

Galen Hall Classics

*Twin Filet Galen Hall

Butterflied Filet mignon topped with crab imperial, crisp bacon sautéed onion and peppers 28.

Crab Cakes

Traditional house recipe

One 20

Two 26

Crab Sauté

Jumbo lump crab meat simply sautéed in brown butter 27

Chicken and Artichoke

Breast of chicken sautéed with mushrooms, artichokes, and simmered in parmesan cheese sauce 18

Combination Seafood

Broiled, stuffed shrimp, sea scallops, steamed clams, and lobster imperial 27

Jumbo Breaded Shrimp

Hand breaded, deep fried, and served with cocktail or tartar sauce 19

*B&W Salmon

Fresh fillet of salmon broiled with teriyaki sauce, topped with black and white sesame seeds, and presented over white rice 23

Veal Oscar

Veal tenderloin sautéed with mushrooms, topped with asparagus, jumbo lump crabmeat and Hollandaise sauce 27

*Filet Stuffed With Crabmeat

Center cut filet stuffed with classic crab imperial, finished with sautéed mushrooms 28

Chef's Specialties

8oz. Filet Mignon 26.

Baltimore Pasta

Shrimp, scallops, steamed crabmeat, clams, Fettuccini, Old bay butter 23

Peyton's Veal

Veal tenderloin sautéed with mushrooms, penne pasta, Parmesan cheese sauce 23

*Delmonico Steak

Center cut rib eye with sautéed mushrooms or onion rings 22

Veal and Crab Sauté

Veal tenderloin sautéed with mushrooms, Jumbo lump crab meat, finished with a demi glace 25

Redemption Haddock

Broiled fillet of haddock, topped with asparagus, sautéed mushrooms, finished with crab butter 19

Bar Harbor Scallops

Seared sea scallops, topped with pepper bacon, horseradish sauce, and served over baby spinach 23

Chicken Melanzana

Chicken tenderloins, mushrooms, marinara sauce, breaded eggplant, parmesan cheese 17

Porter House 20 oz.

The best of both worlds! A strip paired with a filet, finished with red onion marmalade and blue cheese butter 32

Lobster Tail

12oz Brazilian lobster tail, broiled or steamed, presented with drawn butter add 36

Chicken Penne

Chicken tenderloins, brown butter, garlic, mushrooms, penne pasta, roasted cashews, tomatoes 18

Galen Chicken

Chicken breast stuffed with crab imperial and Cheddar cheese sauce 24



SOUPS

French Onion Soup

Cup 4 Crock 5

Chili Con Carne

Cup 4 Crock 5

Chesapeake Fisherman's Chowder

Cup 5.5 Crock 6.5

Soup Du Jour

Cup 4 Crock 5

Seafood Cup 5.5 Seafood Crock 6.5

APPETIZERS

Breaded Portabella Mushrooms

served with a balsamic glaze & bleu cheese dipping sauce 8.

Crab Stuffed Artichokes 9.

Classic Jumbo Shrimp Cocktail 8.5

Breaded Oysters 7.

"16" Steamed Littleneck Clams 9

Chicken Cordon Blue Croquette

Breaded Chicken, Ham, and Cheese Croquette Paired with Honey Mustard 7.

Old Bay Chips

House made potato chips, tossed with old bay, and finished with white truffle cheese sauce 6.

SALADS

GREEK

Our vinaigrette, tossed greens, feta cheese, onion, green pepper, anchovies, Greek olives and tomatoes 8.

CAESAR

Classic romaine, parmesan cheese, and croutons 8.
Add grilled chicken tenderloins for 5.

***STEAK**

Tossed greens, our house vinaigrette, a pounded petite filet mignon, parmesan cheese, and roasted cashews 14.5

SEAFOOD

Jumbo shrimp, Maine lobster, blanched broccoli, asparagus, tomatoes, and your choice of dressing 13.5

SPINACH

Classic baby spinach, mushrooms, and hot bacon dressing 9.

Your dinner is presented with a choice of two side dishes.

Tossed Salad Coal Cracker Potatoes French Fries Galen Chips Wild Rice

Apple Sauce Potato du jour Asparagus Vegetable du jour Cole Slaw

All of our salad dressings are home made

Classic Vinaigrette · Ranch · Russian · Parmesan Dijon Peppercorn
Blue Cheese (\$1 additional)

No Separate Checks For Parties Of 8

*Eating raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness

Sunday Breakfast 7:30 to 11:30

Dinner 12:00 to 6:00

SUNDAY SPECIALS

Chicken Orange Balsamic

Grilled breast of chicken, topped with our orange balsamic glaze, and presented over sesame spinach 10.

Beef Pot Roast

Slow roasted pot roast, presented over our coal cracker potatoes, then finished with a hearty brown sauce 13.

Crab Crusted Haddock

Fillet of haddock baked, with a touch of French mustard, crab meat, and panko bread crumbs, and then finished, with a lemon white wine butter sauce 19.

Croque Monsieur

French baked country smoked ham, topped with Swiss cheese, and a mornay sauce, served over fresh bread, and finished in our au gratin oven 9.

South Mountain Favorites

(Available Every Night)

*Angus Cheeseburger

Ground Angus chuck presented on a toasted roll
10.

Grilled Rueben

Grilled Corned Beef, Swiss cheese, and
sauerkraut Russian dressing, served on rye bread
9.

Hot Roast Beef Sandwich

Slow roasted sliced beef, piled on white bread
and topped with brown gravy 11.

*Open Faced Steak Sandwich

Pounded filet Mignon, presented over toast
points, and topped with onion rings 15.