

# the WINE room

AT THE GALAXY

## 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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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\* <sup>GF</sup>

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

<sup>GF</sup> Gluten Free Item

 Meatless Vegetarian Item

### KITCHEN CHA-CHING

Treat those who prepared your meal!

Six Pack for the kitchen \$6



# the WINE room

AT THE GALAXY

## 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.

**GF** 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 **GF**

### PORK TOMAHAWK CHOP

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

### CHICKEN PICCATA

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\* **GF**

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

### TUSCAN PASTA **V**

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 **GF**

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

### PAN SEARED SCALLOPS **GF**

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

### PAN SEARED SWORDFISH **GF**

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

### COLLOSAL COLD WATER LOBSTER TAIL **GF**

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

