

GALEN HALL – DINNER MENU

APPETIZERS

PORK POT STICKERS

*SAUTEED ASIAN STYLE DUMPLINGS STUFFED WITH
GROUND PORK AND ORIENTAL VEGETABLES
ACCOMPANIED BY OUR ASIAN SLAW
AND CITRUS TERIYAKI*

\$8

CALAMARI

*LIGHTLY DUSTED IN SEASONED FLOUR AND FRIED
ACCOMPANIED WITH TRADITIONAL MARINARA*

\$9

STUFFED MUSHROOMS

*JUMBO MUSHROOM CAPS STUFFED WITH CRAB
IMPERIAL, CHEESE SAUCE AND BAKED TILL
GOLDEN BROWN*

\$9

BACON WRAPPED SHRIMP

SEASONED AND WRAPPED IN HICKORY SMOKED

BACON AND SERVED WITH A

HORSRADISH CREAM SAUCE

\$9

JUMBO LUMP CRABCAKE

A JUMBO LUMP CRABCAKE SERVED OVER SAUTEED

SPINACH IN A CITRUS CHARDONAY VINAIGRETTE

\$10

SESAME ENCRUSTED TUNA

SESAME SEARED TUNA SERVED OVER ASIAN SLAW

WITH A CITRUS TERIYAKI GLAZE

\$9

COCONUT FRIED SHRIMP

LIGHTLY FRIED SHRIMP BREADED WITH TOASTED

COCONUT, ACCOMPANIED WITH AN ORANGE

MARMALADE SAUCE

\$9

STUFFED ARTICHOKE HEARTS

STUFFED WITH CRAB IMPERIAL AND DRIZZLED

WITH BROWNED BUTTER

\$10

CLAMS CASINO ROYAL

TOP NECK CLAMS IN A HALF SHELL BAKED WITH

THE CLASSIC BACON, ONION, PEPPERS, AND

SEASONINGS

\$7

TOMATO BRUSCHETTA

LIGHTY GRILLED ITALIAN BREAD COVERED WITH

THE TRADITIONAL BLEND OF HERBS, TOMATOES

AND MELTED MOZZARELLA CHEESE

\$6

JUMBO SHRIMP COCKTAIL

CHILLED JUMBO SHRIMP SERVED

WITH COCKTAIL SAUCE

\$9

SOUPS AND SALAD

BAKED ONION SOUP

CUP \$3 BOWL \$5

SOUP DU JOUR

CUP \$3 BOWL \$4

PHILADELPHIA SNAPPER SOUP

CUP \$3 BOWL \$5

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH CROUTONS

AND PARMESAN CHEESE

SMALL \$3.5 REGULAR \$5

TONY TURKEY SALAD

MIXED GREENS SERVED WITH TURKEY, SHREDDED

WHITE CHEDDAR CHEESE, TOMATOES,

CUCUMBERS, TOSSED IN A VINAIGRETTE DRESSING.

\$9

MUSROOM SPINACH SALAD

*FRESH SPINACH SERVED WITH TOMATOES, SLICED
MUSHROOMS AND HOMEMADE HOT BACON
DRESSING*

SMALL \$4 LARGE \$6

CHEF SALAD

*MIXED GREENS WITH JULIENNED HAM, TURKEY,
AMERICAN CHEESE, TOMATO, CUCUMBER AND
HARD BOILED EGG*

\$9

APPLE WALNUT SALAD

*MIXED GREENS SERVED WITH APPLES, WALNUTS,
RAW ONIONS, GREEN PEPPERS, TOMATOES
AND CUCUMBERS.*

\$6

ADD: CHICKEN \$2.5 SHRIMP \$3.5

ENTREES

*ALL ENTREES INCLUDE A CHOICE OF HOUSE SALAD,
SPINACH SALAD OR CAESAR SALAD, ROLLS AND
BUTTER AND CHEFS CHOICE OF STARCH
AND VEGETABLE*

JAMBALAYA

*A HEARTY SOUTHERN STYLE STEW OF CHICKEN,
SHRIMP, SCALLOPS AND ANDOUILLE
SAUSAGE OVER RICE*

\$18

SEARED SALMON FILLET

*SERVED WITH A CRAB AND LEMON
DILL CREAM SAUCE*

\$19

SESAME SEARED AHI TUNA

*TUNA ENCRUSTED WITH SESAME SEEDS THAN
SEARED AND SERVED WITH AN ORIENTAL SLAW.*

\$20

*BROILED LOBSTER TAIL
BROILED AND SERVED WITH
BROWNED BUTTER*

\$17

CHICKEN ESQUIRE

*LIGHTLY BREADED ROULADE OF CHICKEN BREAST
AND BOURSIN CHEESE, SLICED AND TOPPED WITH
TWIN SCALLOPS AND SHRIMP IN A PAN ROSE SAUCE*

\$22

VEAL OSCAR

*TENDER VEAL SEARED AND TOPPED WITH CRAB
IMPERIAL, FRESH ASPARAGUS AND
TRADITIONAL HOLLANDAISE*

\$24

CHICKEN OR VEAL PARMESAN

*A TRADITIONAL CHICKEN OR VEAL PARMESAN
TOPPED WITH MOZZARELLA AND PROVOLONE
CHEESE WITH PASTA AND OUR SAVORY MARINARA*

\$16 ADD \$2 FOR VEAL

VEAL OR CHICKEN MARSALA

*SAUTEED WITH MUSHROOMS AND DEGLAZED WITH
MARSALA WINE IN A RICH DEMI GLAZE*

\$16 ADD \$2 FOR VEAL

BEEF AND REEF KABOBS

*TWIN KABOBS GLAZED WITH A SAVORY BBQ SAUCE
AND SERVED WITH SAUTEED ONIONS AND PEPPERS*

\$17

CRABCAKES

*TWIN JUMBO LUMP CRAB CAKES BROILED AND
SERVED WITH A ZESTY COCKTAIL SAUCE*

\$20

NUT CRUSTED TILAPIA

*SAUTEED TILAPIA, ENCRUSTED WITH TOASTED NUTS
AND ACCOMPANIED WITH A LEMON CREAM SAUCE*

\$19

STEAKS

NEW YORK STRIP

*14oz CHAR GRILLED ANGUS NEW YORK STRIP
WITH FRIZZLED ONIONS*

\$21

GRILLED FILET MIGNON

*8oz GRILLED FILET MIGNON WITH A MUSHROOM
DEMI GLAZE TOPPED WITH FRIZZLED ONIONS*

\$23

PORTERHOUSE STEAK

*SERVED WITH SAUTEED MUSHROOMS AND
FRIZZLED ONIONS*

\$24

MARINATED FLAT IRON STEAK

*8OZ GRILLED AND COVERED WITH SAUTEED
ONIONS AND PEPPERS*

\$17

BABYBACK RIBS

*COVERED IN OUR OWN SAVORY BBQ SAUCE AND
SERVED WITH STEAK FRIES AND COLESLAW*

\$19

STUFFED FILET

*8 OZ FILET, STUFFED WITH JUMBO LUMP CRABMEAT
AND HOLLANDAISE SAUCE*

\$28

SURE AND TURE

*BROILED 4 OZ TAIL WITH A 5 OZ FILET SERVED
WITH SAUTEED MUSHROOM
AND BROWNED BUTTER*

\$34

PASTAS

JUMBO SHRIMP SCAMPI

*SAUTEED SHRIMP WITH TOMATOES, CAPERS,
GARLIC AND HERBS TOSSED WITH LINGUINI IN A
WHITE WINE, LEMON BUTTER SAUCE*

\$18

PASTA ALFREDO

SHRIMP OR CHICKEN WITH LINGUINI IN A RICH

ALFREDO SAUCE

SHRIMP \$17 CHICKEN \$14

PENNE MARINARA

CHICKEN SAUTÉED WITH ONIONS AND

MUSHROOMS TOSSED WITH PENNE PASTA AND

TRADITIONAL MARINARA

\$17

ALL ENTREES INCLUDE A CHOICE OF HOUSE SALAD,

SPINACH SALAD OR CAESAR SALAD, ROLLS AND

BUTTER AND CHEFS CHOICE OF STARCH AND

VEGETABLE

ADD ONS

<i>SAUTEED ONIONS</i>	<i>\$2</i>
<i>FRENCH FRIES.....</i>	<i>\$2</i>
<i>SAUTEED JUMBO LUMP CRABMEAT.....</i>	<i>\$6</i>
<i>GARLIC RED POTATOES.....</i>	<i>\$2</i>
<i>SAUTEED MUSHROOMS.....</i>	<i>\$2</i>
<i>BAKED POTATO.....</i>	<i>\$2</i>
<i>COLESLAW.....</i>	<i>\$2</i>
<i>COAL CRACKER POTATOES.....</i>	<i>\$2</i>
<i>APPLESAUCE.....</i>	<i>\$2</i>
<i>OSCAR TOPPING.....</i>	<i>\$8</i>

*ALL \$2 ADD-ONS CAN BE SUBSTITUTED FOR
CHEFS CHOICE STARCH AND VEGETABLE*

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS*