



CIRCLE

STEAKHOUSE

at The Galaxy

APPETIZERS

MEDITERRANEAN FLATBREAD PIZZA

Roasted tomatoes, chopped spinach, black olives roasted red pepper, chopped artichokes and feta cheese over spinach coulis. 12

SHRIMP NEWBURG FLATBREAD PIZZA

Diced tiger shrimp, red bell pepper, and green onion over a sherry cream sauce topped with Monterey jack cheese. 13

MEATLOVERS FLATBREAD PIZZA

Circle L ground beef, pepperoni, mozzarella and provolone cheese with a light tomato sauce. 12

ARTISAN CHEESE and MEAT PLATTER

Chef's assortment of aged gouda, creamy havarti chevre, dry vella jack and Danish bleu cheese.

13

Add Charcuterie: prosciutto, capicola and Greek olives.

19

Served with flatbread

GALAXY EGGROLL

Circle L ground beef, shredded cabbage, pickle, and American cheese, rolled in an eggroll wrapper cooked until a golden brown, served with our secret sauce 10

BUTTERNUT SQUASH RAVIOLI

Oven roasted butternut squash ravioli, tossed in brown butter with toasted pecans, rubbed sage and mascarpone cheese 8

GALAXY CRABCAKE

Wild caught blue crab meat drizzled with roasted tomato coulis and blended herb oil. Topped with local micro greens diced tomatoes and scallions.

Served with spicy remoulade sauce and flatbread. 14

GALAXY THAI CALAMARI

Great to share!

Crispy calamari rings, served with sweet Thai chili pepper sauce. 13

TEMPURA SHRIMP

Five crispy Tempura battered jumbo Shrimp, served with sweet soy and caramel sauce. 12

SHRIMP COCKTAIL

Jumbo Shrimp served with Galaxy flatbread and tangy cocktail sauce. 11

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, basil, capers and tomatoes, tossed with lemon beurre blanc.

Half pound 9 Full pound 14

*STEAKHOUSE SAMPLER PLATTER

BBQ baby back pork ribs (4 bones), grilled beef teriyaki skewers (2), Thai calamari and Tempura shrimp. 25

SALADS

HOUSE SALAD

Mixed greens, diced tomato, cucumber, carrots, red cabbage and sprinkled with a blend of mozzarella and provolone cheese

3.99

Add House Salad to your dinner entrée for only \$2.99

TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded Parmesan cheese and seasoned croutons, tossed in a Roman Caesar dressing.

5.99

Anchovies by request \$.79

Add side Caesar Salad to your dinner entrée for only \$3.99

Add Chicken (5 oz) \$3.75

Add Grilled Steak (4 oz) \$8.25

Add Blackened Salmon (4 oz) \$7.25

THE WEDGE

Iceberg lettuce, bacon, diced tomato, crumbled bleu cheese and diced hard-cooked egg.

Served with your choice of dressing.

5.99

ROASTED BEET SALAD

Fresh roasted beets, chevre, and toasted walnuts, served on a bed of mixed greens, with Sweet and Sour dressing.

10.00

GALAXY STEAK SALAD

Fresh grilled Hanger steak, our Chef's favorite, served a top fresh spinach and mixed greens, diced tomatoes, cucumber and crumbled bleu cheese, drizzled with olive oil and balsamic glaze.

13.99

DRESSINGS

HOUSE PARMESAN PEPPERCORN RANCH
BALSAMIC VINAIGRETTE
NORTHERN ITALIAN
STRAWBERRY VINAIGRETTE
CREAMY HIDDEN VALLEY RANCH
HONEY MUSTARD
1000 ISLAND
WHITE FRENCH
HARTVILLE SWEET and SOUR
FAT FREE ITALIAN
FAT FREE RANCH
OIL and VINEGAR
ADD CRUMBLLED BLEU CHEESE \$9.99

KITCHEN CHA-CHING

Treat those who prepared your meal!
Six Pack for the kitchen \$6.00



Denotes gluten free menu item



Denotes meatless vegetarian menu item

**Consuming undercooked meat or seafood may increase the risk of food borne illness.*



CIRCLE

STEAKHOUSE

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STEAKS



*CIRCLE L STRIP STEAK

Prime cut strip steak from the Circle L
Farm Dry aged 30 days.
12 oz cut 37

*RANCH HAND RIBEYE

14 oz Boneless Ribeye, full of flavor
14 oz cut 29

*SIGNATURE COWBOY STEAK

Bone-in ribeye, hand cut and pan seared to perfection.
Served with Cowboy potatoes and fresh green beans.

20 oz Bone-in Ribeye 39
24 oz Bone-in Ribeye 44
32 oz Bone-in Ribeye 50 #
48 oz Bone-in Ribeye 66 #

Please allow additional prep time
for these large size steaks

*FRESH CUT FILET MIGNON

A Galaxy favorite! The most tender cut of beef.
6 oz cut 27 10 oz cut 36

*TOP SIRLOIN STEAK

A tender and juicy thick cut sirloin.
7 oz cut 19

OSCAR STYLE—add 6

Enhance your Filet or Sirloin: top either steak,
with fresh béarnaise, asparagus, blue crab.

Steaks are served with mashed potatoes and
garnished with fresh seasonal vegetables.
Add our own Cowboy Potatoes to any Steak 1.50

ENHANCE YOUR STEAK

Add Grilled Shrimp (4) 8

Add JUMBO Scallops 12

Add JUMBO Lobster Tail Market Price

Fix up your steak with fancy button mushrooms
in garlic and white wine. 2.99
Sautéed onions 1.99

We prepare our steaks in the following manner:

"PITTSBURGH RARE"—seared outside completely red center
RARE – seared outside cool red center
MEDIUM RARE – seared outside warm red center
MEDIUM – seared outside warm pink center
MEDIUM WELL – seared outside slight pink center
WELL – Cooked until 100% brown center

Please allow extra time for medium well and
well-done steaks.

All steaks are USDA beef

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may increase the risk of food borne illness.*

ENTREES

RACK of LAMB

Oven roasted Crown of lamb, served with roasted
redskin potatoes and roasted vegetables, topped
with a Honey rosemary Demi glace. 35

CHICKEN PICCATA

White wine, lemon butter sauce, and capers,
served on a bed of linguine pasta with
roasted tomatoes and spinach. 16

CHICKEN MARSALA

Marsala wine mushroom sauce, with creamy
mashed potatoes and fresh roasted vegetables. 17

BLACKENED CHICKEN PENNE

Blackened Chicken breast tossed with mushrooms and
onions in a spicy Tasso cream sauce. 18
served with Blackened Shrimp \$25

TUSCAN PASTA

Roasted tomatoes, black olives, artichokes, fresh spinach
and roasted red bell peppers tossed with garlic and herb
butter and a touch of heavy cream, served over imported
Penne. Finished with crumbled goat cheese 14

ENTREES FROM THE SEA

BAKED SCROD FILLET

Center cut Atlantic cod fillet topped with lemon beurre
blanc, fresh green beans and your choice of side. 16

PAN SEARED SALMON

Premium fresh Salmon fillet, pan seared as you like it.
Served with Bearnaise or lightly blackened with lemon
beurre blanc sauce. Served over rice pilaf. 19

OSCAR STYLE—add 6

PAN SEARED BARRAMUNDI

Premium fresh Australian whitefish, dusted lightly in flour, pan
seared and finished with a beurre-rouge sauce.
Served with brussels sprouts over rice pilaf. 22

PAN SEARED SCALLOPS

Jumbo scallops pan seared served on a Ragout of
brussel sprouts, bacon, caramelized onions, with
lemon truffle vinaigrette 31

LOBSTER TAIL

Jumbo One pound Australian Lobster tail
broiled with drawn butter. Market Price

SURF and TURF NAPOLEAN

*Broiled beef tenderloin stacked with
pan seared Jumbo scallops, finished with herb butter.
Served with mashed potatoes and fresh green beans. 36

À LA CARTE DINNER SIDES

MASHED POTATOES 3.50

BAKED POTATO 3.50

SCALLOPED POTATOES 3.50

HARICOT VERT 4.00

RICE PILAF 3.25

ROASTED REDSKIN POTATOES 3.50

COWBOY POTATOES 4.50

BRUSSEL SPROUTS 4.00

CHEF'S ROASTED VEGETABLES 4