

The Galaxy Restaurant Gluten FREE Menu

House Salads

House Salad

Fresh cut Bibb and romaine lettuce, carrots and diced tomatoes.....\$2.95

Roasted Portabella

Fresh cut Bibb and romaine lettuce, diced tomatoes, crumbled bleu cheese and balsamic vinaigrette.....\$3.95 Half.....\$6.95 Full

Baby Iceberg

Bacon, fresh tomato and diced egg.....\$3.50 Half.....\$5.95 Full

Appetizers

Shrimp Cocktail: Five jumbo shrimp, crispy flatbread, zesty cocktail sauce and lemon wedge.....\$8.95

*Steamed PEI Mussels ;*White wine, lemon, garlic, basil, butter, capers and tomato1/2#\$7.95Full# \$10.95

A La Carte Sides

Baked Potato	\$2.95	Steamed Jasmine Rice	\$2.95
Sweet potato Puree	\$2.95	Seasonal Vegetables	\$2.95
Roasted Redskin Potatoes	\$2.95	Sautéed Onions	\$3.50
Steamed Broccoli	\$3.95	Sautéed Mushrooms	\$3.95
Steamed Asparagus	\$4.49		

Chef Featured Dinners

Pan Seared Canadian Salmon

Béarnaise sauce, vegetable rice pilaf.....\$17.95

Center Cut Filet Mignon

Baked Potato and asparagus.....6oz \$21.95 10oz \$29.95

Entrees

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

<i>House Prime Delmonico</i>	10oz \$21.95	14oz \$27.95
<i>House Prime New York Strip</i>		12oz \$24.95
<i>Twin Medallions of Beef Tenderloin</i>		\$22.95
<i>USDA Prime Sirloin</i>		\$18.95
<i>Broiled Scrod Filet</i>		\$12.95
<i>Chilean Sea Bass</i>		\$24.95
<i>Maine Lobster Tail</i>		\$39.95
<i>Grilled 6oz Filet and Shrimp Scampi</i>		\$28.95
<i>Surf and Turf</i>		\$59.95