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Appetizers

Mediterranean Plate

House made hummus, marinated tomatoes, cucumbers, peppercinis, kalamata olives and feta, served with warm pita. \$8.29

Baked Goat Cheese

Our blend of imported cheeses, baked in zesty tomato sauce. Served with crisp garlic bread. \$8.29

Parmesan Spinach & Artichoke Dip

Creamy Parmesan artichoke spread seasoned with fresh herbs and a hint of cayenne. Served with house-made pita chips. \$7.99

Chicken Wings

Tossed in your choice of Buffalo or BBQ sauce, served with bleu cheese dressing and celery. \$7.99

Maryland Crab Cakes

Two succulent crab cakes fried golden. Served on shredded lettuce with a garlic dill sauce. \$8.99



Garden Chips

House-made Saratoga chips served with our own BBQ sauce. \$3.99

Blackened Chicken Quesadilla

Crisp flour tortillas filled with blackened chicken, roasted peppers and onions and our cheese filling. Served with shredded lettuce, salsa and sour cream. \$8.99

Garden Salads

Dressing Choices: Through the Garden house-prepares all salad dressings:

Basil Vinaigrette, Bleu Cheese, Cider Vinaigrette, Cilantro Ranch, Honey Mustard, Caesar and Cucumber Yogurt.

House Salad

Fresh lettuce topped with dried cranberries, pinenuts, crumbled blue cheese. Served with basil vinaigrette. \$3.75

Traditional Garden Salad

Fresh lettuce, carrots, tomatoes, and cucumbers with your choice of dressing. \$3.75

Spinach Salad

Bacon, red onion, mushrooms and toasted almonds. Served with cider vinaigrette. \$4.29

Greek Salad

Fresh Greens with tomato, red onion, feta cheese, and kalamata olives. Served with basil vinaigrette. \$4.29

Caesar Salad

Toasted house made croutons, Parmesan cheese and caesar dressing over fresh romaine. \$3.75

Soup

Chicken Tortilla Soup

Roasted chicken and corn in a spicy southwestern broth with sour cream and tortilla chips.

Bowl - \$4.25

Cup - \$3.75

French Onion Soup

Served traditionally with caramelized onions in a rich broth topped with croutons and melted provolone. \$4.50

Soup du Jour

Ask your server about today's house-made selections.

Bowl - \$4.25

Cup - \$3.75

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Entrees

All entrees come with choice of two side items.

Smothered Ribeye
5 oz. USDA choice ribeye smothered with peppers, onions, and provolone. \$11.50

New York Strip
A choice center-cut steak seasoned and grilled to perfection. \$19.99

Crabcake Dinner
Three golden-fried Maryland crabcakes with our garlic dill sauce. \$15.50

Rancher's Pot Roast
Tender-braised beef with mashed redskin potatoes and a rich brown sauce. \$14.99



BBQ Ribs
Tender fall-off-the-bone ribs with our sweet smoky sauce. Full Rack - \$19.99; Half Rack - \$16.99. All-you-can-eat ribs on Thursday night. \$16.99

Pan-Seared Sea Scallops
Seared sea scallops served over sautéed spinach, mushrooms and tomatoes in olive oil and fresh herbs. \$18.99

Garden Tilapia
Seared tilapia topped with sautéed spinach, mushrooms and tomatoes in a balsamic glaze. \$16.99

Chicken Marsala
Sautéed chicken with sautéed mushrooms in a rich marsala sauce. \$15.99



Garden Chicken
Fresh char-grilled chicken breast with choice of two sides. Your choice of preparation below. \$15.75

Dijon Chicken is basted with olive oil, white wine and French mustard.

Natural Chicken is served with our signature basil-garlic butter.

Barbeque Chicken is brushed with our house-made Louisiana barbeque sauce.

Garden Style Chicken is balsamic glazed and then topped with sautéed spinach, tomatoes and mushrooms.

Pasta

All pastas are served with salad and garlic bread.

Chicken Penne Pasta
Sundried tomatoes, feta cheese, kalamata olives, fresh vegetables and pepperonichinis in olive oil and fresh herbs over penne pasta. \$15.99

Cajun Scallops and Pasta
Cajun spiced scallops and fresh vegetables served over angel hair pasta. \$18.99

Garden Pasta
Penne pasta with fresh vegetables and a choice of alfredo sauce, creamy tomato sauce, marinara sauce or olive oil and herbs. \$11.99. Add Chicken for \$2.00, Shrimp for \$4.00, or Sea Scallops for \$6.00.

Shrimp Pompadora
Shrimp tossed with olive oil, fresh basil and garlic over angel hair pasta. \$15.99

Vegetarian Lasagna
Layers of cheese, fresh vegetables and house-made tomato sauce. A Garden classic! \$11.99

SIDE ITEMS

\$1.99

Garden Rice
Baked Potato
Grilled Potatoes

Redskin Mashed Potatoes
Roasted Potato Salad
Vegetable of the Day
Fresh Fruit

French Fries
Garlic Bread
Garden Salad

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Entree Salads

Blackened Scallop Caesar Salad

Blackened large sea scallops atop fresh romaine served with toasted house-made croutons, Parmesan cheese and caesar dressing. \$17.99

Mediterranean Chicken Salad

Grilled chicken, black olives, feta cheese, tomatoes, and cucumber over crisp greens. Dressed with basil vinaigrette and served with pita. \$9.59

Black and Bleu Steak Salad

Blackened USDA choice ribeye atop fresh greens, tomato, cucumber, red onion, and crumbled bleu cheese. Served with cider vinaigrette. \$9.99

Grilled Chicken Caesar Salad

Toasted house made croutons, Parmesan cheese and caesar dressing over fresh romaine topped with grilled chicken breast. \$9.59

Blackened Salmon Salad

Blackened Atlantic salmon atop greens with bleu cheese, dried cranberries and pinenuts. Served with our signature basil vinaigrette. \$18.25



Garden Grilled Chicken and Spinach Salad

Grilled chicken with bacon, red onion, mushrooms, tomatoes and toasted almonds over fresh greens. Served with cider vinaigrette dressing. \$9.59

Cajun Chicken and Shrimp Salad

Cajun seasoned chicken and shrimp atop greens with peppers, tomatoes, cucumbers and shredded cheese. Served with cilantro ranch dressing. \$10.99

Chicken Salad Plate

House-made chicken salad served with fresh fruit and pita. \$6.99

Southwestern Chicken Salad

Spicy grilled chicken and sautéed peppers and onions top fresh greens. Served with freshly grated cheese, pico de gallo and cilantro ranch dressing in a tortilla bowl. \$9.59



Stir Fry

Ultimate Garden Stir-Fry

Fresh Vegetables over rice with your choice of preparation below. \$11.99

Hawaiian Stir Fry is seared with pineapple and a sweet soy glaze.

Szechuan Stir Fry is seared with Szechuan spices and an oriental glaze.

Thai Stir Fry is seared with curry spices and Thai sauce.

Natural Stir Fry is prepared in olive oil and white wine.

Add Chicken for \$2.00, Shrimp for \$4.00, or Sea Scallops for \$6.00.



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Sandwiches

All sandwiches are served with Garden chips or house-made roasted potato salad. Substitute fries for 99¢.

Cajun Portabella Chicken

Cajun-grilled chicken with portabella mushrooms, provolone and garlic dill sauce. \$7.99

French Dip

Lean roast beef topped with sautéed peppers, onions, and melted provolone. Served with au jus. \$8.59

Grilled Chicken Sandwich

Grilled breast of chicken – can be blackened or barbequed upon request. \$7.99

Grilled Salmon

Grilled Atlantic salmon with dill sauce on a multi-grain bun. \$10.99

Teriyaki Chicken

Teriyaki grilled chicken with sautéed mushrooms and Swiss. \$7.99

Steakhouse Hoagie

Grilled USDA choice ribeye topped with sautéed mushrooms, teriyaki sauce and provolone. \$9.99

Smoked Turkey Melt

Sliced turkey, Swiss cheese and bacon on a croissant with dijon mayo. \$7.99

Portabella Hoagie

Marinated portabella mushrooms baked with tomatoes, peppers, onions and provolone. \$8.59

Barbarosa Burger

Our burger is made right here of lean beef – grilled to your preference – and finished with a splash of beer. \$7.99 Add any cheese for 35¢.

Chicken Salad

House-made chicken salad with red grapes and carrots, served on a multi-grain bun. \$6.99

Chicken Club

Grilled chicken breast, bacon, Swiss cheese and cilantro ranch dressing. \$7.99

Blackened Tilapia Hoagie

Blackened tilapia on a toasted hoagie bun with dill sauce. \$10.99

Blackened Chicken Caesar Wrap

Blackened chicken tossed with our house-made Caesar dressing, romaine, Parmesan, and crouton \$7.99

Kids' Favorites

For children ages 10 and under.

Pasta

Penne pasta with choice of alfredo, tomato, or butter sauce. \$5.25

Grilled Chicken

Grilled chicken breast served with fresh fruit and fries. \$5.50

Burger

Served with fries. \$5.25

Chicken Wings

Four wings, fresh fruit and fries. \$4.50

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Beverages

Red Wine

	glass	bottle
Red Diamond Merlot	7.75	27.00
Pinot Evil	7.75	31.00
Smoking Loon Cabernet	7.75	28.00
Gnarly Head Zinfandel	8.75	31.00
Reosemont Shiraz	7.75	31.00
Purple Trilium	10.00	37.00

White Wine

J Lohr Chardonnay	7.75	28.00
Montevina Pinot Grigio	7.75	28.00
Kendall Jackson Chardonnay	8.50	32.00
Loredona Riesling	7.50	28.00
Talus White Zinfandel	6.75	24.00
Concannon Sauvignon Blanc	7.50	28.00

Owner's Private Stock

Want something special? These wines may cost a little more, but are well worth it. Ask about today's availability. Market Price and available by the bottle only.

Beer List

Domestic Beers \$3.25

Miller Light, Bud Light, Budweiser, Coors Light, O'Doul's Amber

Draught Beer \$2.99

Bud Light, Amber Bock, Sierra Nevada Pale Ale

Imports and Micro Beers \$4.25

Bass Ale, Corona, Guinness, Heineken, Sam Adams, Dos Equis, Stella Artois, New Castle Brown Ale

Through the Garden Signature Cocktails

Garden Sunrise

Absolut Vodka, Lemonade, and Grenadine

Mojito

Get away to the Caribbean with a refreshing blend of fresh Mint, Lime, and Bacardi Rum.

Margarita by the Pint

16 oz of refreshing Lime and Tequila. Available frozen or on the rocks.

Long Island Ice Tea

A blend of Vodka, Gin, Tequila, and Rum; this drink says "Aaahhh" on a hot summer day.

We proudly serve Coca-Cola products as well as Freshly Brewed Iced Tea, Coffee, Dasani Water, and Perrier.