

# House Salads

*Enjoy a House Salad with your dinner for \$1.99*

## SEASONAL FEATURED SOUPS & SALAD

*CHECK OUR DAILY FEATURES OR ASK YOUR SERVER FOR TODAY'S FEATURED HOUSE MADE SOUPS AND SEASONAL SALAD*

### TRADITIONAL CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE AND SEASONED CROUTONS  
3.99 HALF 6.99 FULL

### ROASTED PORTOBELLO SALAD

FRESH CUT SPINACH, ROMAINE, ICEBERG LETTUCE, TOMATOES AND CRUMBLLED BLEU CHEESE WITH BALSAMIC VINAIGRETTE  
3.99 HALF 6.99 FULL

### SPINACH & BACON SALAD

RED WINE VINAIGRETTE, DICED EGG, SHAVED RED ONION, BEAN SPROUTS, SLICED MUSHROOMS AND JULIENNED CARROTS  
3.99 HALF 6.99 FULL

*Enhance any Salad with the addition of:*

*Grilled Chicken Breast \$3.50*

*Blackened Salmon \$7.00*

*Grilled Filet \$7.00*

### BABY ICEBERG SALAD

BACON, FRESH TOMATO AND DICED EGG  
3.79 HALF 5.79 FULL

### HOUSE SALAD

FRESH CUT SPINACH, ROMAINE AND ICEBERG LETTUCE, JULIENNED CARROTS AND FRESH TOMATOES  
2.99

# Appetizers

### SHRIMP COCKTAIL

FIVE JUMBO SHRIMP, CRISPY FLATBREAD, LEMON WITH ZESTY COCKTAIL SAUCE,  
8.99

### LUMP CRAB CAKE

AWARD WINNING HOUSE MADE CRAB CAKE, WITH SHERRY TOMATO VINAIGRETTE AND SCALLION OIL  
9.99

### RAVIOLI TRIO

RICOTTA, PARMESAN AND ROMANO CHEESE STUFFED STRIPED RAVIOLI WITH FRESH SPINACH AND MARINARA  
7

### TEMPURA SHRIMP

CRISPY TEMPURA BATTERED JUMBO SHRIMP, SERVED WITH SWEET SOY, CHILI CARAMEL SAUCE  
9.99

### PRINCE EDWARD ISLAND MUSSELS

WHITE WINE, LEMON, GARLIC, BASIL, BUTTER, CAPERS AND TOMATOES  
HALF POUND 7.99  
FULL POUND 10.99

### THAI CALAMARI

CRISPY CALAMARI RINGS, SERVED WITH SWEET THAI CHILI PEPPER SAUCE  
9.99

### AGED ARTISANAL

#### CHEESE AND FRUIT PLATE

UNIQUE SELECTIONS OF GOURMET CHEESES PAIRED WITH SEASONAL FRESH FRUIT SERVED WITH CRISPY FLATBREAD AND AGED BALSAMIC VINEGAR REDUCTION  
10

### NEW ZEALAND LAMB CHOPS

THREE LAMB CHOPS, GRILLED MEDIUM RARE, WITH HONEY MINT DEMI GLAZE  
11

# House Specialties

### BLACKENED CHICKEN PENNE

CHICKEN BREAST, CARAMELIZED ONIONS AND WILD MUSHROOMS, TOSSED IN A ZESTY TASSO CREAM SAUCE  
17

*SUGGESTED WINE BY THE GLASS:*  
BOGLE ZINFANDEL, CALIFORNIA

### CHICKEN PICCATA

WHITE WINE, LEMON BUTTER, CAPERS, SCALLOPED POTATOES AND FRESH SAUTÉED SPINACH  
14

*SUGGESTED WINE BY THE GLASS:*  
CHATEAU ST JEAN FUME BLANC, SONOMA

### LINGUINI WITH CLAM SAUCE

GIANT QUAHOG CLAMS AND IMPORTED LINGUINI TOSSED IN YOUR CHOICE OF:  
-SPICY SWEET RED GARLIC-  
- GARLIC AND OLIVE OIL-  
- OR ALFREDO SAUCE-  
18

### SHRIMP DIABLO

JUMBO SCAMPI SAUTÉED IN OLIVE OIL ACCENTED WITH ZESTY PEPPERS AND FINISHED WITH WHITE WINE, TOMATO AND FRESH BASIL OVER LINGUINI  
19

*SUGGESTED WINE BY THE GLASS:*  
WENTE MORNING FOG CHARDONNAY CALIFORNIA

### CHICKEN MARSALA

MARSALA MUSHROOM SAUCE, CREAMY MASHED POTATOES AND FRESH BROCCOLI.  
14

*SUGGESTED WINE BY THE GLASS:*  
ESTANCIA CABERNET, PASO ROBLES

# Seasonal Features

## \*VEAL & PEPPERS

HAND PREPARED VEAL SCALOPPINI, SAUTÉED WITH MIXED SWEET AND ZESTY PEPPERS IN A RICH ITALIAN SAUCE SERVED WITH CREAMY MASHED POTATOES

18

SUGGESTED WINE BY THE GLASS:  
TERRE D'ALERMO DOLCETTO, ITALY

## \*SEAFOOD DUET

MAINE SCALLOPS AND JUMBO SCAMPI SET ATOP IMPORTED LINGUINE TOSSED IN EXTRA VIRGIN OLIVE OIL AND THREE PREPARATIONS OF SAUTÉED GARLIC, FINISHED WITH POMODORO BOJIA

24

SUGGESTED WINE BY THE GLASS:  
TORRI ANTICHE CHIANTI, ITALY

## THREE CHEESE RAVIOLI

RICOTTA, PARMESAN AND ROMANO CHEESE STUFFED STRIPED RAVIOLI WITH FRESH SPINACH AND MARINARA

13

SUGGESTED WINE BY THE GLASS:  
MIRRASOU PINOT NOIR, CALIF

# Chef's Special Selections

*Entrees not paired are served with your choice of side and garnished with fresh seasonal vegetables*

## \*FILET OSCAR

CENTER CUT FILET, FRESH CRAB MEAT, ASPARAGUS AND BÉARNAISE, WITH CREAMY MASHED POTATOES AND SEASONAL VEGETABLES

6OZ FILET 25    10OZ FILET 32

## LAND AND SEA

### \*7OZ AHI TUNA LOIN

PAIRED WITH BEEF TENDERLOIN, SERVED WITH WASABI MASHED POTATOES AND SAUTÉED HOUSE VEGETABLES GARNISHED WITH ASIAN SLAW

4OZ FILET 24    6 OZ FILET 29

# Seafood Favorites

*Entrees not paired are served with your choice of side and garnished with fresh seasonal vegetables*

## MAINE LOBSTER TAIL

COLD WATER TAIL, SERVED WITH DRAWN BUTTER

12OZ MARKET PRICE

SUGGESTED WINE BY THE GLASS:  
POMELO SAUVIGNON BLANC, CALIFORNIA

## PAN SEARED GROUPE

TOMATO, LEMON, FRESH BASIL AND CAPERS WITH BEURRE BLANC

10OZ 21

SUGGESTED WINE BY THE GLASS:  
KIM CRAWFORD, SAUVIGNON BLANC  
NEW ZEALAND

## \*PAN SEARED CANADIAN SALMON

CHOICE OF LIGHTLY BLACKENED WITH BEURRE BLANC SAUCE OR SIMPLY SEARED WITH BÉARNAISE SERVED WITH VEGETABLE RICE PILAF

18

SUGGESTED WINE BY THE GLASS:  
MARK WEST PINOT NOIR, SONOMA

## \*TUXEDO CRUSTED TUNA

WASABI, PICKLED GINGER, SWEET SOY, SERVED WITH ASIAN VEGETABLES AND JASMINE RICE

22

SUGGESTED WINE BY THE GLASS:  
JACOBS CREEK RESERVE, SYRAH  
SOUTH AUSTRALIA

# Ala Carte Sides

CREAMY MASHED POTATOES 3  
SPINACH MASHED POTATOES 3  
JASMINE RICE 3  
SCALLOPED POTATOES 4  
CREAMED SPINACH 4

ROASTED REDSKIN POTATOES 3  
BAKED POTATO / LOADED 3/4  
FRESH SEASONAL VEGETABLES 3  
BREADED ONION RINGS 4

*For parties of 8 or more, 18% gratuity will be added to the guest check unless otherwise requested*

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

# FROM THE BROILER.....!

*Our Chefs hand cut USDA "House Prime" beef that has been selected from Mid-west, corn fed cattle, then aged a minimum of 30 days for flavor and tenderness, broiled at 900 degrees to seal in flavor and juices!*

## \*Signature Cowboy Steak

*Bone In Ribeye, hand cut for you to order and broiled to perfection, served with cheesy scalloped potatoes and steamed broccoli on cast iron platter with a sizzling splash of Knob Creek Bourbon!*

18 oz \*Bone-in Ribeye 29

Big 20 oz \*Bone-in Ribeye 32

Bigger 24 oz \* Bone-in Ribeye 38

Biggest 32 oz \* Bone-in Ribeye 44

Just plain HUGE 48 oz \* Bone-in Ribeye 59

## \*Omaha Stockyard Steak

Cut from the sirloin cap,  
tender and flavorful

9 oz

15

## \*Center Cut Filet Mignon

A Galaxy favorite!

The most tender cut of beef.

6 oz cut

10 oz cut

22

29

## Surf and Turf Choices

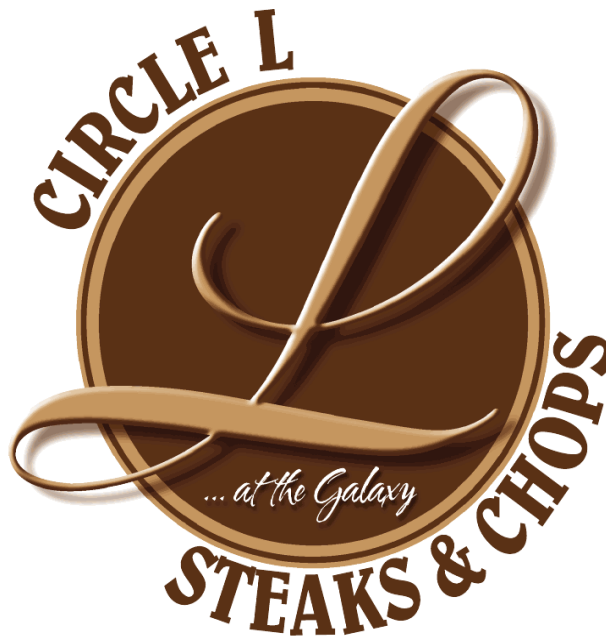
Broiled to perfection

Add Scampies (2) 9

Add Grilled Shrimp (4) 8

Add Scallops (3) 10

Add Lobster Tail -market price



## \*Flat Iron Steak

Sirloin couloir steak,

Tender and tasty!

7 oz

12

## \*New York Strip Steak

The classic NY with a hearty flavor,

Hand cut for you!

12 oz

25

## Broiled Pork Chops

Twin 7 oz Prestige chops brined for

flavor and tenderness served with

apple cider reduction

14 oz

18

## \*The Cowgirl Steak

Cut fresh, 10 oz. Delmonico,

juicy and flavorful.

19

*Entrees are served with your choice of side and garnished with fresh seasonal vegetables*

**We prepare our steaks in the following manner:**

### RARE

Cool Red Center  
Slightly Juicy

### MEDIUM

RARE  
Warm Red  
Center  
Tender juicy

### MEDIUM

Hot Pink Center  
Slightly juicy  
Firm

### MEDIUM

WELL  
Hint of Pink  
Little juice  
Firmer

### WELL

Brown Center  
Less juicy  
Chewy

Pittsburg Rare- char outside cool red center

Please allow extra time for medium well and well done steaks

Add Sauteed Mushrooms \$2.99

Add Sauteed Onions \$2.99

We will butterfly any steak upon request

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Circle L Limousin  
Land Co., Inc.



# CIRCLE L



... at the Galaxy

# STEAKS & CHOPS

*Circle L Steaks & Chops... So what does that mean anyway? The Leatherman family has been in the beef cattle business for nearly 40 years and the farm has been known as Circle L right from the beginning. Named as a bit of a spoof at first after other circle ranches out west, since then the farm has made a national reputation for producing some of the top Limousin Seedstock beef cattle in the country. Like Angus, Limousin cattle are bred for beef production but they are naturally more lean and healthier than their English cousins. So, it was only fitting that we bring the world of beef cattle and the Galaxy Restaurant together. Currently, the farm supplies hamburger product and a few select beef items for the restaurant. Soon there will be a few steaks on the menu right from the farm. Circle L has been known for commitment to producing top quality product. As such, we have branded the Galaxy steak program after Circle L based on our commitment of serving the freshest, highest quality hand cut steaks in the business. The Circle L Limousin farm is located about 25 miles south of the Galaxy in Burbank, Ohio. ([www.circlelcattle.com](http://www.circlelcattle.com))*



★ the **WINE** room ★  
AT THE GALAXY RESTAURANT



[www.GalaxyRestaurant.com](http://www.GalaxyRestaurant.com)