

the **WINE** room

AT THE GALAXY RESTAURANT

APPETIZERS

CAPRESE FLATBREAD PIZZA

Fresh heirloom tomato, fresh mozzarella cheese, basil coulis, finished with a drizzle of Balsamic Glaze.

12

BBQ CHICKEN FLATBREAD PIZZA

Grilled chicken breast, bacon, pineapple, diced red onion drizzled with BBQ sauce topped Monterey Jack Cheese

12

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

BAKED BRIE

Individual Brie wrapped in puff pastry with black berry-red raspberry glaze served with toasted almonds.

12

GALAXY CRABCAKE

Wild caught blue crab meat drizzled with roasted tomato coulis and blended herb oil. Topped with local micro greens. Served with spicy remoulade sauce and flatbread.

13

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

TRADITIONAL CAPRESE SALAD

Thick sliced Heirloom tomatoes, layered with fresh mozzarella, sweet basil, drizzled with EVOO and balsamic reduction.

11.99

GALAXY STEAK SALAD

Fresh grilled steak (4 oz), served a top fresh spinach and mixed greens, diced tomatoes, cucumber, 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 \$.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.*

the WINE room

AT THE GALAXY RESTAURANT

STEAKS



***CIRCLE L STRIP STEAK** 
 Prime cut strip steak from the Circle L Farm Dry aged 30 days, full of flavor.
 12 oz cut 37

*** THE RANCH HAND RIBEYE** 
 14 oz Boneless Ribeye, broiled to order, juicy, 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 steamed broccoli.

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:

"PITTSBURG 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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 5/2017*

ENTREES

COWPOKE PORK CHOP

10 oz Bone-in Smoked Pork chop finished with Galaxy's own cowpoke sauce, served with scalloped potatoes and steamed broccoli. 24

CHICKEN PICCATA

White wine, lemon butter sauce, capers, creamed spinach, served with linguine pasta. 16

CHICKEN MARSALA

Marsala wine mushroom sauce, with creamy mashed potatoes and fresh steamed broccoli. 17

BLACKENED CHICKEN PENNE

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

EGGPLANT ARRABIATA

(Vegetarian entrée)

Tender Italian Eggplant lightly breaded and sautéed to a golden brown. Topped with mozzarella and provolone cheese, served over linguine with a zesty arrabiata sauce, sprinkled with Parmesan cheese. 14

ENTREES FROM THE SEA

BAKED SCROD FILLET

Center cut Atlantic cod fillet topped with lemon beurre blanc, fresh vegetable medley 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 wild rice pilaf. 18

OSCAR STYLE—add 6

PRETZEL CRUSTED WALLEYE

Canadian Walleye crusted with pretzels, sautéed to golden brown, topped with a honey Dijon cream sauce, served over sweet corn potato hash, garnished with a pretzel twist. 26

PAN SEARED SCALLOPS

Jumbo scallops pan seared served on a Ragout of sweet corn, bacon, wild mushrooms, light cream and a splash of White Truffle, over Tuscan trencher. 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 asparagus. 35

À LA CARTE DINNER SIDES

MASHED POTATOES 3

BAKED POTATO 3

SCALLOPED POTATOES 3

BROCCOLI 3

WILD RICE PILAF 3

ROASTED REDSKIN POTATOES 3

COWBOY POTATOES 4

ASPARAGUS 4

CHEF'S VEGETABLE MELANGE 3