

the WINE room

AT THE GALAXY RESTAURANT

APPETIZERS

MEDITERRANEAN FLATBREAD PIZZA

Roasted tomato, feta cheese, sliced black olives and spinach coulis, finished with a drizzle of EVOO.

11

BRUSCHETTA CHICKEN FLATBREAD PIZZA

Roasted chicken breast, tomato, fresh mozzarella, parmesan, basil, garlic, finished with a drizzle of EVOO and balsamic glaze.

11

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 fresh mozzarella, dry vella jack and smoked bleu cheese.

13

Add Charcuterie: prosciutto, soppressata and Greek olives.

19

Served with flatbread

POTATO CHEESE PIEROGIES

Locally made jumbo pierogies sautéed with sweet onions and butter, served with sour cream.

9

GALAXY CRABCAKE

Wild caught blue crab meat drizzled with roasted tomato coulis and blended herb oil. Topped with local micro greens tossed in red wine vinaigrette. Served with spicy remoulade sauce and flatbread.

13

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 Circle L ranch beef tenderloin teriyaki skewers (2), Thai calamari and Tempura shrimp.

24

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

THE WEDGE

Iceberg lettuce, bacon, diced tomato, crumbled bleu cheese and diced hard-cooked egg.

Served with your choice of dressing.

5.99

Add side Caesar Salad to your dinner entrée for only \$3.99

Add Chicken (5 oz) \$3.75

Add Grilled Beef Tenderloin (4 oz) \$8.25

Add Blackened Salmon (4 oz) \$7.25

WIMBLEDON SALAD

Mixed greens, sliced apple, dried cranberries chevre cheese, shaved Vidalia onion, and crushed cashews. Served with a side of sweet strawberry vinaigrette

11.99

DRESSINGS

HOUSE PARMESAN PEPPERCORN RANCH
BALSAMIC VINAIGRETTE
STRAWBERRY VINAIGRETTE
HONEY MUSTARD

WHITE FRENCH
NORTHERN ITALIAN
CREAMY HIDDEN VALLEY RANCH
1000 ISLAND

HARTVILLE SWEET and SOUR

FAT FREE ITALIAN

FAT FREE RANCH

OIL and VINEGAR

CREAMY BLEU CHEESE \$.65

ADD CRUMBLED BLEU CHEESE \$.99

VEGETARIAN ENTREE

EGGPLANT CAPRI NAPOLEON

Tender Italian Eggplant lightly breaded and sautéed to a golden brown. Layered with tomatoes and fresh mozzarella cheese. Finished with balsamic reduction, chiffonade of sweet basil and shaved parmesan cheese and angel hair pasta

14

À LA CARTE DINNER SIDES

MASHED POTATOES 3
BAKED POTATO 3
SCALLOPED POTATOES 3
BROCCOLI 3

WILD RICE PILAF 3
ROASTED REDSKIN POTATOES 3
COWBOY POTATOES 4
ASPARAGUS 4

CHEF'S VEGETABLE MELANGE 3



Denotes gluten free menu item



Denotes meatless vegetarian menu item

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

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AT THE GALAXY RESTAURANT

STEAKS



*CIRCLE L STRIP STEAK

Prime cut strip steak from the Circle L farm
Dry aged 30 days, full of flavor.

12 oz cut 37

*SIGNATURE COWBOY STEAK

Bone-in ribeye, hand cut and pan seared to perfection.
Served with Cowboy potatoes and steamed broccoli.

20 oz Bone-in Ribeye 38

24 oz Bone-in Ribeye 42

32 oz Bone-in Ribeye 49#

48 oz Bone-in Ribeye 65#

#Please allow additional time for these large size steaks

*FRESH CUT DELMONICO

Boneless Ribeye, broiled to order, juicy, full of flavor.

The Ranch-Hand Steak

14 oz cut 28

*FRESH CUT FILET MIGNON

A Galaxy favorite! The most tender cut of beef.

6 oz cut 26 10 oz cut 35

*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

Sauteed onions 1.99

We prepare our steaks in the following manner:

"PITTSBURG 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

MAPLE BACON PORK TENDERLOIN

Pork tenderloin wrapped with hardwood smoked bacon served
with scalloped potatoes, sautéed house vegetables and finished
with Ohio maple cream sauce, prepared with locally sourced pure
Ohio maple syrup.

22

CHICKEN PICCATA

White wine, lemon butter sauce, capers,
creamed spinach, served with angel hair pasta.

16

CHICKEN MARSALA

Marsala wine mushroom sauce, with creamy
mashed potatoes and fresh steamed broccoli.

16

ENTREES FROM THE SEA

LAND and SEA

Sesame crusted Ahi tuna paired with beef tenderloin
medallion, served with creamy mashed potatoes
and sautéed vegetables, garnished with Asian slaw.

4 oz tuna/ 4oz Filet ---27

4 oz tuna/ 6oz Filet ---33

BAKED SCROD FILLET

Center cut Atlantic cod fillet topped with lemon beurre
blanc, fresh vegetable medley and your choice of side.

16

PAN SEARED SALMON

Premium fresh Salmon fillet, pan seared as you like it.

Served with lemon beurre blanc sauce or
lightly blackened. Served over wild rice pilaf.

18

Oscar style additional- 6

PAN ROASTED SEA BASS

Pan seared Sea Bass oven roasted to finish, topped
with capers, tomato, and basil beurre blanc

42

BLACKENED SHRIMP and SCALLOPS

Cajun dusted shrimp and Jumbo scallops pan seared to
blacken, then tossed with roasted tomatoes,
caramelized onions, fresh spinach, angel hair pasta
and our Tasso ham cream sauce.

30

LOBSTER TAIL

Jumbo One pound Australian Lobster tail
broiled with drawn butter.

Market Price

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increase the risk of food borne illness.*

5/2016