

Galo Tavern 18

DINNER MENU

Appetizers

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| FRENCH ONION SOUP AU GRATIN | 10.95 |
| FRIED CALAMARI | 17.95 |
| tomato sauce, chipotle mayo | |
| SAUTÉED GARLIC SHRIMP | 17.95 |
| toasted garlic crostini | |
| SAUTÉED LITTLE NECK CLAMS | 16.95 |
| garlic lemon white wine sauce, cilantro | |
| SHRIMP TEMPURA | 17.95 |
| sweet chili mayo | |
| JUMBO LUMP CRAB CAKE | 19.95 |
| roasted corn salsa, housemade tartar sauce | |
| LOBSTER & SHRIMP SPRING ROLLS | 18.95 |
| thai dipping sauce | |
| CHICKEN WINGS | 14.95 |
| buffalo / asian chili | |

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| POTATO SKINS | 14.95 |
| bacon, cheddar, sour cream | |
| KOBE BEEF SLIDERS (3) | 14.95 |
| tomato, cheddar | |
| MINI CRAB CAKE SANDWICHES (3) | 18.95 |
| slider bun, lettuce, tartar sauce | |
| SPINACH & ARTICHOKE DIP | 15.95 |
| warm tortilla chips | |
| GRILLED GOAT CHEESE FLATBREAD | 15.95 |
| goat cheese, wild mushrooms, arugula, truffle oil | |
| TAVERN MAC & CHEESE | 15.95 |
| cavatappi pasta, four cheese blend | |
| add: Smoked Bacon (+2.75); | |
| Truffle Oil (+2.75); | |
| 3oz Lobster Meat (+16.00) | |

Burgers & Sandwiches

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| THE 18 (FRANCESINHA) | 27.95 |
| sliced prime rib, ham, layers of melted jack cheese, chorizo, sausage, fried egg, beer-infused tomato cream sauce | |
| FRENCH DIP AU JUS | 21.95 |
| thinly sliced roasted prime rib, swiss gruyere, ciabatta | |
| BUTTERMILK FRIED CHICKEN | 18.95 |
| seasoned mayo, lettuce, bread & butter pickles, brioche bun | |
| GRILLED BASIL CHICKEN | 18.95 |
| fresh mozzarella, tomato, arugula, basil mayo, herb focaccia | |
| PORTUGUESE STEAK | 21.95 |
| garlic marinated sirloin steak, caramelized onions, ham, pepper jack cheese, toasted hero | |
| BLACK BEAN BURGER | 14.95 |
| chipotle mayo, swiss gruyere, toasted brioche bun | |
| TAVERN BURGER | 16.95 |
| 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 | |
| TOPPINGS: (\$2.00 each) smoked bacon / turkey bacon / sautéed mushrooms/ caramelized onions / fried egg | |

Raw Bar

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| SHRIMP COCKTAIL | 18.95 |
| cocktail sauce, chipotle mayo | |
| CLAMS ON THE HALF SHELL | 2.75 |
| Little Necks | |
| ICED OYSTERS | 3.50 |
| East Coast (Blue Point) | |

Fish

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| CHILEAN SEA BASS PICCATA | 39.95 |
| pan seared, sautéed capers and onions, lemon white wine sauce, served over shrimp and cherry tomato risotto | |
| GLAZED SALMON | 31.95 |
| balsamic glaze, served with sautéed broccoli & carrots, mashed potatoes | |
| LINE CAUGHT BLACKENED SWORDFISH | 34.95 |
| served over sweet potato crab meat hash, topped with housemade sweet voodoo sauce | |
| GRILLED BRANZINO FILET | 37.95 |
| grilled branzino, fresh herbs, served with sautéed broccoli & carrots, mashed potatoes | |
| FISH & CHIPS | 29.95 |
| fresh beer battered cod, homemade tartar sauce, fries | |

Salads

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

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| FARMER'S | 17.95 |
| mixed greens, goat cheese, sliced apples, mushrooms, candied walnuts, balsamic vinaigrette | |
| GREEK | 17.95 |
| romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb vinaigrette | |
| COBB | 17.95 |
| iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled eggs, cheddar, spicy ranch | |
| BABY SPINACH | 17.95 |
| crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette | |
| BLT WEDGE | 16.95 |
| iceberg, smoked bacon, sundried tomatoes, grilled red onion, crumbled blue cheese dressing | |
| CRABCAKE CAESAR | 22.95 |
| chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons | |
| SMALL SALADS | 9.95 |
| Caesar Salad / Tavern Salad / BLT Wedge | |

Pastas

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| MAINE LOBSTER RAVIOLI | 36.95 |
| shrimp, asparagus, vodka cream sauce | |
| SHRIMP TOSCANA | 29.95 |
| penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil | |
| SHORT RIB RAVIOLI | 34.95 |
| sautéed cremini mushrooms, truffle cream sauce | |
| FARFALLE SAUSAGE | 27.95 |
| crumbled italian sausage, tomato cream sauce | |
| RIGATONI PRIMAVERA | 24.95 |
| sautéed vegetables, diced plum tomatoes, spinach, parmigiano, roasted garlic olive oil | |
| add: Chicken (+6.00), Shrimp (+8.00) | |

Kids

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| PENNE OR LINGUINE PASTA | 12.95 |
| butter or marinara sauce | |
| CHICKEN FINGERS & FRIES | 12.95 |
| MOZZARELLA STICKS & FRIES | 13.95 |
| MINI CHEESE BURGERS & FRIES | 13.95 |

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.

Dry Aged Steaks:

served with two sides

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| 42 OZ. PORTERHOUSE FOR TWO | 125.95 |
| port wine reduction | |
| 22 OZ. BONE-IN COWBOY STEAK | 62.95 |
| port wine reduction | |
| 18 OZ. NEW YORK STRIP STEAK | 48.95 |
| port wine reduction | |

Premium Side Dishes :

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| 3 OZ. LOBSTER MASHED POTATOES | 18.95 |
| BUTTERMILK FRIED ONION RINGS | 9.95 |
| LOADED BAKED POTATO | 10.95 |
| SAUTÉED MUSHROOMS | 9.95 |
| SMALL MAC & CHEESE | 10.95 |
| SAUTÉED SPINACH | 10.95 |
| CREAMED SPINACH | 10.95 |
| GRILLED ASPARAGUS | 9.95 |

Meats:

served with two sides

BAKED POTATO / BLACK BEANS WITH BACON / FRENCH FRIES / MASHED POTATOES
RICE / SAUTÉED BROCCOLI & CARROTS / SWEET POTATO FRIES

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| 45 OZ. TOP SIRLOIN FOR TWO | 79.95 | 16 OZ. GRILLED SKIRT STEAK | 41.95 |
| picanha, grilled Brazilian steak, port wine reduction | | marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs | |
| 8 OZ. GRILLED FILET MIGNON | 44.95 | GRILLED BABY BACK RIBS | 33.95 |
| center cut filet mignon, port wine reduction | | marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs | |
| STEAK FRITES | 38.95 | Add: housemade BBQ sauce | |
| grilled hanger steak, chimichurri drizzle, truffle fries | | GRILLED PORK LOIN | 29.95 |
| GRILLED MARINATED LAMB CHOPS | 41.95 | sauteéd onions, marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs | |
| rosemary, thyme and garlic marinade | | SHEPERD'S PIE | 27.95 |
| GALO GRILLED WHOLE CHICKEN | 37.95 | ground beef, veggies, cheddar jack cheese, twice baked mashed potatoes (no sides) | |
| marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs | | | |
| GALO GRILLED HALF CHICKEN | 25.95 | | |
| marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs | | | |

India Pale Ales:

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| DOGFISH HEAD 60 MINUTE Delaware 6.0% | 9.95 |
| DOGFISH HEAD 90 MINUTE Delaware 9.0% | 9.95 |
| STONE DELICIOUS GR California 7.0% | 9.95 |
| BELL'S TWO HEARTED Michigan 7.5% | 9.95 |
| 21ST AMENDMENT BREW FREE OR DIE California 6.7% | 9.95 |
| SIXPOINT BENGALI New York 6.6% | 9.95 |
| SIXPOINT RESIN IMPERIAL New York 9.1% | 9.95 |

Ales:

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| SIERRA NEVADA PALE ALE California 5.6% | 9.95 |
| DUVEL BELGIAN GOLDEN ALE Belgian 8.5% | 12.50 |
| DELIRIUM TREMENS STRONG PALE ALE Belgian 8.5% | 12.50 |
| SIXPOINT SWEET SECTION CREAM ALE New York 4.7% | 9.95 |
| MAGIC HAT #9 PALE ALE Vermont NY 5.6% | 9.95 |

Lagers, Wheats & Fruit:

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| *CLAUSTHALER NON ALCOHOLIC Germany 0.5% | 8.95 |
| SIXPOINT THE CRISP LAGER New York 5.4% | 9.95 |
| BLUE POINT TOASTED LAGER Long Island 6.0% | 9.95 |
| FRANZISKANER HEFE-WEISSE Germany 5.0% | 10.50 |
| CRABBIE'S GINGER BEER GR England 4.8% | 9.95 |
| DOC'S HARD APPLE CIDER GR American 5.0% | 9.95 |
| SUPER BOCK PORTUGUESE LAGER Portugal 5.2% | 9.95 |

Porters & Stouts:

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| BRECKENRIDGE VANILLA PORTER Colorado 4.7% | 9.95 |
| BLACK CHOCOLATE STOUT Brooklyn NY 10.0% | 10.50 |

Standard:

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| BUDWEISER / BUD LIGHT | 7.50 |
| COORS LIGHT | 7.50 |
| AMSTEL LIGHT | 8.50 |
| HEINEKEN/ HEINEKEN LIGHT | 9.50 |
| CORONA | 9.50 |

House Taps:

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| TAVERN 18 IPA | 8.50 |
| GUINNESS | 8.50 |
| STELLA ARTOIS | 8.50 |
| OMMEGANG WITTE | 8.50 |
| SAMUEL ADAMS SEASONAL | 8.50 |

Cocktails

TAVERN MANHATTAN 15.95
Woodford reserve bourbon, sweet vermouth, angostura bitters

TAVERN OLD FASHIONED 15.95
Elijah Craig small batch, muddled amarena cherries, fresh orange slice, bitters

TAVERN GIN & TONIC 14.95
Hendricks gin, splash of elderflower, cucumber wedge, tonic

ESPRESSO MARTINI 15.95
Stoli vanilla vodka, baileys, coffee liqueur, espresso shot

GALO-TINI 14.95
Stoli raspberry vodka, chambord, sparkling wine floater, pineapple juice

THE GALO - PALOMA 15.95
Don julio reposado tequila, grapefruit, fresh lime

STRAWBERRY LEMONADE MOJITO 14.95
Bacardi rum, house simple syrup, mint with muddled lemon and strawberries

SPICY AGAVE MARGARITA 13.95
Cuervo tequila blanco infused with jalapeno peppers, housemade agave nectar, pineapple juice, fresh lime

ANGRY MULE 13.95
Ancho reyes ancho chile liquor, fresh lime juice, crabbie's ginger beer

BLUE MULE 13.95
Stoli blueberry vodka, fresh lime juice, crabbie's ginger beer

JACKED UP TEA 14.95
Jack daniels honey, orange liqueur, housemade sour, iced tea, ommegang witte floater

BLACK & WHITE MARTINI 14.95
Stoli vanilla, baileys chocolate liqueur, white moztart chocolate liqueur, chocolate syrup swirled glass

THE FULL OF RUM 13.95
Bacardi rum, pineapple juice, cranberry juice & grenadine

BLOOD ORANGE MARGARITA 14.95
Patron tequila, sour mix, fresh lime, triple sec, blood orange juice

White & Red wine by the glass

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| SPARKLING prosecco, mionetto, italy (187ml) | 14.95 |
| SPARKLING rosé, bottega, italy (187ml) | 14.95 |
| ROSE alpes de haute-provence, france '22 | 12.95 |
| PINOT GRIGIO ruffino, italy '22 | 12.95 |
| RIESLING st. michael, germany '22 | 12.95 |
| SAUVIGNON BLANC crossings, new zealand '22 | 13.95 |
| CHARDONNAY robert mondavi, california '22 | 13.95 |

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| PINOT NOIR rock point, oregon '21 | 12.95 |
| MERLOT red diamond, washington '21 | 12.95 |
| CHIANTI querceto, tuscan, italy '21 | 12.95 |
| MALBEC cigar box, mendonza, argentina '21 | 13.95 |
| SHIRAZ woop woop, south australia '21 | 12.95 |
| CABERNET SAUVIGNON robert mondavi, california '21 | 13.95 |
| CABERNET SAUVIGNON josh cellars, california '21 | 14.95 |
| BLEND silk & spice, portugal '21 | 12.95 |