



- greens -

FALL SALAD

arugula with roasted butternut squash, crumbled goat cheese, and pepitas, served with a banyuls vinaigrette \$13

BRUSSELS SALAD

shaved brussels mixed with spanish manchego cheese and sweet peppadew peppers, tossed in a lemon caesar dressing \$12

CININNATUS CAESAR

hearts of romaine with blistered cherry tomatoes, tossed in our scratch caesar and served with crostini \$12

- begin -

FOR THE TABLE

house-cured salamis and smoked meats, rotating cheeses, pickled vegetables, and proper accoutrements, served with crostini \$30

CHILI SHRIMP SAUTÉ

jumbo shrimp sautéed with calabrian chili peppers and arugula, served with a grilled baguette \$16

EMPANADAS

three for \$14

rotating seasonal selections
ask your server for our current offerings

SMOKED CHICKEN SPREAD

smoked chicken blended with melted cheeses, arugula, and roma tomatoes, served with crostini \$12

- the main attraction -

AIRLINE CHICKEN

gerber farms pan-seared chicken breast with a lemon chicken jus, served with a wild mushroom and arugula risotto \$28

PRINCE EDWARD'S STRIP STEAK

josper-grilled 12oz strip steak* topped with a red wine demi, served with whipped yukon gold mashed potatoes and roasted baby carrots \$42

PUBLIC LANDING SALMON

6oz faroe island salmon* wood-fired and basted with a lemon butter sauce, served with a wild mushroom and arugula risotto and grilled broccolini \$32

PORKOPOLIS CHOP

shires' dry-rubbed 16oz pork chop over an apple compote, served with whipped yukon gold mashed potatoes and grilled broccolini \$34

SHORT RIB DINNER

two 8oz bone-in american buffalo short ribs over a miso aioli with cilantro, served with smoked marble potatoes and roasted baby carrots \$32

BUCATINI

bucatini pasta tossed in a white wine garlic beurre blanc sauce with arugula and roma tomatoes \$20
chicken +\$8
shrimp* +\$12
salmon* +\$14

PORTOBELLO

house-marinated portobello cap topped with smoked cheddar, gem lettuce, house pickles, and chimi mayo on brioche bun, served with seasoned fries \$16

LONGWORTH'S WAGYU BURGER

8oz imperial farms wagyu beef burger,* with smoked cheddar, topped with gem lettuce, tomato, onion, and house pickles on a brioche bun, served with seasoned fries \$18
+ gruyere and mushroom + \$2
+ bacon and gouda + \$3

- feasts & features -

CHEF'S FEATURED FEAST

a curated feast for groups of two or four featuring a rotating cut of beef. please ask your server for this week's selection. served with a shared salad and two family-style sides \$ market price

CHEF'S CATCH

pan-seared halibut with a white wine sauce, served over smoked marble potatoes and fennel \$ market price

- a la carte sides -

shires' mac and cheese - \$6
wild mushroom and arugula risotto - \$8
whipped yukon gold mashed potatoes - \$5
roasted baby carrots - \$6
seasoned french fries - \$5
empanada - \$5
grilled broccolini - \$5
smoked marble potatoes - \$5

please note: 20% gratuity will be added to all guest's checks of parties of 8+

carryout and delivery are available on our website at theviewatshiresgarden.com

thank you for your support!



- creations -

handcrafted with fresh ingredients and personally selected spirits for balanced flavors

LAWLOR'S MANHATTAN \$13

- A HOUSE STANDARD -

four roses bourbon, sweet vermouth, luxardo maraschino liqueur, simple, angostura bitters, luxarado cherry

THE BITTER END \$14

angostura bitters, rye whiskey, orgeat almond syrup, lemon

FIG BOURBON SOUR \$12

four roses bourbon, house made fig balsamic simple syrup, lemon

CRANBERRY MULE \$12

tito's vodka, domaine de canton ginger liqueur, house-made cranberry simple syrup, soda, lime

AUTUMN SPICED SIDECAR \$13

house-infused apple pear brandy, gran gala orange liqueur, lemon, pie spice rim

BROWN BUTTER OLD FASHIONED \$13

brown butter washed four roses, angostura bitters, maple syrup, orange, cherry

SPICED HOT APPLE CIDER

\$5 + SPIRIT OF YOUR CHOICE

hot apple cider, steeped spice blend, spirit

- grapes -

by the glass

HOUSE POURS

HOUSE WINES, GEN 5, LODI, CALIFORNIA \$7/28
cabernet sauvignon
merlot
ancestral red blend
sauvignon blanc
chardonnay

SPARKLING

poema, cava brut, spain \$10/34

ROSÉ

borsao, rose, spain \$9/32
calafuria tomaresca, italy \$12/40
riondo prosecco rose, italy \$10/35

WHITE

talmard, macon chardonnay, france \$12/38
kentia, albarino, spain \$9/30
pongo, sauvignon blanc, new zealand \$9/30
delle venezie, pinot grigio, italy \$9/30
von schleinitz, riesling, germany \$10/34
luccio moscato d'asti, italy \$9/34

RED

grayson pinot noir, california, 2016 \$10/36
honoro vera tempranillo, rioja, spain, 2018 \$9/30
bodini malbec, argentina \$10/34
matthew fritz cabernet sauvignon, north coast, california, 2016 \$12/38
monte oton garnacha 2017, spain \$9/30
chime, pinot noir, california \$10/34
la russe, malbec, france \$10/32

- suds -

DRAFT

rotating seasonal selections and domestic suds
ask your server or bartender for
our current offerings

CANNED AND BOTTLED

seasonal madtree \$7 / seasonal rhinegeist \$7
seasonal urban artifact \$9 / seasonal 50 west \$7
michelob ultra \$5 / budweiser \$5
bud light \$5 / miller light \$5
coors light \$5 / modelo especial \$6
stella artois \$7 / heineken \$6 / guinness \$7

THE VIEW AT SHIRES' GARDEN

ESTABLISHED 1842 — REVIVED 2019

HOURS

Sunday-Thursday dinner 3:30-10pm
Friday and Saturday dinner 3:30-12am
Sunday brunch 10am-2pm

theviewatshiresgarden.com

Interested in hosting a private event?
We have dine and drink packages available with both terrace and indoor group reservations for you and yours.

For more information, please visit us online at: theviewatshiresgarden.com/privateevents/ or email us at events@igniteentertainmentcincy.com



THE VIEW
Shires
GARDEN

