

## STARTERS

**Potato Skins** - bacon & cheese 8, veggie 7  
**Deviled Eggs** - creole mustard, candied bacon 8  
**Smoked Wings** - house smoked wings with buttermilk ranch 7

**Calamari** - fried with marinara sauce 13  
**Mussels** - white wine garlic broth, crostini, spicy aioli 11  
**Oysters** raw on the half shell (6) 16  
**Oysters Rockefeller** spinach, bacon and anise (4) 14  
**Baked Onion Soup** - crouton, gruyere 7

## SALADS

**Chopped Cobb** - chicken, bacon, tomatoes, scallions, bleu cheese with honey mustard vinaigrette 14  
**Oven Roasted Beets** - mixed greens, goat cheese, toasted walnut, honey balsamic 12  
**Gale Street Wedge** - iceberg, bacon, poached egg, tomato topped with Danish bleu dressing 9  
**Large House Mix** - mixed greens with shaved broccoli & carrots - dressings- sweet balsamic or juanita's creamy garlic, peppercorn ranch, 1000 island or honey mustard 10

## BURGERS & SANDWICHES

**Classic Cheeseburger** - prime 8 oz chuck-grind patty on toasted brioche. Choice of Tillamook Cheddar, Monterey Jack, Patriotic American or Danish Blue for an extra 1.50  
Lettuce, Tomato, Onion, Pickles 13  
**Turkey Burger** - pan seared, brie cheese, oven roasted tomato, caramelized onions, arugula 11

*served with house cut fries and horseradish slaw*

**Pullman** - prime 8 oz chuck-grind patty on toasted brioche. applewood smoked bacon, caramelized onions, arugula, gruyere and dijonaise 15  
**Crispy Chicken Sandwich** - buttermilk fried, applewood smoked ham, gruyere, dijonaise, pickles 11

## RIBS Full Rack 29 Half Rack 18

Our baby back rib dinners are served with a cup of soup or a dinner salad.

**Ribs & (3) Fried Shrimp** 28  
**Ribs & Jambalaya** 29  
**Ribs & King Crab Legs** mkt  
**Ribs & Lobster** mkt

## STEAKS & CHOPS

*served with soup or salad and a choice of side unless noted*

**Filet 8 oz USDA choice** 39  
**New York Sirloin** 12 oz prime 42  
**London Broil** - prime top sirloin, sliced and served with a peppercorn and port wine reduction 24  
**Pork Chop** - red quinoa, apple chutney, brussel sprouts 22  
**Slow Roasted Prime Rib every Saturday & Sunday**

## Chef's Winter Features *served with a choice of soup or a small mixed salad*

**Lamb Papparadelle** - braised lamb, roasted cipollini onions, spinach, mushroom trio, red wine lamb jus 21  
**Maple Planked Atlantic Salmon** - honey glazed, red quinoa, haircot vert 23  
**Turkey Bolognese** - over Spaghetti Squash, sage butter - gluten free 17  
**Tonight's Fresh Seafood Presentation** mkt  
**Roasted Half Chicken Presentation** mkt

**Jambalaya** - cajun rice, shrimp, chicken and smoked andouille sausage 23  
**Oven Roasted Vegetables** - with goat cheese and farro 18

## SIDES 4

Au Gratin Potatoes | Garlic Mashed Potatoes  
House Cut Fries | Baked Potato | Grilled Vegetables  
Sautéed Spinach | Mac of the Night