

the WINE room

AT THE GALAXY

APPETIZERS

CAPRESE FLATBREAD

Heirloom tomatoes, fresh basil, mozzarella cheese, olive oil and balsamic glaze.
12

CALIFORNIA CLUB FLATBREAD

Grilled chicken breast, swiss cheese sauce, roasted tomatoes, avocado, house dressing and shredded lettuce.
12

MEATLOVERS FLATBREAD

Circle L ground beef, pepperoni, mozzarella and provolone cheese with a light tomato sauce.
12

ARTISAN CHEESE and MEAT PLATTER

Aged gouda, creamy Havarti, chevre, aged Monterey Jack and Danish bleu cheese.
13

Add Charcuterie: Prosciutto, capicola and Greek olives.
19

PIEROGI

Provided by "the Pierogi Lady". A new flavor every week!
10

GALAXY CRABCAKE

Wild caught blue crab meat drizzled with roasted tomato coulis and scallion oil. Finished with tomato, scallion, remoulade and flatbread.
14

GALAXY THAI CALAMARI

Crispy calamari rings, served with sweet Thai chili pepper sauce.
13

TEMPURA SHRIMP

Crispy Tempura battered jumbo shrimp, served with sweet soy and chili caramel sauce.
12

SHRIMP COCKTAIL

Jumbo Shrimp served with Galaxy flatbread and house made cocktail sauce.
11

PRINCE EDWARD ISLAND MUSSELS ^{GF}

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 ^{GF}

Mixed greens, diced tomato, cucumber, carrots, red cabbage and sprinkled with a blend of mozzarella and provolone cheese
4

TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded Parmesan cheese and seasoned croutons, tossed in a Roman Caesar dressing.
6
Anchovies by request \$.79

THE WEDGE ^{GF}

Iceberg lettuce, bacon, diced tomato, crumbled bleu cheese and diced hard-cooked egg.
Served with your choice of dressing.
6

HEIRLOOM TOMATO BURRATA ^{GF}

Thick cut heirloom tomatoes, mozzarella cheese filled with cream and more mozzarella. Served over mixed greens and finished with balsamic glaze.
12

GALAXY STEAK SALAD ^{GF}

Grilled hanger steak, served over mixed greens with diced tomatoes, cucumber and crumbled bleu cheese. Finished with olive oil and balsamic glaze.
14

Add House Salad to your dinner entrée for only \$3
Add side Caesar Salad to your dinner entrée for only \$4

Add Chicken (6 oz) \$5.75

Add Grilled Steak (4 oz) \$8.25

Add Blackened Salmon (4 oz) \$7.25

DRESSINGS

HOUSE PARMESAN PEPPERCORN RANCH
BALSAMIC VINAIGRETTE
ITALIAN
STRAWBERRY VINAIGRETTE
HIDDEN VALLEY RANCH
HONEY MUSTARD
1000 ISLAND
WHITE FRENCH
HARTVILLE SWEET and SOUR
FAT FREE ITALIAN
FAT FREE RANCH
OIL and VINEGAR
CHUNKY BLEU CHEESE \$.99

KITCHEN CHA-CHING

Treat those who prepared your meal!
Six Pack for the kitchen \$6.00

^{GF} Gluten Free Item

 Meatless Vegetarian Item

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

the **WINE** room

AT THE GALAXY

STEAKS

CIRCLE L STRIP STEAK*

Prime cut strip steak from the Circle L
Farm Dry aged 30 days.
12 oz **37**

RANCH HAND RIBEYE*

14 oz Boneless Ribeye, full of flavor
14 oz **29**

FILET MIGNON*

A Galaxy favorite! The most tender cut of beef.
6 oz cut **28** 10 oz cut **36**

THICK CUT TOP SIRLOIN STEAK*

A tender and juicy thick cut sirloin.
7 oz cut **19**

Steaks are served with mashed potatoes and garnished with fresh green beans.

COWBOY BONE-IN RIBEYE STEAK*

Bone-in ribeye, hand cut and pan seared to perfection.
Served with Cowboy potatoes and fresh green beans.

24 oz Bone-in Ribeye **44**
48 oz Bone-in Ribeye **66**

Please allow additional prep time for bone in ribeyes as they are hand cut to order.

 All steaks are Gluten Free Items

ENHANCE YOUR STEAK

Add Grilled Shrimp	8
Add Jumbo Scallops	12
Add Lobster Tail	Market Price
Oscar Style	10
Au Poivre	4
Black N' Bleu	5
Mushrooms and Onions	3
Poached Mushrooms	6

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

ENTREES

BACON WRAPPED PORK TENDERLOIN

Wrapped with hardwood smoked bacon and broiled to order.
Finished with maple-chili glaze. Sided with scalloped potatoes and steamed broccoli
24

CHICKEN PICCATA

White wine, lemon butter sauce, and capers,
served on a bed of linguine pasta with
roasted tomatoes and spinach.
16

CHICKEN PARMESAN

Hand breaded chicken breast cooked golden brown, topped with
house made marinara, mozzarella and provolone. Served on a bed
of linguine and finished with shredded parmesan.
16

BLACKENED CHICKEN PENNE

Blackened Chicken breast tossed with mushrooms and
onions in a spicy Tasso cream sauce.
18

Substitute 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

FROM THE SEA

PAN SEARED SALMON

Premium Norwegian salmon filet;
Served with Bearnaise, maple glaze or lightly blackened with lemon
beurre blanc. Served over vegetable rice pilaf.
19

GRILLED MAHI MAHI

Broiled and served over jasmine rice with
pineapple-avocado salsa and steamed broccoli.
26

SCALLOP SAUSAGE AND PEPPERS

Jumbo sea scallops and Circle L all beef sausage pan seared and
finished with bell peppers, wild mushrooms, chopped tomatoes,
and fresh basil. Served over toasted Tuscan bread.
31

LOBSTER TAIL

One pound Canadian, cold water lobster tail
broiled with drawn butter.
Market Price

ALA CARTE SIDES

Mashed Potatoes	3.5
Rice Pilaf	3.5
Baked Potato	4
Cowboy Potatoes	4
Roasted Redskin Potatoes	3.5
Scalloped Potatoes	4
Haricot Vert	4
Broccoli	4
Asparagus	5

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