

# Lunch

## Small but Mighty

<b>Stuffed Mushrooms</b> herbed cheese	13	<b>Crab Cakes</b> spicy aioli, avocado and greens	21
<b>Potato Skins</b> bacon, blended cheddar, scallions, sour cream	12	<b>Spicy Feta Spread</b> rosemary flat cracker, crisp veggies	12
<b>Fried Calamari</b> J.P. Graziano's giardinera, red sauce	19	<b>Oysters Rockefeller</b> 1/2 dozen, spinach, cream, bacon, parmesan	22

## Soup's On

<b>French Onion Au Gratin</b> a la carte only	Bowl 9
<b>Pulled Duck Gumbo</b>	10
<b>Chicken Tomatillo</b> crispy tortilla strips, sour cream	9

## Lunches

<b>Whitefish Piccata</b> capers, lemon butter, chef's vegetable	21
<b>Greek Noodles</b> thick spaghetti noodles, burnt butter, Mizithra cheese <i>add shrimp \$12 chicken \$7 salmon \$10</i>	16
<b>Jambalaya</b> cajun rice, peppers, onions, andouille sausage, chicken, shrimp	22
<b>Fried Shrimp</b> house breaded, cocktail sauce, choice of side	20
<b>Blackened Salmon</b> drawn butter, spinach tomato orzo	28
<b>London Broil</b> sliced seared sirloin with mushroom demi and a baked potato	24
<b>Rigatoni Pasta</b> pulled chicken, portobello & shiitake mushrooms, mascarpone marsala, cream	19

## Fresh Greens

<b>Large Dinner Salad</b> mixed greens, cherry tomatoes, cucumbers, pepperoncini, red onions, carrots, kalamata olives, apple cider vinegar dressing	12
<b>Spinach Apple Kale</b> toasted almonds, sun-dried cranberries, Danish blue cheese, pickled onions, apple cider vinegar dressing	15
<b>The Greek</b> ripe tomatoes, cucumbers, kalamata olives, green bell pepper, crisp romaine lettuce, red onion, Dodoni feta cheese	15

## Get a Grip

<b>Gale Street Griddle Burger</b> 2 4-oz patties, caramelized onions, real American cheese, fancy sauce, sesame seed bun, fresh cut fries	18
<b>Grilled Wagyu Burger</b> 8 oz, Gruyère cheese, arugula, sesame seed bun, fresh cut fries	21
<b>Route 21 Steak Sandwich</b> sliced prime sirloin, gruyere cheese, caramelized onions, chipotle crème	22

## Our Pride & Joy

<b>OG Full Rack Baby Back Ribs</b> choose your side an enjoy a cup of tomatillo or gumbo soup or a green salad	35
<b>Ribs 1 - Full Rack Baby Back Ribs</b> with fresh cut fries & cole slaw <i>(please no subs &amp; no shares)</i>	30
<b>Half Rack</b> choose your side an enjoy a cup of tomatillo or gumbo soup or a green salad	21

### SIDES 6

Cole Slaw | Nice Dinner Salad  
Fresh Cut Fries | Baked Potato | Potatoes Au Gratin  
Today's Vegetable

## Street Sweets

Carrot Cake 9 | Bread Pudding 10  
Greek Yogurt Mousse *(gf)* 7  
Chocolate Cake 9 | Butter Cake 10

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# Dinner

## Small but Mighty

<b>Stuffed Mushrooms</b>	herbed cheese	13
<b>Potato Skins</b>	bacon, blended cheddar, scallions, sour cream	12
<b>Fried Calamari</b>	J.P. Graziano's giardinera, red sauce	19
<b>Crab Cakes</b>	spicy aioli, avocado & greens	21
<b>Spicy Feta Spread</b>	rosemary flat cracker, crisp veggies	12
<b>Oysters Rockefeller</b>	1/2 dozen, spinach, cream, bacon, parmesan	22

### PARKER HOUSE ROLLS

Served warm with honey butter 3

## Soup's On

<b>French Onion Au Gratin</b>	a la carte only	
<b>Pulled Duck Gumbo</b>	steamed rice	
<b>Chicken Tomatillo</b>	crispy tortilla strips, sour cream	

## Get a Grip

<b>Gale Street Griddle Burger</b>	2 4-oz patties, caramelized onions, real American cheese, fancy sauce, sesame seed bun, fresh cut fries	18
<b>Grilled Wagyu Burger</b>	8 oz, Gruyère cheese, arugula, sesame seed bun, fresh cut fries	21
<b>Route 21 Steak Sandwich</b>	sliced prime sirloin, Gruyere cheese, caramelized onions, chipotle crème	21

## Fresh Greens

<b>Large Dinner Salad</b>	mixed greens, cherry tomatoes, cucumbers, pepperoncini, red onions, carrots, kalamata olives, apple cider vinegar dressing	12
<b>Spinach Apple Kale</b>	toasted almonds, sun-dried cranberries, Danish blue cheese, pickled onions, apple cider vinegar dressing	15
<b>The Greek</b>	ripe tomatoes, cucumbers, kalamata olives, green bell pepper, crisp romaine lettuce, red onion, Dodoni feta cheese	15

## Our Pride & Joy

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## Steaks

We source 100% USDA Midwestern Beef.  
Our steaks are served with a side & your choice of soup or salad.

* <b>Filet Mignon</b>	8 oz. USDA Choice	49
* <b>Delmonico Rib Eye</b>	12/13 oz	46
* <b>London Broil</b>	9 oz sliced prime sirloin, red wine mushroom demi-glace	36
<b>Add Surf</b>	Fried Shrimp, Lobster Tail, King Crab Legs	mkt

### STEAK ENHANCERS

Herbed Parmesan Crust 3 | Horseradish Crust 3 | Bleu Cheese Crust 4

<b>Heritage Iowa One Pound Double Boned Pork Chop</b>	34
<b>"Vesuvio"</b>	lemon, herbs. EVOO, roasted potatoes
<b>or</b>	
<b>"Blackened"</b>	Cajun Spice, baked sweet potato

## Seafood & Pasta

<b>Greek Noodles</b>	thick spaghetti noodles, burnt butter, Mizithra cheese	18
	add shrimp \$12 chicken \$7 salmon \$10	
<b>Jambalaya</b>	cajun rice, peppers, onions, andouille sausage, chicken, shrimp	28
<b>Blackened Salmon</b>	drawn butter, spinach tomato orzo	30
<b>House Breaded Jumbo Shrimp</b>	panko, cocktail sauce, lemon, choice of side	29
<b>Broiled Lobster Tail</b>	twin 6 oz tails, soup or salad, choice of side	mkt
<b>Steamed King Crab Legs</b>	1 pound, drawn butter, soup or salad, choice of side	mkt

### SIDES

Fresh Cut Fries 6 | Baked Potato 6 | Today's Vegetable 6 | Potatoes Au Gratin 6  
Twice Baked Potato 8 (weekends) | Baked Sweet Potato 6 | Cole Slaw 5

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# Beverage

## Crafted Classic Cocktails

### STIRRED

<b>House Old Fashioned</b>	Evan Williams White, demerara, bitters	13
<b>Oaxacan Old Fashioned</b>	Union Mezcal Uno, reposado tequila, agave, bitters	15
<b>Butter Pecan Old Fashioned</b>	pecan butter washed bourbon, demerara, graham crackered rim	14
<b>Sazerac</b>	Dickel Rye, Peychaud's, Absinthe	14
<b>Hub 45</b>	High West Double Rye, Averna Amaro, Carpano Antica, cocoa & orange bitters	15
<b>Nitty Gritty</b>	Tanqueray Gin, Ketel One Vodka, Dry Vermouth, Chef John G Pickle Brine	14

### SHAKEN

<b>Whiskey Sour</b>	Makers Mark, lemon, egg white, Carpano Antica	14
<b>Daiquiri</b>	Captain Morgan white rum, lime, demerara	13
<b>Amaretto Stone Sour</b>	Luxardo Amaretto, Dickel Rye	14
<b>Astral Plane As A Daisy</b>	Astral Reposado tequila, Aperol, citrus, agave	14

## Wines by the Glass & Bottle

### RED

<b>Cabernet Sauvignon</b>	El Halcon 2021, Organic Grapes Northern Spain	13/52
<b>Pinot Noir</b>	A to Z The Essence 2018, Oregon	17/65
<b>Pinot Noir</b>	Violet Hill 2022, Santa Barbara California	13/49
<b>Malbec</b>	Familia Bonfanti 2023, Argentina	11/41
<b>Chianti</b>	Castello di Farnetella 2022, Italy	13/49
<b>Red Blend</b>	Harvey & Harriet 2021, San Louis Obispo California	16/56

### WHITE/ROSE/SPARKLING

<b>Pinot Grigio</b>	Boira Organic Grapes 2023, Italy	11/41
<b>Sauvignon Blanc</b>	Echo Bay 2023, Marlborough New Zealand	12/45
<b>Chardonnay</b>	Montsable, 2022 Haute Valle de l'Aude, France	13/46
<b>Rose</b>	Campuget "Traditions" 2022, France	11/41
<b>Prosecco</b>	Avissi, Italy	12

## Bottles & Cans

<b>Coors Light</b>	<b>Abita Purple Haze</b>
<b>Miller Lite</b>	<b>Revolution Anti-Hero IPA</b>
<b>Miller High Life</b>	<b>Moody Tongue Orange</b>
<b>Garage Beer</b> (low cal low carb 4% abv)	<b>Blossom Belgian Blonde</b>
<b>Stella Artois</b>	<b>Eris Cidery Rotating Selection</b>
<b>Modelo Especial</b>	<b>High Noon Rotating Selection</b>
	<b>Wyder's Pineapple Cider</b>

## On Tap

<b>Maplewood Son of Juice IPA</b>	<b>Revolution Brewing Seasonal</b>
<b>Ayingir Bavarian Pils</b>	<b>Eris Cidery Pedestrian Dry Cider</b>
<b>Hirter Morchl Dunkel</b>	

## Prohibitionist

<b>Coke Products</b>	<b>Rishi Teas - Iced &amp; Hot</b>
<b>Sprecher Root Beer</b>	<b>NOjito - cucumber, mint, lime</b>
<b>Organic Lemonade</b>	<b>Purple S'NO berries, fresca, pineapple</b>
<b>Happi THC Seltzer - Raspberry or Blood Orange Ginger</b>	<b>UN Tucky Mule - Kentucky 74, passionfruit, basil, ginger beer</b>
<b>Big Shoulders Porter Dark Roast</b>	<b>N/A Beer Selection - ask server</b>
<b>Perkolater Cold Brew</b>	

## Bottle Wines

### CABERNET SAUVIGNON

<b>Cabernet Sauvignon</b>	Bedrock 2022, Sonoma Valley California	68
<b>Cabernet Sauvignon</b>	Robert Mondavi 2021, Napa Valley California	85
<b>Cabernet Sauvignon</b>	Mettler 2021, Estate Grown Lodi California	55
<b>Cabernet Sauvignon</b>	Donati Family Vineyards "Ezio" 2021, Paso Robles California	55

### OTHER REDS

<b>Red Blend</b>	The Prisoner 2022, California	75
<b>Tempranillo</b>	Vizcarra 2022, Spain	65
<b>Malbec</b>	Luca 2019, Uco Valley Argentina	70
<b>Zinfandel</b>	Old Ghost 2021, Lodi California	68
<b>Shiraz</b>	Saldo 2021 Australia	55

### WHITE/ROSE/SPARKLING

<b>Sparkling</b>	Gruet Blanc de Blancs, New Mexico	52
<b>Sparkling</b>	Gruet Brut Rose, New Mexico	52
<b>Riesling</b>	Das Trocken, Nahe, Germany	56
<b>Chardonnay</b>	Seghesio Family Vineyards 2022, Sonoma California	60
<b>Pinot Gris Blend</b>	Left Foot Charley Murmur 2022, Traverse City MI	45