

# the **WINE** room

## AT THE GALAXY RESTAURANT

### 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

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



Denotes gluten free menu item



Denotes meatless vegetarian menu item

# 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.  
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
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**\*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

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|-----------------------------|-------------------------------|
| MASHED POTATOES 3.50        | RICE PILAF 3.25               |
| BAKED POTATO 3.50           | ROASTED REDSKIN POTATOES 3.50 |
| SCALLOPED POTATOES 3.50     | COWBOY POTATOES 4.50          |
| HARICOT VERT 4.00           | BRUSSEL SPROUTS 4.00          |
| CHEF'S ROASTED VEGETABLES 4 |                               |