



MAIN EVENTS

available after 4 p.m.

add cup of soup \$4 | add small house or caesar salad \$5

*PHIL'S RIBEYE GF \$30

12 oz. steak, mini baked potatoes & seasonal vegetables

*WAGYU COULETTE STEAK \$34

4 oz. top loin cap american raised wagyu beef, topped with adobo butter, with mini baked potatoes and panko garlic brussel sprouts

*KING OF CHOPS \$22

9 oz. bone-in french-styled pork chop, garlic mashed potatoes & seasonal vegetables, whiplash bbq sauce

*SIMPLY SALMON \$25

6 oz. atlantic salmon pan-seared, grilled or blackened, wild rice, lemon- white wine cream sauce, sautéed asparagus GF

*BLACKENED MAHI-MAHI \$30

6 oz. mahi filet blackened, wild rice, tropical salsa, sautéed asparagus GF

*SHRIMP & GRITS \$26

gulf shrimp, peppers, onions, tomatoes, garlic, sherry wine served over grits GF

PANKO CRUSTED CHICKEN PARMESAN \$22

panko-crusted chicken cutlets, house-made marinara, parmesan, mozzarella, provolone cheese, fresh parsley served over linguine

POMODORO PRIMAVERA \$20

pan-tossed house vegetable blend, tomato, garlic, white wine, butter, fresh basil, tossed with linguini.

GF gluten-free / gluten-free option available

*Items cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase the risk of foodborne illness.



KIDS MENU

age 10 years & under

served with choice of potato dippers, saratoga chips, fresh fruit or onion rings

*HAMBURGER / CHEESEBURGER \$8

GRILLED CHEESE \$8

CHICKEN FINGERS \$8

MINI CHICKEN CORN DOGS \$8

SPAGHETTI & MEATBALLS \$8

BUTTERED PASTA \$8

HOT DOG \$8



SWEETS

PINEAPPLE UPSIDE DOWN \$9

BUNDT CAKE

made in house - brown sugar caramelized pineapple, white bundt cake, whipped cream

KEY LIME PIE \$9

made in house - creamy sweetness with a tart bite of lime, flaky crust, whipped cream

STRAWBERRY CHAMPAGNE \$8

SORBET

made in house - fresh strawberries transformed into frozen delight served with champagne-frosted grapes GF

NONNA'S CAKE \$8

made in house - crushed pineapple, pecans, dulce de leche, caramel glaze

PEANUT BUTTER CREAM PIE \$8

made in house - peanut butter, cream cheese & folded whipped cream topped with chocolate ganache

CHOCOLATE TORTE \$8

chocolate, chocolate & more chocolate



COACH HOUSE

TO GO MENU

EXECUTIVE CHEF
PHIL WONG

GENERAL MANAGER
LEESA CASSELL

100 BERKELEY DRIVE
HAMILTON, OH 45013

CALL TO PLACE ORDER
513-856-7899

COACHHOUSETAVERN.COM

HOURS

Wed & Thurs
11 am - 9 pm

Fri & Sat
11 am - 10 pm
(Kitchen closes at 9 pm)



SCAN TO MAKE RESERVATION


 **QUICK BITES****PINZIMONIO PLATTER** \$18

house-made arancini, imported olives, marinated relishes, assorted cheeses, parmesan curls

CORKSCREW SHRIMP \$13

butterflied and lightly fried shrimp, served with sweet chili aioli

WHITE QUESO-CHORIZO DIP \$10

jalapeno, white provolone cheese sauce over chorizo served with fresh tortilla chips. substitute saratoga chips to make it gluten-free | available without chorizo 

GAMBAS AL AJILLO SHRIMP \$15

shrimp sautéed with red pepper flakes, garlic, butter, white wine & parsley, served with sliced baguette

GOAT CHEESE & FIRE ROASTED TOMATOES \$12

goat cheese, chives, balsamic reduction, on a garlic olive oil toasted baguette

FRIED CAULIFLOWER BITES \$8

crisp battered florets served with spicy ranch dipping sauce


SOY GINGER AHI TUNA \$16

seared ahi tuna served atop field greens, drizzled with a soy ginger-garlic vinaigrette

PANKO GARLIC BRUSSEL SPROUTS \$10

breaded, fried, tossed in garlic butter, topped with pecorino romano

 **FIELD OF GREENS****HAMILTON'S FINEST CHICKEN BERRY SALAD** \$16

field greens, fresh berries, candied pecans, red onion, craisins, bacon, bleu cheese, topped with chicken served with house-made honey poppy seed dressing 


***HIGH STREET SALMON SALAD** \$16

field greens, grape tomatoes, candied pecans, bacon, red onion, feta, and blackened salmon served with balsamic vinaigrette 

COACH HOUSE SPRING SALAD \$13

field greens, tomatoes, red onion, corn, black beans, shredded mozzarella & provolone served with cilantro lime vinaigrette 

WATERMELON FETA SALAD \$12

cubed watermelon tossed with spring mix, red onion, feta, and orange-honey vinaigrette  ADD GRILLED SHRIMP OR CHICKEN \$5

TEMPURA CHICKEN SALAD \$16

field greens, strawberries, mandarin oranges, carrots, toasted almonds, and tempura battered chicken drizzled with asian honey mustard dressing.

SANTA FE SALAD \$11

iceberg blend, diced tomato, shredded cheddar, red onion, avocado, black beans, and alfalfa sprouts served with house-made spicy ranch.  ADD GRILLED SHRIMP OR CHICKEN \$5

HOUSE MADE DRESSING OPTIONS

ranch, bleu cheese, balsamic vinaigrette, caesar, honey poppyseed, french, raspberry vinaigrette, cilantro-lime vinaigrette, orange-honey vinaigrette

 **HAND HELDS****STOCKTON CLUB** \$14

double-decker turkey, bacon, swiss, lettuce, tomato, mayo

DILLINGER \$14

turkey, bacon, tomato, provolone, house-made guacamole, toasted sourdough


HIGH HATS \$13

two mini croissants, your choice of chicken or tuna salad, lettuce, tomato, pickle

THE BOSS \$12

flour quesadilla, seasoned chicken, cheddar, mozzarella, and provolone, sour cream, salsa, house-made guacamole *sides not included*

GRILLED PORTABELLA SANDWICH \$14

balsamic marinated portabella, spring mix, melted swiss, sundried tomato aioli served on toasted ciabatta 

***BIG JUICY** \$15

8oz. chargrilled beef patty, choice of cheese, lettuce, tomato, onion, pickle, country bun

***BETTER BOY** \$12

4oz. beef patty with roasted garlic, american cheese, tartar sauce, lettuce, tomato, onion, country bun
MAKE IT A DOUBLE \$3

PROHIBITION WRAP \$13

flour tortilla, diced chicken, romaine, parmesan, croutons, caesar dressing

TROPICAL CHICKEN SANDWICH \$13

grilled or blackened chicken, provolone, house-made pineapple salsa, brioche bun

FISH SANDWICH \$14

pan-seared, grilled, or blackened tilapia, house-made tartar sauce, lettuce, tomato, onion, pickle, choice of cheese, brioche roll

**CHILI**
cup \$4 bowl \$7**DAILY SOUP**
cup \$4 bowl \$7

Call to order 513-856-7899