

# 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.

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 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, qual eggs, and crustinis.

14

<sup>GF</sup> Gluten Free Item

 Meatless Vegetarian Item

## 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.

8

Add anchovies 1

### THE WEDGE <sup>GF</sup>

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

8

### HEIRLOOM TOMATO & WATERMELON

Watermelon, heirloom tomato, arugula, mint, red onion, goat cheese, balsamic glaze.

10

### GALAXY STEAK SALAD\* <sup>GF</sup>

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

14

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

Add Marinated Chicken Breast (6 oz ) \$5

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

Add Pan Seared Salmon\* (4 oz) \$8

## 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

1

### KITCHEN CHA-CHING

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

# the WINE room

AT THE GALAXY

## STEAKS

### FLAT IRON\*

Second most tender cut, flavorful, juicy, well-marbled steak.  
8 oz cut **18**

### FILET MIGNON\*

A Galaxy favorite! The most tender cut of beef.  
6 oz cut **29**      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 RIBEYE\*

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

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

### CIRCLE L STEAK TRIO\*

Portions of filet, ribeye, and strip steak served with truffle pomme  
puree, cream spinach and signature sauces.  
**45**

### 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 **39**  
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 Grilled Shrimp	8
Add Jumbo Scallops*	12
Add 6oz Lobster Tail	19
Oscar Style	10
Au Poivre	4
Bernaise	4
Black N' Bleu	5
Mushrooms and Onions	3
Poached Mushrooms	6
Chimmichurri	3
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**.

## ENTREES

### CARIBBEAN JERK PORK TENDERLOIN\*

Oven roasted pork tenderloin, coconut rice, broccolini, topped with  
jerk glaze and Caribbean salsa.  
**23**

### 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**

### SPRING LAMB\*

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,  
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 with vegetable  
rice pilaf and broccoli.  
**20**



### SEAFOOD RISOTTO

Lobster, Salmon, Shrimp, scallops, spinach, creminis, scallions, and  
parmesan.  
**23**


### SEARED MAHI-MAHI

Fresh caught Mahi-Mahi, on a bed of saffron risotto, topped with  
mango sauce.  
**25**

### GINGER SEARED SCALLOPS\*

Seared sea scallops, carrot-ginger puree, swiss chard, citrus  
reduction.  
**31**

### 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		

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