

APPETIZERS

MEDITERRANEAN FLATBREAD

Pesto, zucchini, squash, kalamata olives, artichoke hearts, Roasted red peppers, roasted tomatoes and fresh basil.

12

CALIFORNIA CLUB FLATBREAD

Grilled chicken breast, mornay sauce, roasted tomatoes, avocado, bacon, house dressing, and shredded lettuce.

13

BACON WRAPPED BRUSSEL SPROUTS

Brussel sprouts wrapped in bacon, parsnip puree, toasted almonds, balsamic aioli.

11

BLACKENED AHITUNA*

Rare blackened ahi tuna, daikon radish, wonton chips, drizzled with cherry limeade sauce.

14

ARTISAN CHEESE and CHARCUTERIE

Chef's select Artisan cheeses, Prosciutto, Capicola, fig jam, and crostinis.

19

GALAXY CRABCAKE

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

14

CALAMARI

Crispy fried in seasoned flour. Served traditional or Thai style.

13

TEMPURA SHRIMP

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

13

SHRIMP COCKTAIL

Jumbo shrimp served with Galaxy flatbread and house made cocktail sauce.

13

PRINCE EDWARD ISLAND MUSSELS

White wine, garlic, basil, capers and tomatoes, tossed with lemon beurre blanc.

Half pound 9 Full pound 14

CARPACCIO*

Thinly sliced Circle L tenderloin, capers, truffle, shaved parmesan, arugula salad, quail eggs, and crustinis.

14

ENTRÉE SALADS

HOUSE SALAD

Mixed greens, grape tomatoes, cucumber, carrots, red cabbage, and a blend of mozzarella and provolone cheese.

7

TRADITIONAL CAESAR SALAD

Chopped romaine hearts, shredded parmesan cheese, and seasoned croutons, tossed in a Roman Caesar dressing.

9

Add anchovies 1

PECAN PEAR

Frisee, sliced pears, crumbled blue cheese, candied pecans, warm bacon vinaigrette.

10

THE WEDGE

Iceberg lettuce, bacon, grape tomatoes, crumbled bleu cheese, red onion, bleu cheese dressing.

9

ROASTED BEET SALAD

Roasted beets, arugula, goat cheese, candied walnuts, balsamic drizzle.

10

COBB SALAD

Blue cheese, diced tomatoes, egg, chicken breast, bacon, avocado. Choice of dressing.

14

GALAXY STEAK SALAD*

Grilled 8oz flat iron steak, served over mixed greens with diced tomatoes, cucumber, and crumbled bleu cheese.

Finished with balsamic glaze.

18

Add Marinated Chicken Breast (6 oz) \$5

Add Grilled Flat Iron Steak *(8 oz) \$12

Add Pan Seared Salmon* (4 oz) \$9

DRESSINGS

HOUSE PARMESAN PEPPERCORN**
BALSAMIC VINAIGRETTE

ITALIAN

STRAWBERRY VINAIGRETTE**

BUTTERMILK RANCH**

HONEY MUSTARD**

THOUSAND ISLAND

WHITE FRENCH**

SWEET AND SOUR

FAT FREE ITALIAN

FAT FREE RANCH

OIL AND VINEGAR

HOUSE MADE BLEU CHEESE**

**Identifies House Recipe

 Gluten Free Item

 Meatless Vegetarian Item

KITCHEN CHA-CHING

Treat those who prepared your meal!

Six Pack for the kitchen \$6



STEAKS

Steaks are served with mashed potatoes and garnished with fresh green beans. Add a house salad for \$4 or Caesar salad for \$5.

FLAT IRON*

Second most tender cut, flavorful, juicy, well-marbled steak.
8 oz cut **19**

FILET MIGNON*

A Galaxy favorite! The most tender cut of beef.
6 oz cut **29** 10 oz cut **38**

CIRCLE L STRIP STEAK*

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

THE RANCH HAND*

14 oz Boneless Ribeye, full of flavor.
16 oz **35**

CIRCLE L BONE IN RIBEYE STEAK*

Bone-in ribeye, hand cut and aged for 30 days from the Circle L Ranch. Served with Cowboy potatoes and broccoli.

22 oz Bone-in Ribeye **41**
48 oz Bone-in Ribeye **66**

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

 All steaks are Gluten Free Items

ENHANCE YOUR STEAK

Add Jumbo Grilled Shrimp	12
Add Jumbo Scallops*	12
Add 6oz Lobster Tail	19
Oscar Style	10
Au Poivre	4
Bernaise	4
Black N' Bleu	5
Sautéed Mushrooms and Onions	5
Sautéed Mushrooms	3
Sautéed Onions	3
Poached Mushrooms	6
Circle L Steak Sauce	2

We prepare our steaks in the following manner:

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. We proudly serve Aged Prime Steaks from our Circle L Ranch.

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

ENTREES

Add a house salad for \$4 or Caesar salad for \$5.

APPLE BACON

PORK TOMAHAWK CHOP

14 oz grilled pork tomahawk chop topped with maple, apple-bacon chutney. Served with roasted carrots and mashed potatoes.
26

CHICKEN PICCATTA

White wine, lemon butter sauce, and capers, served on a bed of linguine pasta with roasted tomatoes and spinach.
17

SPINACH PARMESAN CHICKEN

Airline chicken breast, pan seared, cremini mushrooms, spinach, garlic-parmesan cream sauce. Served with broccoli and roasted red skin potatoes.
23

LAMB PORTERHOUSE*

Broiled twin lamb porterhouses, parmesan risotto, sautéed spinach, wild mushrooms, roasted shallots and pan juices.
28

TUSCAN PASTA

Roasted tomatoes, black olives, artichokes, fresh spinach, roasted red bell peppers tossed with garlic and herb butter and a touch of heavy cream, served over imported penne. Finished with chevre.
16

FROM THE SEA

PAN SEARED SALMON*

Premium Norwegian salmon filet. Choose bearnaise, maple glaze, or lightly blackened with lemon beurre blanc. Served with vegetable rice pilaf and broccoli.
20

SEAFOOD RISOTTO

Lobster, salmon, shrimp, scallops, spinach, creminis, scallions, and parmesan.
25

PAN SEARED SCALLOPS

Pan seared scallops, over butternut-sage puree, warm chestnut-rutabaga salad.
31

PAN SEARED SWORDFISH

Pan seared sword fish, golden beet-parsnip puree, roasted brussel sprouts, balsamic glaze.
25

COLLOSAL COLD WATER LOBSTER TAIL

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

ALA CARTE SIDES

Lobster Mac n Cheese	7	Rice Pilaf	3.5
Truffle Mashed Potatoes	5	Baked Potato	4
Mashed Potatoes	3	Green Beans	4
Cowboy Potatoes	5	Broccoli	4
Roasted Redskin Potatoes	3.5	Asparagus	5
Scalloped Potatoes	4	Creamed Spinach	5

