

LUNCH MENU

APPETIZERS

STUFFED MUSHROOMS

Mushroom caps stuffed with crab meat and topped with a cheese sauce
\$10

CLAMS CASINO

Clams in a half shell topped with peppers, onions and crispy bacon in an herbed butter
\$7

CRISPY FRIED CALAMARI

Calamari lightly floured, flash fried and served with a traditional marinara sauce
\$9

BALTIMORE FRIES

French fries topped with old bay seasoning and served with a cheese sauce
\$4

STUFFED ARTICHOKE HEARTS

Stuffed with crabmeat and browned butter
\$10

SOUPS

SNAPPER SOUP

Traditional recipe laced with sherry wine
Cup \$3 Bowl \$5

BAKED ONION SOUP

Caramelized onions in a beef and chicken broth topped with croutons and melted provolone cheese
Cup \$3 Bowl \$5

SOUP DU JOUR

Local fresh ingredients prepared by our Chef daily
Cup \$2 Bowl \$4

SALADS

TRADITIONAL CAESAR SALAD

Crisp romaine hearts, creamy Caesar dressing, garlic herb croutons and grated parmesan cheese
\$5

Add: Marinated grilled chicken or Cajun grilled chicken \$2.50

Marinated grilled shrimp or Cajun grilled shrimp \$3.50

CAJUN CHICKEN SALAD

Salsa, sour cream, red onions, grape tomatoes, cheddar cheese and
crisp tortilla strips over field greens
\$8

BUFFALO POPCORN CHICKEN SALAD

Tender chunks of breaded chicken tossed in hot sauce and served over field greens with blue cheese,
roasted red peppers, tomatoes and caramelized onions
\$8

TONY TURKEY SALAD

Mixed greens served with turkey, cheese, tomato, cucumber and tossed in a vinaigrette dressing
\$9

MUSHROOM SPINACH SALAD

Fresh spinach served with tomato, sliced mushrooms and homemade bacon dressing
\$6

COBB CHEF SALAD

Grilled chicken, apples, chopped egg, blue cheese, walnuts and dried cranberries over field greens
\$9

CHEF SALAD

Ham, turkey, Swiss cheese, American cheese, cucumbers, tomatoes and hard boiled egg over field greens
\$9

TUNA SALAD PLATE

Tuna salad served on a bed of lettuce with tomatoes, cucumbers, pickle and a hard boiled egg
\$9

SPECIALTY SANDWICHES

(Includes choice of French fries, sweet potato fries, coleslaw, chips or applesauce)

TUSCAN GRILLED CHICKEN

Marinated grilled chicken, roasted red pepper, spinach, and provolone cheese with a roasted garlic aioli
\$8

BUFFALO CHICKEN SANDWICH

Chicken breast topped with blue cheese, roasted peppers and drizzled with a buffalo style hot sauce
\$8

OPEN FACED REUBEN

Tender corned beef topped with sauerkraut and Swiss cheese on rye toast served with Russian dressing
\$8

KING CLUB SANDWICH

Your choice of oven roasted turkey, grilled chicken, or ham and cheese served with lettuce, tomatoes and bacon dressed with mayo on your choice of bread or a wrap
\$9

CRAB CAKE SANDWICH

Broiled jumbo lump crabmeat served with lettuce and tomato on an artisan roll
\$10

GRILLED CHICKEN CAESAR WRAP

Crisp romaine lettuce, creamy caesar dressing and grated parmesan cheese on your choice of a wrap
\$7

CARRIAGE HOUSE PRIME RIB SANDWICH

Sliced prime rib meat topped with sautéed onion, peppers, a horseradish BBQ sauce and melted provolone cheese
\$9

DELI SANDWICH

Choice of tuna salad, fresh oven roasted turkey, BLT, or ham and cheese served with lettuce, tomato and mayonnaise on your choice of bread
\$7

ONE HALF DELI SANDWICH AND SOUP OR SALAD COMBO

Your choice of half deli sandwich and a cup of soup du jour or a house salad
(Does not include a side)
\$6

SPECIALTY BURGERS

(Includes choice of French fries, sweet potato fries, coleslaw, chips or applesauce)

THE UMM-BURGER

Grilled 5.5oz Angus beef burger with marinated prime rib and sautéed onions served on an artisan roll

\$10

GALEN HALL STEAK AND EGG BURGER

Grilled 5.5oz Angus burger topped with fried egg and white cheddar cheese

\$9

GALEN HALL SURF AND TURF BURGER

Grilled 5.5oz Angus burger topped with a 3 oz crab cake and finished with classic béarnaise sauce

\$12

THE PUTTER

Grilled 5.5 oz Angus burger served between a grilled cheese sandwich

\$8

Galen Hall CLASSIC BURGER

Grilled and finished with your choice of any 2 toppings:

Cheddar, American, provolone, sautéed onions, bacon, Sautéed mushrooms,

Swiss cheese or BBQ sauce

\$9

PERSONAL PIZZA

THREE CHEESE PIZZA

Mozzarella, parmesan cheese and sharp provolone cheese with a traditional marinara sauce

\$8

WHITE PIZZA

Pizza shell is rubbed with garlic oil and parmesan cheese and topped with sautéed spinach, shrimp, and covered with Swiss cheese

\$9

PEPPERONI PIZZA

Pepperoni slices with mozzarella cheese and traditional marinara sauce

\$9

LUNCH PASTAS

PENNE ALA VODKA

Penne pasta tossed with roasted pepper, spinach and capers in a vodka cream sauce

\$8

LINGUINI MARINARA

Grilled chicken with sautéed onions, mushrooms, garlic and fresh herbs tossed

In a traditional marinara sauce

\$9

JUMBO SHRIMP SCAMPI

Sautéed shrimp, Capers, tomatoes and fresh herbs in a white wine lemon butter sauce over pasta

\$10

LUNCH ENTRÉES

NEW YORK STRIP

6 oz strip steak dry rubbed and topped with caramelized onions
\$13

MARINATED GRILLED CHICKEN

Served with a light cream sauce
\$9

SEARED ATLANTIC SALMON

Served with a white wine butter sauce
\$10

SINGLE CRAB CAKE

Traditional recipe served with cocktail or tartar sauce
\$14

Sides (Choice of 2 of the following):

House salad
Spinach salad
Caesar salad
Garlic red potatoes
Coal cracker potatoes
Vegetable du jour
Coleslaw
Applesauce
French fries

Bottled Beer Available:

Amstel Light, Budweiser, Bud Light, Bud Lime, Bud Select 55, Bud Wheat, Coors Light, Coors Original, Corona, Corona Light, Guinness, Heineken, Hoegaarden, Labatt Blue, Land Shark, Magic Hat # 9, MGD 64, Michelob Ultra, Miller High Life, Miller Lite, Molson Golden, Newcastle, O'Douls, Rolling Rock, Sierra Nevada, Stella Artois, Stoudt's American Pale Ale, Yuengling Lager, Yuengling Porter

****AN ASSORTMENT OF DRAFT BEER IS AVAILABLE
ASK YOUR SERVER FOR DETAILS***

Non Alcoholic Beverages Include: Coke, Diet Coke, Diet Caffeine Free Coke, Ginger Ale, Lemonade, Root Beer, Sprite, Raspberry Ice Tea, Unsweetened Ice Tea

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