

the WINE room

AT THE GALAXY

APPETIZERS

TENDERLOIN FLATBREAD

Circle L beef tenderloin, parmesan fondue, candied red onion, blue cheese crumbles, arugula, and balsamic glaze.

14

CALIFORNIA CLUB FLATBREAD

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

12

MEATLOVER'S FLATBREAD

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

13

ARTISAN CHEESE AND MEAT PLATTER

Chef's select Artisan cheeses.

13

Add Charcuterie: Prosciutto, Capicola, and Greek Olives.

19

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

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 crostinis.

14

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.

8

Anchovies by request \$1

THE WEDGE

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

8

BEET AND GOAT CHEESE SALAD

Roasted baby beets, breaded and lightly fried goat cheese, topped with lemon arugula and balsamic glaze.

10

GALAXY STEAK SALAD

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

14

Add a House Salad to your dinner entrée for \$3

Add a Caesar Salad to your dinner entrée for \$4

Add Chicken (6 oz) \$5

Add Grilled Circle L Flank Steak (4 oz) \$8

Add Blackened Salmon (4 oz) \$8

DRESSINGS

HOUSE PARMESAN PEPPERCORN RANCH**

HOUSE MADE CHUNKY BLEU CHEESE**

BALSAMIC VINAIGRETTE

ITALIAN

STRAWBERRY VINAIGRETTE**

BUTTERMILK RANCH**

HONEY MUSTARD**

1000 ISLAND

WHITE FRENCH**

HARTVILLE SWEET AND SOUR

FAT FREE ITALIAN

FAT FREE RANCH

OIL AND VINEGAR

**IDENTIFIES HOUSE RECIPE

 Gluten Free Item

 Meatless Vegetarian Item

KITCHEN CHA-CHING

Treat those who prepared your meal!
Six Pack for the kitchen \$6

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

the WINE room

AT THE GALAXY

STEAKS

FLAT IRON*

Flavorful, juicy, well-marbled steak.
8 oz cut **18**

FILET MIGNON*

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

CIRCLE L STRIP STEAK*

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

CIRCLE L RANCH HAND RIBEYE*

14 oz Circle L Boneless Ribeye, Dry-Aged 30 days for maximum flavor.
14 oz **29**

Steaks are served with mashed potatoes and haricot vert.

CIRCLE L COWBOY STEAK*

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

24 oz Bone-in Ribeye **44**
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

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

ENHANCE YOUR STEAK

Add Grilled Shrimp	8
Add Jumbo Scallops	12
Add 6oz Cold Water Lobster Tail	19
Oscar Style	10
Au Poivre	4
Black N' Bleu	5
Mushrooms and Onions	3
Wine Poached Button Mushrooms	6

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.



ENTREES

MAPLE BOURBON PORK RIB CHOP

20 oz double rib chop pan seared, topped with maple-bourbon glazed apples, and a side of green top baby carrots.
32

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

HERB-CRUSTED RACK OF LAMB

New Zealand lamb rack crusted with fresh herbs and roasted to a medium center, sided with green top baby carrots.
39

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 béarnaise, maple glaze, or lightly blackened with lemon beurre blanc, over vegetable rice pilaf.
19

MISO-GLAZED SEA BASS

Chilean Sea Bass glazed in white miso on a bed of sautéed asparagus and shitake mushrooms
34

SEAFOOD RISOTTO

Lobster, salmon, shrimp, scallops, spinach, creminis, scallions, and parmesan.
23

MAPLE-GLAZED SCALLOPS

Jumbo sea scallops wrapped in bacon and maple glazed, over a butternut squash puree and sautéed potato cubes
31

COLOSSAL COLD WATER LOBSTER TAIL

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

Market Price

ALA CARTE SIDES

7	Lobster Mac n Cheese	3.5	Rice Pilaf
5	Truffle Mashed Potatoes	4	Baked Potato
3.5	Mashed Potatoes	4	Haricot Vert
4	Cowboy Potatoes	4	Broccoli
3.5	Roasted Redskin Potatoes	5	Asparagus
4	Scalloped Potatoes	4	Side Salad

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