



www.behlestreetcafe.com

Reservations accepted on-line or call

Kitchen open late until midnight - 7 days a week!
Bar open until 2 am

Ask server about **1/2 price parking** in the
River Center Garage directly behind the restaurant

Ask about our **Rewards Card!**

In-house & Off Site Catering Available

Rehearsal Dinners

Now serving Sunday Brunch

Shawn Thomas, Owner • Sheli Truss-Karim, General Manager • Otis Myer, Executive Chef
50 East Rivercenter Blvd., Covington, KY • 859-291-4100

Happy Hour 4-6:30 Monday - Friday • Live music Wednesdays, Fridays and Saturdays
Half price wine night every Thursday (selected bottles) • Pasta Bar Every Thursday 6-9:30

APPETIZERS

Calamari

Lightly breaded, served with our signature marinara sauce - 10

Chicken Tenders

Your choice of honey mustard, bbq, or Buffalo-style sauce - 9

Fitz's Naked Wings

Your choice of honey mustard, bbq, or Buffalo-style sauce - 9.50

Quesadilla

Cheddar and Monterey Jack cheeses, bacon - 8
With chicken - 9
With shrimp - 10

Portabella Mushroom

Giant Italian mushroom, grilled and seasoned with garlic and our special seasonings. Bellissimo!
(Please allow 20 minutes) - 9

Crab Cakes

Behle Street's own recipe served with a hint of spiced remoulade sauce - 11

Veggie Quesadilla

Feta cheese, spinach, tomatoes, cauliflower, broccoli, peapods, carrots, onions and bell peppers with basil, oregano and garlic - 10

Hume's Nachos

Tortilla chips topped with chili, cheddar cheese, lettuce, diced tomatoes, sour cream and jalapeños - 9

Fried Pickles

Served with spiced remoulade sauce - 8

Shrimp Cocktail

Chilled shrimp with our housemade cocktail sauce - 11

Extra sauces are 50¢ each.

SALADS

All salads are served with our French loaf.

Sheli's Cobb Salad

Greens topped with grilled chicken, bacon, black olives, egg, cheddar cheese, tomatoes and scallions, served with your choice of dressing - 9.75

Cafe Wedge Salad

Wedge of iceberg lettuce with crumbled bleu cheese dressing, bacon, plum tomatoes and onion rings - 6.75

Great American Salad

Romaine lettuce topped with tomatoes, red onion, cheddar cheese, diced cucumber and BBQ chicken tenders - 9.75

Add to any salad below:

Albacore Tuna Salad - 1.00 • Chicken - 2.00 • Shrimp and Scallops - 4.00 • Tilapia - 5.00 • Salmon - 6.00

Greek Salad

Romaine lettuce, feta cheese, black olives, tomatoes, scallions and our famous Behle Street's Greek dressing - 8.75



Caesar Salad

Romaine lettuce, croutons and Behle Street's famous Caesar dressing - 8.75
Add fried calamari - 3

Spinach Salad

Baby spinach leaves, red onion, mushrooms and egg with our house-made bacon dressing - 8.75

Signature Dressings:

 House-made Ranch,  Cabernet Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Fat-free French or Vinegar & Extra Virgin Olive Oil.

Buy a pint of our famous house-made dressing for \$5

SKINNY PIZZA

Veggie

Pea pods, cauliflower, carrots, broccoli, red and yellow peppers, mushrooms, onions, tomatoes and spinach on an olive oil-garlic base, with shredded jack cheese - 11

Greek

Olive oil & fresh garlic base, roma tomatoes, red onion and spinach, topped with mozzarella, feta and Parmesan cheeses - 11

Bar B Que Chicken

Behle Streets's own Bar B Que sauce base, topped with shredded mozzarella, fresh pineapple, roasted red peppers, onions and fresh cilantro - 11

Roma Tomato

Olive oil and fresh garlic base, topped with sliced roma tomatoes, fresh basil, oregano and sliced buffalo mozzarella cheese - 11

Twice Baked

Made with our house-made ranch dressing, mashed potatoes and cheddar cheese, topped off with bacon bits, chives and drizzled sour cream - 11


KIDS' MENU

All kids' items - \$6; kids' drinks - 99¢

Jabari's Chicken Tenders With French Fries • Sophia's Grilled Cheese With French Fries

Eli's Meatloaf with Mashed Potatoes • Cheese Pizza

Burger With Cheese and French Fries • Spaghetti With Marinara or Alfredo Sauce

 Denotes Behle Street House Specialty

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

ENTREES

Served with a Behle Street dinner salad and one side item. Add a Caesar, Greek, spinach or wedge salad for 2.00.
Lunch served from 11 a.m. until 4 p.m. daily.

Breast of Chicken

Prepared to your liking: lemon-peppered, blackened or grilled - 14

Tilapia

Prepared to your liking: grilled or blackened.
Dinner portion - 15 Lunch portion - 13

Chops

Two grilled center-cut, marinated pork chops, topped with onion straws.
Dinner portion - 20
Lunch portion (one chop) - 16



Award-Winning Ribs

Accompanied by our signature Behle Street BBQ sauce

Full Rack

25

Half Rack

20

Lightly Battered Shrimp

Lightly battered gulf shrimp with house-made cocktail sauce - 16



Crab Cakes

Two of Behle Street's own recipe, with spiced remoulade sauce - 17

Mitchell's Filet Mignon

Grilled center-cut beef tenderloin steak topped with onion straws - 30

Sirloin Steak

Grilled sirloin topped off with sautéed onions and mushrooms - 16

New York Strip

Aged beef strip loin steak topped with onion straws - 27

TOPPING ON STEAKS:

Sautéed mushrooms and onions, béarnaise sauce, gorgonzola cheese, crumbled bleu cheese - Add \$2 for each item.

CHEF SPECIALTIES

Served with a Behle Street dinner salad. Add a Caesar, Greek, spinach or wedge salad for 2.00.

Steak O

Petite filet medallion and crab cake topped with béarnaise sauce and grilled asparagus - 26

Salmon

Fresh Atlantic salmon, topped with coho sauce, served with lime cilantro rice and topped with pineapple chutney. 8 oz. Dinner portion - 19
4 oz. Lunch portion - 14

Steak Shawn

Gorgonzola-topped black and bleu filet with three grilled tiger shrimp, drizzled with a balsamic reduction and served with grilled asparagus - 36



Shepherd's Pie

"The ultimate comfort food!"
Seasoned ground beef and mashed potatoes, topped with melted cheddar cheese, gravy and onion straws.
Dinner portion - 15
Lunch portion - 10



Meatloaf

Our famous house-made meatloaf (prepared by Chef Calvin for more than 15 years), served with mashed potatoes, green beans and gravy topped with onion straws.
Dinner portion - 15 Lunch portion - 10

Fajitas

Your choice of marinated beef, chicken or shrimp on a bed of grilled onions and bell peppers with fresh pineapple.
Chicken - 16; Beef - 18; Shrimp - 18;
Trio - 19

PASTA

Served with a Behle Street dinner salad. Add a Caesar, Greek, spinach or wedge salad for 2.00.

To any pasta dish, add Chicken \$3; add Shrimp and Scallops \$4; add Tilapia \$5; add Salmon \$6



Capellini Behle Street

Tossed with olive oil, basil, plum tomatoes, garlic and oregano - 9.75

Capellini Vegetarian

Fresh broccoli, carrots, snow peas, sprouts, cauliflower, peppers, onion, mushrooms, garlic and basil, with our classic olive oil sauce - 10.75

Capellini Marinara

Topped with our signature Italian tomato sauce and fresh basil - 9.75

Hunter's Fettuccine Alfredo

Tossed in our signature alfredo sauce, Parmesan, garlic, butter and topped with plum tomatoes - 9.75

Cajun Bayou Fettuccine

Tossed with our signature spicy marinara with trio peppers, onions, sausage, shrimp and chicken - 16

Shrimp Penne

Penne pasta tossed in a rich lobster sauce with shrimp, tomatoes, asparagus and mushrooms - 16



Capellini Meatloaf

Behle Street's version of spaghetti and meatballs! Hearty chunks of our famous meatloaf in our signature Italian tomato sauce - 12

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SANDWICHES & WRAPS

All sandwiches are served with chips, French fries, sweet potato fries or a cup of soup.

Grilled Breast of Chicken

Marinated breast of chicken, Monterey Jack cheese, thick-cut bacon on a Kaiser roll - 9.75

Courtney's Portabella Wrap

Italian mushrooms grilled and seasoned, rolled in a flour tortilla with spinach leaves, diced tomatoes and melted mozzarella cheese - 9.75

Chicken Fajita Wrap

Marinated chicken, grilled onions, and bell peppers rolled in a flour tortilla with lettuce and shredded cheddar cheese - 9.75

Bacon, Spinach & Tomato (B.S.T.)

Thick-cut bacon, baby spinach leaves, vine-ripened tomatoes and lemon garlic mayonnaise on toasted sourdough bread - 9.25

Club Sandwich

Our traditional club, served on toasted whole wheat with turkey, lettuce, tomato, bacon and mayo - 9

Behle Street Burger

Handmade, half-pound, Angus sirloin patty grilled to juicy perfection. Served on a fresh Kaiser roll with lettuce, tomato and pickle - 9.75

Battered Fish Sandwich

Norwegian white cod, house-made tartar sauce, lettuce and tomato served on Kaiser roll - 9.75

Grilled Tilapia Sandwich

Tilapia lightly blackened or grilled, served on wheat - 10

Turkey Burger

Fresh, handmade patty of lean ground turkey, baby spinach leaves and feta cheese. Served with fresh spinach, red onion and tomato on a "skinny" bagel bun. A guilt-free pleasure! - 9.50

Tuna Salad

Our special, homemade Albacore tuna salad with lettuce and tomato, served on toasted wheat - 9.25

SOUP • SALAD • CLUB Mix and match any TWO of the three:

Bowl of our house-made soup, dinner salad, or half of our traditional club sandwich - 7.75
With one of Behle Street's signature Greek, Spinach, or Caesar salads - 8

THE LIGHTER SIDE



Fitnext is a small private fitness studio that focuses on weight management through exercise and nutritional habits. Here are some of our favorite Behle Street dishes modified for a guilt-free, delicious dining experience!

Add a Dinner Salad to any entree for just 2.00.

Meatloaf served with asparagus or broccoli and gravy on the side - 15 **Sirloin** (lean cut) served with asparagus or broccoli - 16

Grilled Salmon - 15, **Tilapia** - 15 or **Grilled Chicken** - 14, each served with asparagus or broccoli

Capellini Marinara with whole wheat pasta - 11; with 6 oz. chicken breast add 3

Capellini Vegetarian with whole wheat pasta - 12; with 6 oz. chicken breast add 3

The Fitnext Salad featuring romaine lettuce, light cheddar cheese, diced tomatoes, cucumbers and a grilled 6 oz. chicken breast with cabernet vinaigrette dressing - 14

Turkey Burger with lean ground turkey, baby spinach, red onion and tomato on a "skinny" bagel bun served with a house salad and cabernet vinaigrette - 12

Red Wine (in moderation) - 1 glass

Fitnext
803 Sycamore Street
Cincinnati, OH 45202
www.cincyfitnext.com
513-721-0055

SUNDAY BRUNCH

10:30 - 1:30 p.m. - Full menu available!

Behle Street's Blazin' Bloodys

Combination of tomato juice, vodka and hot sauce, white pepper, A-1, horseradish, dill pickle juice, olive juice, celery salt, fresh lemon and lime. Served with a seasoned salt/pepper rim. Each - 4; bottomless - 12

Morning Mimosas

Sparkling wine and orange juice served in a chilled champagne flute. Each - 4; bottomless - 12

B&B:

Behle's Benedict

Toasted skinny wheat bun topped with poached egg, spinach, sliced tomato and sliced marinated steak, drizzled with bearnaise sauce - 9.75

Belgian Waffle

Choice of chocolate chip or plain, topped with maple syrup and powdered sugar - 8

Mediterranean Bruschetta

Three slices of French batard bread topped with mozzarella cheese, a cherry tomato and olive sauce, drizzled with balsamic reduction - 6

The B.E.S.T. Sandwich

Bacon, egg, spinach and tomato served with garlic mayo on choice of toasted wheat berry bread or sourdough bread - 9

Biscuits & Gravy

Two home-style biscuits served open-faced and topped with sausage gravy. 8

Fresh Fruit & Cream Cheese Crepe

Two delicious crepes stuffed with fruit of the day and sweet cream cheese filling. Topped with sliced fruit and whipped cream - 9

CREATE YOUR OWN OMELET

Please ask your server for an omelet station checklist! 8

A LA CARTE SIDE ITEMS - 3.00 EACH

Goetta

Bacon

Fresh Fruit

Home Fries

Menu designed by Sysco Cincinnati

WINES

Every Thursday - Half Price Bottle of Wine Night!

**available for 1/2 price night.*

WHITE WINES

PINOT GRIGIO

Crane Lake (California) 6.50 glass
*Mirassou (California) 7.50 glass... 33 bottle

RIESLING

*Clean Slate (Germany)..... 8.50 glass... 31 bottle

CHARDONNAY

Crane Lake (California) 6.50 glass
*William Hill (California)..... 8.50 glass... 33 bottle
Frei Brothers (California) 9.00 glass .. 34 bottle

SAUVIGNON BLANC

*Root 1 (Chile)..... 8.00 glass .. 31 bottle

MOSCATO

Twisted (California) 8.00 glass .. 30 bottle

ROSE WINES

Crane Lake White Zinfandel (California).... 6.50 glass

SPARKLING WINES

Korbel Brut (California)..... 8.50 split

RED WINES

PINOT NOIR

Harlow Ridge (California) 9.00 glass .. 33 bottle

MERLOT

Crane Lake (California) 6.50 glass
Murphy Goode (Sonoma) 35 bottle

MALBEC

*Massimo (Argentina)..... 9.00 glass .. 35 bottle

SHIRAZ

Shoofly (Australia)..... 35 bottle

CABERNET SAUVIGNON

Crane Lake (California) 6.50 glass
*Root 1 (Chile)..... 8.00 glass .. 30 bottle
*337 Cabernet (California) 8.75 glass... 31 bottle
Michael David Earthquake (California) 45 bottle

RED ZINFANDEL

*Gnarly Head (California) 8.50 glass... 33 bottle

RED BLENDS

*Apothic Red (California) 8.00 glass .. 31 bottle
Ménage a Trois (California) 8.50 glass... 34 bottle

ALL WINES LISTED PROGRESSIVELY

Unable to finish your bottle of wine? No Problem!

Ask your server for a wine doggy bag.

Please, no pipe or cigar smoking.

DESSERTS

CHOCOLATE

OPERA CREAM CAKE
From Bon Bonerie
(when featured)

RASPBERRY CHEESECAKE

**OTIS' HOMEMADE
KEY LIME PIE**

BEHLE WHEELS

A scoop of vanilla ice cream,
sandwiched between
two chocolate chip cookies

HOMEMADE DESSERT OF THE DAY

**CHOCOLATE
TOFFEE BROWNIE**

HAND-CRAFTED DRAFT BEER SELECTIONS

Available in 16 oz. or 23 oz.

Christian Moerlein – Helles Lager - 5.2%
Blue Moon – Belgian Style Wheat - 5.4%
Samuel Adams (Seasonal) - 4.7%
Harpoon IPA – Indian Pale Ale - 5.9%
Peroni Nastro Azzurro– Italian Lager – 5.1%
Rogue Dead Guy Ale – German Style Maibock – 6.5%
Guinness – Irish Stout – 4.2%
Kentucky Bourbon Barrel Ale – 8.1%

BOTTLED BEER SELECTIONS

DOMESTICS

Buckets of five available for \$12

Bud Light	Miller Lite
Budweiser	Coors Light
Budweiser Select	O'Doul's Amber NA
Michelob Ultra	

IMPORTED

Heineken Corona Amstel Light Stella

MARTINIS

ULTIMATE MANHATTAN

Makers Mark and a splash of sweet vermouth

HYPNOTIQ MARTINI

A delicious blend of Hypnotiq, Blue Curacao,
Cruzan Rum and pineapple juice.

CLASSIC MARTINI

Bombay Sapphire Gin, a dash of dry vermouth
and olives.

COSMOPOLITAN

Citron Vodka and Cointreau with a splash of
cranberry juice.

SOUR APPLE MARTINI

Citron Vodka, Sour Apple Pucker, and a splash
of melon liquor and Sprite.

LEMON DROP

Citron Vodka, Triple Sec and sweet & sour mix
served "up" with a sugared rim.

THE WELL-MANNERED DIRTY MARTINI

Our version of the "Dirty Martini" with
Tito's Handmade Vodka

RASPBERRY MARTINI

Raspberry Vodka, Razzmatazz, sweet & sour mix
and a splash of Sprite.

GODIVA CHOCOLATE MARTINI

Vanilla Vodka, Godiva light & dark Chocolate Liquor,
and a splash of Baileys.

MARGARITA TINI

Jose Cuervo gold Tequila, Cointreau and
a touch of lime juice.