



## **STOCK POT SOUPS**

We always have a stockpot on

*French Onion Soup*

Cup 4      Crock 5

*Chili Con Carne*

Cup 4      Crock 5

*Chesapeake Fisherman's Chowder*

Cup 5.5      Bowl 6.5

*Soup Du Jour*

Cup 4      Bowl 5.

(When seafood Cup 5.5    Bowl 6.5)

## **SALADS**

### **GREEK**

Our vinaigrette, tossed greens,  
feta cheese, onion, green pepper, anchovies,  
Greek olives, tomatoes 7

### **CAESAR**

Classic romaine, parmesan cheese, croutons 6.5

Above 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, your choice of dressing 13.5

### **SPINACH**

Classic baby spinach, mushrooms, and hot bacon dressing 6.

## **APPETIZERS**

*Boursin Baked Lobster Dip 12*

*Classic Jumbo Shrimp Cocktail 8.5*

*Breaded Oysters 7.5*

*"16" Steamed Littleneck Clams 9*

*Crab Stuffed Artichoke Hearts 7.5*

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***Your dinner is presented with 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

# *Galen Hall Classics*

## *Crab Cakes*

Traditional house recipe

One 19

Two 24

## *\*Filet Stuffed With Crabmeat*

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

## *Crab Sauté*

Jumbo lump crab meat simply sautéed in brown butter 25

## *Chicken and Artichoke*

Breast of chicken sautéed with mushrooms, artichokes, then simmered in parmesan cheese sauce 17

## *Combination Seafood*

Stuffed shrimp, sea scallops, steamed clams, lobster imperial all prepared fresh to order 25

## *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, then presented over white rice 21

## *Veal Oscar*

Veal tenderloin sautéed with mushrooms, topped with asparagus, jumbo lump and Hollandaise sauce 23

## *\*Twin Filet Galen Hall*

Butterflied Filet mignon crab imperial sautéed onion pepper and bacon 26

# *Chefs Specialties*

## *Baltimore Pasta*

Shrimp, scallops, steamed crabmeat clams, Fettuccini, Old bay butter 22

## *Galen Chicken*

Chicken breast, crab imperial Cheddar cheese sauce 23

## *Peyton's Veal*

Veal tenderloin, mushrooms, penne pasta, Parmesan cheese sauce 21

## *\*Delmonico Steak*

Center cut rib eye with sautéed mushrooms, or onion rings 19

## *Veal and Crab Sauté*

Veal tenderloin sautéed with mushrooms, Jumbo lump crab meat, demi glace 21

## *Bar Harbor Scallops*

Seared sea scallops, baby spinach, pepper bacon, horseradish sauce 21

## *Redemption Haddock*

Haddock fillet, asparagus, sautéed mushrooms, crab butter 18

## *Chicken Melanzana*

Chicken tenderloins, mushrooms, marinara sauce, breaded eggplant, parmesan cheese 16

## *Chicken Penne*

Chicken tenderloins, brown butter, garlic, mushrooms, penne pasta, roasted cashews, tomatoes 16

## South Mountain Favorites

### \*Angus Cheeseburger

Ground Angus chuck presented on a toasted roll 10

### Reuben

Classic grilled with Sauerkraut, Swiss cheese, corned beef 9

### Hot Beef and Gravy

Slow roasted beef piled on bread topped with gravy 11

### Crab Cake Sandwich

House recipe crab cake on a roll 18

### \*Open Face Filet Steak Sandwich

Pounded filet mignon presented on toast points,  
topped with onion rings 15

South Mountain Favorites are paired with your choice of two side dishes.

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**Check out our [Weekly Specials](#) link for current entrée selections.**