

Galo Tavern 18

LUNCH MENU

Appetizers

FRENCH ONION SOUP AU GRATIN	8.95
FRIED CALAMARI tomato sauce, chipotle mayo	15.95
SAUTÉED GARLIC SHRIMP toasted garlic crostini	14.95
SHRIMP TEMPURA sweet chili mayo	14.95
JUMBO LUMP CRAB CAKE roasted corn salsa, housemade tartar sauce	16.95
SAUTÉED MANILA CLAMS garlic lemon white wine sauce, cilantro	14.95
CHICKEN WINGS buffalo / asian chili	13.95
LOBSTER & SHRIMP SPRING ROLLS thai dipping sauce	15.95

POTATO SKINS bacon, cheddar, sour cream	12.95
KOBE BEEF SLIDERS (3) tomato, cheddar	13.95
MINI CRAB CAKE SANDWICHES (3) slider bun, lettuce, tartar sauce	15.95
SPINACH & ARTICHOKE DIP warm tortilla chips	13.95
GRILLED GOAT CHEESE FLATBREAD goat cheese, wild mushrooms, arugula, truffle oil	13.95
TAVERN MAC & CHEESE cavatappi pasta, four cheese blend add: Smoked Bacon (+2.75); Truffle Oil (+2.75); 3oz Lobster Meat (+16.00)	12.95

Raw Bar

SHRIMP COCKTAIL cocktail sauce, chipotle mayo	16.95
CLAMS ON THE HALF SHELL Little Necks	2.50
ICED OYSTERS East Coast / West Coast	3.25 3.50

Kids

PENNE OR LINGUINE PASTA butter or marinara sauce	10.95
CHICKEN FINGERS & FRIES	10.95
MOZZARELLA STICKS & FRIES	11.95
MINI CHEESE BURGERS & FRIES	12.95

Dry Aged Steaks:

served with two sides

42 OZ PORTERHOUSE FOR TWO port wine reduction	119.95
20 OZ BONE-IN COWBOY STEAK port wine reduction	52.95
18 OZ NEW YORK STRIP STEAK port wine reduction	42.95

Premium Side Dishes:

3 OZ. LOBSTER MASHED POTATOES	17.95
LOADED BAKED POTATO	9.95
SAUTÉED MUSHROOMS	9.00
SMALL MAC & CHEESE	9.95
BUTTERMILK FRIED ONION RINGS	9.00
SAUTÉED SPINACH	9.00
CREAMED SPINACH	9.95
ASPARAGUS	9.00

Meats:

all meats served with two sides
BAKED POTATO / BLACK BEANS WITH BACON / FRENCH FRIES / MASHED POTATOES
RICE / SAUTÉED BROCCOLI & CARROTS / SWEET POTATO FRIES

45 OZ. TOP SIRLOIN FOR TWO picanha grilled Brazilian steak, port wine reduction	69.95	8 OZ. GRILLED FILET MIGNON center cut filet mignon, port wine reduction	39.95
BBQ PORK RIBS house seasoned & smoked, homemade BBQ sauce	26.95	16 OZ. GRILLED SKIRT STEAK marinated in a Portuguese style sauce, garlic olive oil, butter, mild spices & fresh herbs	34.95
GRILLED BABY BACK RIBS marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs Add: housemade BBQ sauce	28.95	STEAK FRITES grilled hanger steak, chimichurri drizzle, truffle fries	31.95
GRILLED PORK LOIN sauteed onions, marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs	21.95	GRILLED MARINATED LAMB CHOPS rosemary, thyme and garlic marinade	37.95
SHEPHERD'S PIE ground beef, veggies, cheddar jack cheese, twice baked mashed potatoes	22.95	GALO GRILLED WHOLE CHICKEN marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs	29.95
		GALO GRILLED HALF CHICKEN	20.95

Burgers & Sandwiches

THE 18 sliced prime rib, ham, jack cheese, chorizo, sausage, fried egg, white bread, beer infused tomato cream sauce	21.95
FRENCH DIP AU JUS thinly sliced roasted prime rib, swiss gruyere, ciabatta	18.95
BUTTERMILK FRIED CHICKEN seasoned mayo, lettuce, bread & butter pickles, brioche bun	16.95
GRILLED BASIL CHICKEN fresh mozzarella, tomato, arugula, basil mayo, herb focaccia	16.95
PORTUGUESE STEAK garlic marinated shell steak, caramelized onions, ham, pepper jack cheese, toasted hero	18.95
BLACK BEAN BURGER chipotle mayo, swiss gruyere, toasted brioche bun	13.95
TAVERN BURGER 10oz hand formed fresh ground angus, lettuce, onion, tomato, half sour pickle, toasted brioche bun CHEESE: (\$1.75 each) aged cheddar / american / blue cheese / swiss gruyere / fresh mozzarella	14.95
TOPPINGS: (\$2.00 each) smoked bacon / turkey bacon / sautéed mushrooms / caramelized onions / fried egg	

Pastas

MAINE LOBSTER RAVIOLI shrimp, asparagus, vodka cream sauce	31.95
SHRIMP TOSCANA penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil	24.95
SHORT RIB RAVIOLI sauteed cremini mushrooms, truffle cream sauce	29.95
FARFALLE SAUSAGE crumbled italian sausage, tomato cream sauce	22.95
RIGATONI PRIMAVERA grilled vegetables, diced plum tomatoes, sautéed spinach, parmigiano, roasted garlic olive oil add: Chicken (+6.00), Shrimp (+8.00)	19.95

Fish

CHILEAN SEA BASS PICCATA pan seared, sautéed capers and onions, lemon white wine sauce, served over shrimp and cherry tomato risotto	35.95
GLAZED SALMON balsamic glaze, served with sautéed broccoli & carrots & mashed potatoes	27.95
LINE CAUGHT BLACKENED SWORDFISH served over sweet potato crab meat hash, topped with housemade sweet voodoo sauce	32.95
GRILLED BRANZINO FILET grilled branzino in a lemon butter sauce, fresh herbs, served with sautéed broccoli & carrots & mashed potatoes	32.95
FISH & CHIPS fresh beer battered cod, homemade tartar sauce, fries	24.95

Salads

add: Grilled or Blackened Chicken (+6.00)
Grilled Shrimp (+8.00), Grilled Salmon (+10.00)
Grilled Hangar Steak (+12.00)

CRABCAKE CAESAR chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons	19.95
FARMER'S mixed greens, goat cheese, sliced apples, mushrooms, candied walnuts, balsamic vinaigrette	15.95
COBB iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled eggs, cheddar, spicy ranch	16.95
BABY SPINACH crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette	15.95
GREEK romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb vinaigrette	14.95
BLT WEDGE iceberg, smoked bacon, sundried tomatoes, grilled red onion, crumbled blue cheese dressing	14.95
SMALL SALADS Caesar Salad / Tavern Salad / BLT Wedge	7.95

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements or allergies.

India Pale Ales:

DOGFISH HEAD 60 MINUTE Delaware 6.0%	9.00
DOGFISH HEAD 90 MINUTE Delaware 9.0%	9.50
STONE DELICIOUS GR California 7.0%	8.50
BELL`S TWO HEARTED Michigan 7.5%	9.50
21ST AMENDMENT BREW FRE OR DIE California 6.7%	9.50
SIXPOINT BENGALI New York 6.6%	9.50
SIXPOINT RESIN IMPERIAL New York 9.1%	9.50

Ales:

SIERRA NEVADA PALE ALE California 5.6%	9.00
DUVEL BELGIAN GOLDEN ALE Belgian 8.5%	12.50
DELIRIUM TREMENS STRONG PALE ALE Belgian 8.5%	12.50
SIXPOINT SWEET ACTION CREAM ALE New York 4.7%	9.50
MAGIC HAT #9 PALE ALE Vermont NY 5.6%	9.00

Lagers . Wheats . Fruit:

*CLAUSTHALER NON ALCOHOLIC LAGER Germany 0.5%	8.00
SIXPOINT THE CRISP LAGER New York 5.4%	9.50
BLUE POINT TOASTED LAGER Long Island 6.0%	9.50
FRANZISKANER HEFE-WEISSE Germany 5.0%	10.50
CRABBIE`S GINGER BEER GR England 4.8%	9.50
MAGNER`S IRISH APPLE CIDER GR Ireland 4.5%	9.50
SUPER BOCK PORTUGUESE LAGER Portugal 5.2%	8.50

Porters . Stouts:

BRECKENRIDGE VANILLA PORTER Colorado 4.7%	9.50
BLACK CHOCOLATE STOUT Brooklyn NY 10.0%	11.50

Standard:

BUDWEISER / BUD LIGHT	7.00
COORS LIGHT	7.00
HEINEKEN / HEINEKEN LIGHT	8.00
AMSTEL LIGHT	8.00
CORONA	9.00

House Taps:

TAVERN 18 IPA	8.00
GUINNESS	8.00
STELLA ARTOIS	8.00
OMMEGANG WITTE	8.00
SAMUEL ADAMS SEASONAL	8.00

Cocktails

TAVERN MANHATTAN	14.95
Woodford reserve bourbon, sweet vermouth, angostura bitters	

TAVERN OLD FASHIONED	14.95
Elijah craig small batch, muddled amarena cherries, fresh orange slice, bitters	

ESPRESSO MARTINI	14.95
Stoli Vanilla vodka, baileys, coffee liqueur, espresso shot	

GALO-TINI	13.95
Stoli raspberry vodka, chambord, sparkling wine floater, pineapple juice	

THE GALO - PALOMA	14.95
Don julio resposado tequila, grapefruit, fresh lime	

STRAWBERRY LEMONADE MOJITO	12.95
Bacardi rum, house simple syrup, mint with muddled lemon and strawberries	

SPICY AGAVE MARGARITA	12.95
Sauza tequila blanco infused with jalapeno peppers, housemade agave nectar, pineapple juice, fresh lime	

ANGRY MULE	12.95
Ancho reyes ancho chile liquor, fresh lime juice, crabbie`s ginger beer	

BLUE MULE	12.95
Stoli blueberry vodka ,fresh lime juice, crabbie`s ginger beer	

JACKED UP TEA	13.95
Jack daniels honey, orange liquer, housemade sour, iced tea, ommegang witte floater	

BLACK & WHITE MARTINI	12.95
Stoli vanilla, milk chocolate godiva liqueur, white godiva liqueur floater chocolate syrup swirled glass	

THE FULL OF RUM	12.95
Bacardi rum, pineapple juice, cranberry juice & grenadine	

BLOOD ORANGE MARGARITA	13.95
Patron tequila, sour mix, fresh lime, triple sec, blood orange juice	

TAVERN GIN & TONIC	13.95
Hendricks gin, splash of elderflower, cucumber wedge, tonic	

White & Red wine by the glass

SPARKLING prosecco, mionetto, italy (187ml)	14.00
SPARKLING rosé, bottega, italy (187ml)	14.00
ROSE alpes de haute-provence, france '21	12.50
PINOT GRIGIO ruffino, italy '20	12.00
RIESLING st. michael , germany '21	12.00
SAUVIGNON BLANC crossings, new zealand '22	12.50
CHARDONNAY robert mondavi, california '21	12.50

PINOT NOIR z alexander brown, california '21	12.50
MERLOT red diamond, washington '21	12.50
CHIANTI querceto, tuscan, italy '20	12.50
MALBEC cigar box, mendonza, argentina '21	13.00
SHIRAZ woop woop, south australia '20	12.50
CABERNET SAUVIGNON robert mondavi, california '20	13.00
CABERNET SAUVIGNON josh cellars, california '20	14.50
BLEND silk & spice, portugal'20	12.50