

The Galaxy Restaurant GLUTEN FREE Menu

Salads

House Salad

Fresh cut bibb, romaine, iceberg and spinach with julienned carrots and diced tomatoes \$2.99

Roasted Portabella

Fresh cut bibb, romaine, iceberg and spinach with diced tomatoes, crumbled bleu cheese and balsamic vinaigrette \$3.99 Half . . . \$6.99 Full

Baby Iceberg

Bacon, fresh tomato and diced egg \$3.79 Half . . . \$5.79 Full

Appetizers

Shrimp Cocktail

Five jumbo shrimp, zesty cocktail sauce and lemon wedge \$8.99

Steamed Prince Edward Island Mussels

White wine, lemon, garlic, basil, butter, capers and tomato Half Pound \$7.99 . . . Full Pound \$10.99

A La Carte Sides

Baked Potato \$2.99

Seasonal Vegetables \$2.99

Roasted Redskin Potatoes \$2.99

Steamed Broccoli \$2.99

Steamed Jasmine Rice \$2.99

Steamed Asparagus \$3.99

Sautéed Onions \$2.99

Sautéed Mushrooms \$2.99

Chef Featured Dinners

Pan Seared Canadian Salmon

Béarnaise sauce, vegetable rice pilaf \$18.00

Center Cut Filet Mignon

Baked potato and asparagus 6oz. \$22.00 . . . 10oz. \$29.00

Entrees

(Served with your choice of side and garnished with fresh seasonal vegetables)

House Prime Cowgirl (Delmonico) Steak 10oz. \$19.00

House Prime New York Strip 12oz. \$25.00

Twin Medallions of Beef Tenderloin 8oz. \$23.00

USDA Prime Stockyard Sirloin 9oz. \$15.00

Broiled Scrod Fillet with Lemon Beurre Blanc \$13.00

Pan Seared Grouper \$21.00

Maine Lobster Tail (Market Price)

Broiled Pork Chops with Apple Cider Reduction \$18.00

(PLEASE TELL YOUR SERVER WHEN ORDERING GLUTEN FREE)