

Galen Hall Classics

*Twin Filet Galen Hall

Twin cut filet mignon topped with crab imperial, crisp bacon sautéed onion and peppers 30.

Crab Cakes

Traditional house recipe

One 20

Two 26

Stuffed Shrimp

Jumbo shrimp stuffed with Galen Hall crab imperial baked in our au gratin oven 23.

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 broiled haddock 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 30

Chef's Specialties

8oz. Filet Mignon 30.

Baltimore Pasta

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

Bar Harbor Scallops

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

Veal Helen

Veal tenderloin sautéed with mushrooms, asparagus and a light cheese sauce 24

* Eagle Steak

18 oz, bone in rib eye, cut from upper two thirds of all Angus beef, seasoned, grilled and topped with onion rings or mushrooms 33.

* Steak House Bowl

A sliced 8oz. strip steak served with our coal cracker potatoes, paired with creamed spinach, sautéed mushrooms and compound steak butter 23.

Chicken Melanzana

Chicken breast, mushrooms, marinara sauce, breaded eggplant, parmesan cheese 18

Veal and Crab Sauté

Veal tenderloin sautéed with mushrooms, Jumbo lump crab meat, finished with a demi glace 26

* Flat Iron Steak

Tender, flavorful char broiled and finished with red onion marmalade and blue cheese butter 19

Redemption Haddock

Broiled fillet of haddock, topped with asparagus, sautéed mushrooms, finished with crab butter 20.

Lobster Tail

8oz Brazilian lobster tail, broiled or steamed,
presented with drawn butter 30.

Add crab imperia 6.

Citrus Chicken

Grilled chicken breast finished in a sweet and
sour citrus glaze presented over almond wild rice
finished with dried cherries and sautéed spinach
18.

Tennessee Surf & Turf

Boneless chicken breast grilled with gulf shrimp
presented over steamed rice finally finished with
house made Jack Daniels BBQ sauce 22.



SOUPS

French Onion Soup

Cup 5 Crock 6

Chili Con Carne

Cup 4 Crock 5

Chesapeake Fisherman's Chowder

Cup 6. Crock 7.

SPECIALTY SALADS

GREEK

Our vinaigrette, tossed greens,
feta cheese, onion, green pepper, anchovies,
Greek olives and tomatoes 9.

CAESAR

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

*STEAK

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

SEAFOOD

Jumbo shrimp, crab meat, blanched, fresh vegetables,
tomatoes, and your choice of dressing 15.

WINTER BERRY SPINACH

Assorted dried berries and cherries tossed with
baby spinach then paired with a raspberry vinaigrette 8.

APPETIZERS

Crab Stuffed Artichokes 11.

Classic Jumbo Shrimp Cocktail 9

Crab Stuffed Mushrooms 11.

Breaded Oysters 10.

**One Pound Steamed Littleneck
Clams 9**

Calamari

Breaded, tossed with banana peppers,
garlic, parmesan cheese and red wine
vinegar reduction 9

**Steak House
Onion Rings**
with mustard
horseradish sauce
7.

**Vegetable Spring
Rolls**
hand rolled veggie
eggrolls with sweet
chili sauce 7.

Seafood Pierogies

Cheese filled Pierogies sautéed with
bacon, shrimp and crab meat then
finished in a light cheese sauce 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

The Galen Duffer

Toasted English muffin topped with Asparagus, Jumbo Lump Crab meat and Hollandaise Sauce
Half Muffin 7.95 Full Muffin 10.50

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.*

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.

