

Galen Hall Classics

*Twin Filet Galen Hall

Butterflied Filet mignon topped with crab imperial, crisp bacon sautéed onion and peppers 29.

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 29

Chef's Specialties

8oz. Filet Mignon 27.

Baltimore Pasta

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

Chicken Melanzana

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

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 24

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

Flat Iron Steak

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

Lobster Tail

8oz Brazilian lobster tail, broiled or steamed, presented with drawn butter 29. Add crab imperial 6.

Chicken Penne

Chicken breast, 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

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 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 13.5

SPINACH

Classic baby spinach, mushrooms, and hot bacon dressing 9

APPETIZERS**Breaded Portabella Mushrooms**

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

Crab Stuffed Artichokes 10.**Classic Jumbo Shrimp Cocktail 8.5****Crab Stuffed Mushrooms 10.****Breaded Oysters 7.****One Pound Steamed Littleneck Clams 9****Calamari**

Breaded, tossed with banana peppers, garlic, parmesan cheese and red wine vinegar reduction 8

Old Bay Chips

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

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.