

Soup and Salad

SOUPS DU JOUR	Cup \$3.95 Bowl \$4.95
<i>Galaxy made crackers</i>	
TRADITIONAL CAESAR SALAD	\$5.95
<i>Romaine, parmesan cheese, and croutons</i>	
BABY ICEBERG	\$5.95
<i>Bacon, fresh tomato and diced egg</i>	
ROASTED PORTOBELLA	\$6.95
<i>Field greens, tomatoes, crumbled bleu cheese, and balsamic vinaigrette</i>	
FRESH MOZZARELLA	\$6.95
<i>Sweet grape tomatoes, basil, and baby field greens with a red wine vinaigrette</i>	
HOUSE SALAD	\$4.95
<i>Field greens, carrots, English cucumbers, and sweet grape tomatoes</i>	

Appetizers

DINING ROOM PLATTER	\$18.95
<i>Steamed mussels, tempura shrimp, shrimp cocktail, smoked salmon, and roasted portabella mushroom salad</i>	
PEPPER CRUSTED PRIME BEEF CARPACCIO*	\$7.95
<i>Crispy flat bread, brandy mayonnaise, shaved parmesan, and micro greens</i>	
SHRIMP COCKTAIL (FIVE PIECES)	\$9.95
<i>Galaxy made crackers</i>	
LUMP CRAB CAKE	\$9.95
<i>Baby herb salad, scallion oil, and tomato vinaigrette</i>	
HOT PEPPERS AND ITALIAN SAUSAGE	\$6.95
<i>Tomato, onion, garlic, and herb broth</i>	
AGED ARTISANAL CHEESE AND FRUIT PLATE FOR TWO	\$8.95
<i>Fresh baked walnut bread, aged balsamic vinegar, and fig reduction</i>	
	<i>Serving for one</i> \$4.95
STEAMED MUSSELS	1/2 lb \$7.95 1b \$10.95
<i>Chardonnay, lemon, garlic, basil, butter, capers, and tomato</i>	
PORCINI MUSHROOM RAVIOLI	\$7.95
<i>Wild mushroom velouté, white truffle oil, and parmesan cheese</i>	
TEMPURA SHRIMP	\$9.95
<i>Sweet chili caramel sauce</i>	
COLD SMOKED SALMON	\$9.95
<i>Capers, red onions, diced eggs, horseradish sauce, and toast points</i>	

Galaxy Sides

MASHED POTATOES	\$2.95	SEASONAL VEGETABLES	\$2.95
SPINACH MASHED POTATOES	\$3.50	SAUTÉED ONIONS	\$3.50
SWEET POTATO PUREE	\$3.50	ROASTED REDSKINS	\$2.95
BAKED POTATO	\$2.95	SCALLOPED POTATOES	\$3.50
STEAMED JASMINE RICE	\$2.95	STEAMED BROCCOLI	\$3.50

Galaxy A La Carte Sides

**SAUTÉED BUTTON
MUSHROOMS**

\$4.50

**SAUTÉED BUTTON
MUSHROOMS AND ONIONS**

\$4.95

STEAMED ASPARAGUS

\$4.95

Feature Dinners

GRILLED YELLOW FIN TUNA LOIN* WASABI, PICKLED GINGER, AND SWEET SOY SAUCE <i>Steamed jasmine rice and seasonal vegetables</i>	\$21.95
CENTER CUT GRILLED FILET MIGNON* MAITRE D' BUTTER <i>Creamy mashed potatoes and asparagus</i>	6oz. \$21.95 10oz. \$29.95
FENNEL CRUSTED PORK TENDERLOIN* APPLE CIDER REDUCTION <i>Sweet potato puree and steamed broccoli</i>	\$17.95
HERB MARINATED FREE RANGE CHICKEN BREAST MARSALA WINE DEMI-GLACE <i>Scalloped potatoes and fresh wilted spinach</i>	\$18.95
CORN FLOUR CRUSTED MAINE SEA SCALLOPS ROASTED RED PEPPER, SHALLOT, AND WHITE WINE COULIS <i>Tri color vegetable orzo</i>	\$21.95
ROASTED AUSTRALIAN RACK OF LAMB* HONEY MUSTARD AND ROSEMARY DEMI-GLACE <i>Herb roasted red skin potatoes and seasonal vegetables (please allow additional preparation time)</i>	\$27.95
BRAISED BONELESS BEEF SHORT RIB RED WINE BORDELAISE <i>Roasted winter vegetables and creamy mashed potatoes</i>	\$21.95

Entrées

Entrees served with your choice of side and garnished with seasonal vegetables

CERTIFIED ANGUS BEEF™ SIRLOIN*	8 oz. \$17.95
CERTIFIED ANGUS BEEF™ NEW YORK STRIP*	12oz. \$27.95
TWIN MEDALLIONS OF BEEF TENDERLOIN*	8 oz. \$21.95
CERTIFIED ANGUS BEEF™ DELMONICO*	10oz. \$21.95 14oz. \$27.95
CHAR GRILLED CANADIAN SALMON WITH BÉARNAISE SAUCE*	\$17.95
CHILEAN SEA BASS (10 OZ.)* <i>Tomato, lemon, fresh basil, and caper beurre blanc</i>	\$24.95
COLD WATER LOBSTER TAIL	12-14oz. Market
BROILED 6OZ. FILET AND SHRIMP SCAMPI*	\$28.95
SURF AND TURF* <i>6oz. Filet and 14oz. Cold Water Lobster Tail</i>	Market

Pasta and Vegetarian

VEGETABLE PENNE <i>Garlic, kalamata olives, herb roasted tomatoes, spinach, marinated artichoke hearts, and Vermont goat cheese</i>	\$15.95
BLACKENED CHICKEN PENNE <i>Caramelized onions and wild mushrooms in a spicy tasso cream sauce</i>	\$16.95
PORCINI MUSHROOM RAVIOLI <i>Wild mushroom velouté, white truffle oil, and parmesan cheese</i>	\$13.95
SAUTÉED JUMBO SCAMPI <i>White wine, lemon, garlic, herb butter sauce, and linguini</i>	\$21.95
VEGETABLE NAPOLEON <i>Baked polenta, fresh mozzarella cheese, roasted peppers, eggplant, asparagus, and portabella mushroom drizzled with aged balsamic vinegar</i>	\$15.95
FREE RANGE CHICKEN PENNE <i>Wilted greens with a creamy tomato, parmesan cheese sauce</i>	\$17.95

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