

# Galo Tavern 18

## LUNCH MENU

### Appetizers

<b>FRENCH ONION SOUP AU GRATIN</b>	9.95
<b>FRIED CALAMARI</b> tomato sauce, chipotle mayo	16.95
<b>SAUTÉED GARLIC SHRIMP</b> toasted garlic crostini	15.95
<b>SHRIMP TEMPURA</b> sweet chili mayo	15.95
<b>JUMBO LUMP CRAB CAKE</b> roasted corn salsa, housemade tartar sauce	17.95
<b>SAUTÉED LITTLE NECK CLAMS</b> garlic lemon white wine sauce, cilantro	15.95
<b>CHICKEN WINGS</b> buffalo / asian chili	14.95
<b>LOBSTER &amp; SHRIMP SPRING ROLLS</b> thai dipping sauce	16.95

<b>POTATO SKINS</b> bacon, cheddar, sour cream	13.95
<b>KOBE BEEF SLIDERS (3)</b> tomato, cheddar	14.95
<b>MINI CRAB CAKE SANDWICHES (3)</b> slider bun, lettuce, tartar sauce	16.95
<b>SPINACH &amp; ARTICHOKE DIP</b> warm tortilla chips	14.95
<b>GRILLED GOAT CHEESE FLATBREAD</b> goat cheese, wild mushrooms, arugula, truffle oil	14.95
<b>TAVERN MAC &amp; CHEESE</b> cavatappi pasta, four cheese blend add: <b>Smoked Bacon (+2.75);</b> <b>Truffle Oil (+2.75);</b> <b>3oz Lobster Meat (+16.00)</b>	13.95

### Raw Bar

<b>SHRIMP COCKTAIL</b> cocktail sauce, chipotle mayo	17.95
<b>CLAMS ON THE HALF SHELL</b> Little Necks	2.75
<b>ICED OYSTERS</b> East (Blue Point)	3.50

### Kids

<b>PENNE OR LINGUINE PASTA</b> butter or marinara sauce	12.95
<b>CHICKEN FINGERS &amp; FRIES</b>	12.95
<b>MOZZARELLA STICKS &amp; FRIES</b>	13.95
<b>MINI CHEESE BURGERS &amp; FRIES</b>	13.95

### Dry Aged Steaks:

served with two sides

<b>42 OZ PORTERHOUSE FOR TWO</b> port wine reduction	119.95
<b>22 OZ BONE-IN COWBOY STEAK</b> port wine reduction	55.95
<b>18 OZ NEW YORK STRIP STEAK</b> port wine reduction	45.95

### Premium Side Dishes:

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:

all meats served with two sides

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

<b>45 OZ. TOP SIRLOIN FOR TWO</b> picanha grilled Brazilian steak, port wine reduction	73.95
<b>8 OZ. GRILLED FILET MIGNON</b> center cut filet mignon, port wine reduction	41.95
<b>16 OZ. GRILLED SKIRT STEAK</b> marinated in a Portuguese style sauce, garlic olive oil, butter, mild spices & fresh herbs	36.95
<b>STEAK FRITES</b> grilled hanger steak, chimichurri drizzle, truffle fries	33.95
<b>GALO GRILLED WHOLE CHICKEN</b> marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs	31.95
<b>GALO GRILLED HALF CHICKEN</b>	22.95

<b>GRILLED MARINATED LAMB CHOPS</b> rosemary, thyme and garlic marinade	39.95
<b>GRILLED BABY BACK RIBS</b> marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs Add: housemade BBQ sauce	31.95
<b>GRILLED PORK LOIN</b> sauteéd onions, marinated in a Portuguese style sauce, garlic, olive oil, butter, mild spices & fresh herbs	23.95
<b>SHEPERD'S PIE</b> ground beef, veggies, cheddar jack cheese, twice baked mashed potatoes (no sides)	24.95

### Burgers & Sandwiches

<b>THE 18 (FRANCESINHA)</b> sliced prime rib, ham, layers of melted jack cheese, chorizo, sausage, fried egg, beer-infused tomato cream sauce	23.95
<b>FRENCH DIP AU JUS</b> thinly sliced roasted prime rib, swiss gruyere, ciabatta	19.95
<b>BUTTERMILK FRIED CHICKEN</b> seasoned mayo, lettuce, bread & butter pickles, brioche bun	17.95
<b>GRILLED BASIL CHICKEN</b> fresh mozzarella, tomato, arugula, basil mayo, herb focaccia	17.95
<b>PORTUGUESE STEAK</b> garlic marinated sirloin steak, caramelized onions, ham, pepper jack cheese, toasted hero	19.95
<b>BLACK BEAN BURGER</b> chipotle mayo, swiss gruyere, toasted brioche bun	14.95
<b>TAVERN BURGER</b> 10oz hand formed fresh ground angus, lettuce, onion, tomato, half sour pickle, toasted brioche bun <b>CHEESE: (\$1.75 each) aged cheddar / american / blue cheese / swiss gruyere / fresh mozzarella</b>	15.95
<b>TOPPINGS: (\$2.00 each) smoked bacon / turkey bacon / sautéed mushrooms / caramelized onions / fried egg</b>	

### Pastas

<b>MAINE LOBSTER RAVIOLI</b> shrimp, asparagus, vodka cream sauce	33.95
<b>SHRIMP TOSCANA</b> penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil	26.95
<b>SHORT RIB RAVIOLI</b> sauteéd cremini mushrooms, truffle cream sauce	31.95
<b>FARFALLE SAUSAGE</b> crumbled italian sausage, tomato cream sauce	24.95
<b>RIGATONI PRIMAVERA</b> sauteéd vegetables, diced plum tomatoes, spinach, parmigiano, roasted garlic olive oil add: Chicken (+6.00), Shrimp (+8.00)	20.95

### Fish

<b>CHILEAN SEA BASS PICCATA</b> pan seared, sautéed capers and onions, lemon white wine sauce, served over shrimp and chery tomato risotto	37.95
<b>GLAZED SALMON</b> balsamic glaze, served with sautéed broccoli & carrots & mashed potatoes	29.95
<b>LINE CAUGHT BLACKENED SWORDFISH</b> served over sweet potato crab meat hash, topped with housemade sweet voodoo sauce	34.95
<b>GRILLED BRANZINO FILET</b> grilled branzino, fresh herbs, served with sautéed broccoli & carrots, mashed potatoes	34.95
<b>FISH &amp; CHIPS</b> fresh beer battered cod, homemade tartar sauce, fries	26.95

### Salads

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

<b>CRABCAKE CAESAR</b> chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons	20.95
<b>FARMER'S</b> mixed greens, goat cheese, sliced apples, mushrooms, candied walnuts, balsamic vinaigrette	16.95
<b>COBB</b> iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled eggs, cheddar, spicy ranch	17.95
<b>BABY SPINACH</b> crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette	16.95
<b>GREEK</b> romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb vinaigrette	15.95
<b>BLT WEDGE</b> iceberg, smoked bacon, sundried tomatoes, grilled red onion, crumbled blue cheese dressing	15.95
<b>SMALL SALADS</b> Caesar Salad / Tavern Salad / BLT Wedge	8.95

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

## India Pale Ales:

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

## Ales:

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

## Lagers . Wheats . Fruit:

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

## Porters . Stouts:

<b>BRECKENRIDGE VANILLA PORTER</b> Colorado 4.7%	9.95
<b>BLACK CHOCOLATE STOUT</b> Brooklyn NY 10.0%	10.50

## Standard:

<b>BUDWEISER / BUD LIGHT</b>	7.50
<b>COORS LIGHT</b>	7.50
<b>AMSTEL LIGHT</b>	8.50
<b>HEINEKEN / HEINEKEN LIGHT</b>	9.50
<b>CORONA</b>	9.50

## House Taps:

<b>TAVERN 18 IPA</b>	8.50
<b>GUINNESS</b>	8.50
<b>STELLA ARTOIS</b>	8.50
<b>OMMEGANG WITTE</b>	8.50
<b>SAMUEL ADAMS SEASONAL</b>	8.50

## Cocktails

<b>TAVERN MANHATTAN</b>	15.95
Woodford reserve bourbon, sweet vermouth, angostura bitters	

<b>TAVERN OLD FASHIONED</b>	15.95
Elijah craig small batch, muddled amarena cherries, fresh orange slice, bitters	

<b>TAVERN GIN &amp; TONIC</b>	14.95
Hendricks gin, splash of elderflower, cucumber wedge, tonic	

<b>ESPRESSO MARTINI</b>	15.95
Stoli Vanilla vodka, baileys, coffee liqueur, espresso shot	

<b>GALO-TINI</b>	14.95
Stoli raspberry vodka, chambord, sparkling wine floater, pineapple juice	

<b>THE GALO - PALOMA</b>	15.95
Don julio reposado tequila, grapefruit, fresh lime	

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

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

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

<b>BLUE MULE</b>	13.95
Stoli blueberry vodka ,fresh lime juice, crabbie's ginger beer	

<b>JACKED UP TEA</b>	14.95
Jack daniels honey, orange liquer, housemade sour, iced tea, ommegang witte floater	

<b>BLACK &amp; WHITE MARTINI</b>	14.95
Stoli vanilla, milk chocolate godiva liqueur, white godiva liqueur floater chocolate syrup swirled glass	

<b>THE FULL OF RUM</b>	13.95
Bacardi rum, pineapple juice, cranberry juice & grenadine	

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

## White & Red wine by the glass

<b>SPARKLING</b> prosecco, mionetto, italy (187ml)	14.95
<b>SPARKLING</b> rosé, bottega, italy (187ml)	14.95
<b>ROSE</b> alpes de haute-provence, france '22	12.95
<b>PINOT GRIGIO</b> ruffino, italy '22	12.95
<b>RIESLING</b> st. michael , germany '22	12.95
<b>SAUVIGNON BLANC</b> crossings, new zealand '22	13.95
<b>CHARDONNAY</b> robert mondavi, california '21	13.95

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