa and sour cream  
Add black beans and corn \$2.00

### **French Onion**

Bowl \$6.00

### **Wings** 6 for \$8.59 12 for \$14.75

Buffalo, BBQ, or Hawaiian

Tuesday's all you can eat wings \$12.99

### **Mediterranean Plate** \$10.29

Hummus, Marinated Vegetables and Pita

Add Chicken \$4.50    Add Salmon \$8.00

### **Chicken Tenders** \$9.99

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

### **Bruschetta** \$8.99

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

## *Flat Breads*

### **BBQ Chicken Flat Bread** \$10.99

Grilled Chicken, bacon, sautéed peppers and onions with our home made BBQ topped with melted Cheddar

### **Buffalo Chicken Ranch Flat Bread** \$10.99

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

## *Pasta Entrées*

All Pastas Served with Garlic Bread and topped with parmesan and a cup of soup or salad.

### **Chicken Parmesan** \$16.99

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

### **Grilled Salmon Primavera** \$19.99

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

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

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

### **Chicken Penne** \$18.99

A garden classic, zucchini, peppers, sundried  
tomatoes, Kalamata olives, pepperoncini, feta  
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** \$18.99

Grilled Chicken topped with spinach,

tomatoes and mushrooms in balsamic glaze

### ***Seafood Selections***

Seafood entrees include 2 sides

#### **Fried Cod Dinner**

Fried golden to perfection  
Served with house made tartar sauce

\$17.99

#### **Grilled Salmon \$19.99**

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

#### **½ Pound of Garlic Shrimp**

20 shrimp sautéed in a rich White  
wine garlic butter

\$18.99

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

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

### ***Dinner Entrées Hot from the Ranch***

All Entrées come with a choice of two side items

#### ***Tomahawk Ribeye* \$29.99**

An 18 oz. Center cut Bone in Ribeye Cooked to perfection with our house mesquite butter

#### **Texas Flat Iron Steak \$18.99**

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

#### **Ranchers Pot Roast \$18.99**

Polly Campbell's food critic'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 \$17.99**

2 Center cut pork chops grilled to perfection 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 \$20.99 Full Rack \$25.99

Join us Thursday's for all you can eat \$20.99

### ***Ultimate Garden 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 \$15.99 Vegetarian \$13.99 Shrimp \$18.99

### ***Vegetarian Entrées***

Served with a cup of soup or salad.

***Mediterranean Zoodles*** \$12.99  
*Shredded zucchini tossed with sundried tomatoes,  
Kalamata olives, pepperoncinis in olive oil and herbs*

***Eggplant Parmesan*** \$ 14.99  
Crisp eggplant with provolone, served over angel  
hair tossed in marinara with spinach and mushrooms

***Chipotle Vegetable Bowl*** \$14.99  
Sautéed Peppers, onions, zucchini , black beans  
mushrooms, spinach, and corn, in chipotle butter,  
topped with cheese, salsa, and a ranch yogurt

***Vegetable Penne*** \$14.99  
Garden vegetables sautéed and tossed with penne  
pasta and olive oil and herbs

### ***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

### ***Entrée Salads***

***Cajun Chicken and Shrimp*** \$13.99  
Cajun Chicken and Shrimp atop  
Greens with Peppers, Tomatoes, cheese mix  
Cucumbers and Cilantro Ranch

***Blackened Bleu Steak Salad*** \$13.99  
Grilled Flank Steak on top Fresh Greens,  
Tomatoes, Cucumbers, Red Onions, Bleu  
Cheese Crumbs and choice of dressing

***Mediterranean Chicken Salad*** \$12.99  
Grilled chicken, Olives, feta, tomatoes, greens  
Cucumbers tossed in basil vinaigrette & pita

***Blackened Salmon*** \$18.99  
Blackened Salmon atop greens with  
with bleu cheese, dried cranberries  
and pinenuts with Basil Vinaigrette

***Chicken Salad Plate*** \$9.59  
Home roasted chicken salad  
served with Fresh Fruit and Pita

***Fiesta Salad*** \$12.99  
Spicy chicken atop mixed greens, salsa  
sautéed peppers and onions, black beans  
and corn, shredded cheese, corn chips  
Served with Ranch

*Side Salads \$5.75*

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

***Spinach Salad***  
Fresh spinach with tomatoes  
red Onions, cucumbers, bacon,  
croutons and ranch

***Caesar:*** Fresh Greens Tossed with  
Parmesan and Croutons

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

***Dressing Choices***

**Garden Salad:** Greens, Cucumbers,  
Shredded carrots

Basil vinaigrette, cucumber yogurt.  
Cilantro Ranch, Bleu Cheese, honey mustard

## *Sandwiches*

All sandwiches served with chips or potato salad sub any style fries \$1.50

**Chicken Club** \$10.50  
Grilled chicken with bacon, Swiss cheese  
Served with Ranch Dressing

**Chicken Salad Sandwich** \$9.50  
House-made chicken salad with grapes  
and carrots

**Steak House Griller** \$12.50  
Juicy grilled strips of flat iron steak  
topped with sautéed mushrooms, teriyaki  
on grilled sourdough and provolone

**Turkey Bacon Griller** \$10.50  
Grilled smoked turkey, bacon, Swiss  
and tomato on grilled sourdough  
with Dijon mayo

**Teriyaki Chicken Sandwich** \$10.50  
Grilled Chicken Topped with Sautéed  
Mushrooms, Teriyaki Sauce and Swiss

**Corn Beef Griller** \$11.29  
Grilled lean corn beef with melted Swiss  
on grilled Rye Bread with Dijon mayo

**Jumbo Fried Cod Sandwich** \$12.99  
Served on a white bun with tartar sauce

**Turkey Bacon Ranch Wrap** \$10.29  
Smoked turkey, bacon, tomato, cheddar and jack  
Cheese with ranch in a flour tortilla

**Portabella Griller** \$9.99  
Marinated portabellas grilled with  
peppers, onions, tomatoes with provolone  
on sourdough

**Blackened Chicken Caesar Wrap** \$10.29  
Blackened Chicken with Parmesan, croutons  
and parmesan cheese

***Santa Fe Chicken Wrap*** \$10.99

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

## **Burgers**

**All American Burger** \$10.29  
6 ounce burger seasoned with mesquite  
Butter on a fresh Kaiser bun, Add cheese \$.50

**Blue Ash Burger** \$10.99  
seasoned with mesquite butter  
blackened with bleu cheese

**Mushroom & Swiss** \$ 11.29  
Grilled with mesquite butter topped  
With sautéed mushrooms and Swiss

**Bacon & American Burger** \$11.49  
Grilled topped with American and bacon  
seasoned with mesquite butter

## *Kid's Favorites 10 and under*

Pasta \$6.25  
Penne Pasta Tossed with  
Choice of Alfredo, tomato or butter sauce

Grilled Cheese \$5.99  
Served with fries

Burger \$5.99  
Served with fries

Chicken Tenders \$6.75  
Served with french fries

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

\*notice consuming raw or undercooked meats poultry seafood or eggs may increase your risk of food borne illness

***Beverages***

***Red wines***

	<i>Glass</i>	<i>Bottle</i>
Bottle		
Red Diamond Merlot	\$8.99	\$31.00
10 Span Pinot Noir	\$8.99	\$31.00
Chateau St. Jean (Cab)	\$8.99	\$31.00
Los Cardos Malebec	\$8.99	\$31.00
Rosemount Shiraz	\$8.99	\$31.00
19 Crimes Blend	\$8.99	\$33.00

***White Wines***

	<i>Glass</i>	<i>Bottle</i>
Chateau St. Michelle (House)	\$8.75	\$31.00
Handcraft Pinot Grigio	\$8.75	\$31.00
Kendal Jackson Chardonnay	\$9.99	\$33.00
Lindemans Mascato	\$7.99	\$28.00
Concannon Sauvignon Blanc	\$8.99	\$32.00
Beringer White Zinfandel	\$7.99	\$27.00
Pacific Rim Riesling	\$8.75	\$31.00

***Soft Drinks***

Coca Cola, Diet Coke, Sprite, Root Beer  
 Raspberry ice tea, lemonade, fresh brewed iced tea  
 Keurig Coffee:  
 French Vanilla, traditional &Decaf

***Happy Hour Specials***

**Mon-Fri 2-7**  
 \$2.99 16 oz. Yuengling & Bud Lt,  
 \$1.00 off Mixed Drinks & glasses of *Wine*  
*Food \$2.00 off Appetizers 2-7 Mon-Friday*  
 Wednesday 1/2 price bottles of wine

***Beer***

<b><i>Domestic</i></b>	<b><i>Bottle</i></b>
Miller Lite	\$3.99
Bud light	\$3.99
Budweiser	\$3.99
Coors Light	\$3.99
O'douls	\$3.99
Mich Ultra	\$4.25

***Imports & Micro Beers***

Sam Adams	\$5.25
Stella Atrois	\$5.25
Corona	\$4.99
Mad Tree Seasonal	\$5.99
Guinness	\$4.99
Yuengling Light	\$4.99
Rhinegiest & Taft	(ask server)
<b><i>Draft Beers</i></b>	<b>16 oz. 27oz</b>
Bud light	\$3.99 \$5.99
Yuengling	\$3.99 \$5.99
Seasonal & craft	Ask your server

***Mai Tai***

Light &Dark Rum, Amaretto,  
 Fruit Juices and grenadine

***Peach Sangria***

White Zinfandel, Peach Schnapps,  
 Fresh Fruit Juices

***Long Island Ice Tea***

A refreshing mix of blended liquors



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