

APPETIZERS

Our House Specialty Crab Louis Salad...\$6

Cracker Basket with Homemade Liver Pâté & Garlic Butter \$4.95

Homemade Soup Cup \$2.95 Bowl \$3.95

Toasted Garlic Bread \$0.95

Succulent Grilled Shrimp

Served with Homemade Cocktail Sauce \$10

Lemon Pepper Grilled Scallops

Served with Drawn Butter \$13

Alaskan King Crab Legs

Steamed & Split, served with Drawn Butter Half or Full Pound MKT

‡ **Create your own Golden Fried Platter** ‡

Two choices \$6.95 Three choices \$9.95 Four choices \$12.95

Almond Breaded Duck Tenders

Served with Homemade Honey-Mustard Dressing Half \$4.95 Full \$6.95

Breaded Dill Pickle Spears

Served with Homemade Ranch Dressing Half \$4.95 Full \$6.95

Crispy Onion Battered Green Beans

Served with Raspberry Vinaigrette Dressing Half \$3.95 Full \$5.95

Crunchy Golden Chicken Bites

Served with B.B.Q. Sauce Half \$3.95 Full \$5.95

Inferno Bone-In Chicken Wings & Legs

Served with Homemade Bleu Cheese Dressing Half \$4.95 Full \$6.95

Red & Green Battered Jalapeno Bottle Caps

Served with Homemade Ranch Dressing Half \$3.95 Full \$5.95

Oozy Beer Battered Mozzarella Sticks

Served with Homemade Red Sauce Half \$3.95 Full \$5.95

Beer Battered Onion Rings

Served with Homemade Cocktail Sauce Half \$4.95 Full \$7.95

DESSERT



Market House Mud Slide

CHILDREN'S MENU

\$5.95

- ★ Tavern Burger with fries
- ★ Crispy Chicken Bites with fries
- ★ Grilled Cheese with fries
- ★ Peanut Butter & Jelly with fries
- ★ Fettuccini with Homemade Red Sauce & toasted garlic bread



SPECIALTY DRINKS

Melon Ball

Melon, Vodka, Orange J.

Muggy Maggie

Vodka, Lemonade, Orange J.

By The Pool

Melon, Peach, Orange J., Light Soda

Lolly's Lip Smacker

Melon, Cranberry J., Orange J.

Rosie Fizz

Slo Gin, Grenadine, Lime J., Light Soda

Key Largo Parrot

Tropical Schnapps, Orange J., Grenadine

Beach Bum

Tropical Schnapps, Cranberry J., Grapefruit J.

Cool Aide

Melon, Cranberry J., Soda Water

Calypso Cooler

White Wine, Peach, Pineapple J.

Watermelon

Vodka, Southern Comfort, Strawberry, Orange J.

Poopy Puppy

Butterscotch, Amaretto, Kahlua, Irish Cream, Cola

Lynchburg Lemon Aide

Jack Daniel's, Triple Sec, Sweet & Sour, Light Soda

Long Beach Iced Tea

Vodka, Rum, Tequila, Triple Sec, Sweet & Sour, Cranberry J.

Hurricane LauLau

Vodka, Rum, Amaretto, Pineapple J., Grapefruit J., Grenadine

Banana Split

Cr. De Cocoa, Cr. De Banana, Hot Chocolate

Mary Hazel

Cr. De Menth, Frangelico, Hot Chocolate

Slo-Poke

Butterscotch, Hot Chocolate

Peppermint Paddy

Peppermint, Hot Chocolate

Tuacacino

Tuaca, Hot Chocolate, Coffee

Keoke Coffee

Kahlua, Cr. De Cocoa, Brandy, Coffee

Tennessee Mud

Jack Daniel's, Amaretto, Coffee

Nutty Irishman

Frangelico, Baileys, Coffee

Italian Coffee

Amaretto, Coffee

Mexican Coffee

Kahlua, Coffee

Caribbean Coffee

Malibu, Coffee

Irish Coffee

Whiskey, Coffee

Hot Apple Pie

Tuaca, Hot Spiced Cider

Peach Kiss

Peach, Hot Spiced Cider

ALL HOT DRINKS ARE TOPPED WITH WHIPPED CREAM



Award Winning Banana Fosters Drink

COLD BEER

FROSTED MUG

'Galena Beer Company'

Fevré River Ale ~ Heiferweisen

Leinenkugel's Red, & Honeyweiss

Beck's & Beck's Dark

Samuel Adams, Heineken

Michelob & Michelob Ultra

Bud & Bud Light, Busch Light

MGD, Miller Lite, Coors Light

O'Doul's & O'Doul's Amber

NON-ALCOHOLIC BEVERAGES

Pepsi ☉ Caffeine Free Diet Pepsi

Sierra Mist ☉ Mountain Dew

Iced Tea ☉ Raspberry Iced Tea

Country Time Lemonade ☉ Arnold Palmer

Juice ☉ Milk ☉ Bottled Water

Hot Herb Tea ☉ Lipton Hot Cider

Cinnamon Coffee ☉ Hot Chocolate

WINE

Sycamore Lane Pinot Grigio

Crisp flavored with an aroma of citrus, melon & pear

Sycamore Lane Chardonnay

Dry full flavored with an aroma of apple & citrus

Sycamore Lane White Zinfandel

Light bodied blush with an aroma of berries & fruit flavor

Marcus James Riesling

Semi dry, rich full flavored with apricot & mango

Fratelli Cella Lambrusco

Soft, sweet Italian red served chilled

Astica Syrah

Argentina deep red, fruit & spicy notes that are surprisingly sweet

Sycamore Lane Cabernet Sauvignon

Rich, flavored with cherry & blackcurrant, enhanced by oak aging

Sycamore Lane Merlot

Medium bodied with an aroma of black cherry & subtle tones of oak aging

Sutter Homes Fre' Non-Alcoholic Premium White

A sophisticated alternative with fresh, fragrant aromas & full smooth flavors

Sutter Homes Fre' Non-Alcoholic Premium Red

A sophisticated alternative with fresh cherry aromas & smooth fruity flavors

HOUSE SPECIALTIES

Our Famous Crab Louis Salad

A delicate blend of Crab & White Fish in a House Seasoned Brandy Mayonnaise Dressing, served on a bed of greens with a slice of Cheddar Cheese, a Tomato Wedge & Toasted Garlic Bread Half \$9 Full \$13

Crab Louis Melt

Our Famous Crab Louis Salad served Warm & Open Faced on Toasted Marbled Rye Bread topped off with Shredded Cheddar & Swiss Cheese, accompanied by a Tomato & Cucumber Slice \$7.95

Cabernet Burger

If you love Burgers, you'll love this platter of pleasing flavours! We have taken our original 'Tavern Burger', added a flair of spices and a hint of Cabernet. Served with our Crab Louis Salad & *your choice of potato
Half Pound \$9.95 Quarter Pound \$8.95

Galena's Number One Tavern Burger

U.S.D.A. Fine Ground Beef grilled to your liking, served with our Crab Louis Salad & *your choice of potato
Half Pound \$7.95 Quarter Pound \$6.95

Flat Iron Steak

This Six ounce sister of the Ribeye is Marbled for excellent flavor, served with our Crab Louis Salad, *your choice of potato & Toasted Garlic Bread \$9.95

*potato choices; French Fries, Sweet Potato Fries, Homemade Chips

Beef Burrito

House Seasoned Beef Taco Meat rolled in a Flour Tortilla topped with Refried Beans, smothered in Salsa & Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes, Black Olives, Sour Cream & Homemade Tortilla Chips \$10.95

Reuben

In House Slow Roasted Corn-Beef layered with Sauerkraut, Thousand Island Dressing & Swiss Cheese, served on Toasted Marble Rye Bread with a side of Hot German Potato Salad flecked with Bacon Pieces \$8.95

Combination Cold Plate

This delightful trio features all three of our Homemade salads; Crab Louis, Tuna & Chicken. Served on a bed of greens with Shredded Cheddar Cheese, a Tomato Wedge, Cucumber Slice, Hard Boiled Egg & Toasted Garlic Bread \$7.95

Chicken Salad Plate

This White & Dark Chicken Salad is seasoned with a hint of cayenne pepper, served on a bed of greens with Shredded Cheddar Cheese, a Tomato Wedge, Hard Boiled Egg & Toasted Garlic Bread \$7.95

Tuna Salad Plate

This Delicately Seasoned White Tuna is served on a bed of greens with Shredded Cheddar Cheese, a Tomato Wedge, Hard Boiled Egg & Toasted Garlic Bread \$7.95

Tuna Melt

Delicately Seasoned White Tuna served Warmed on Toasted Garlic Bread topped off with Shredded Cheddar & Swiss Cheese, strewn with Diced Tomatoes \$5.95

VEGETARIAN

Fresh Garden Salad

Crisp Lettuce topped with Shredded Carrots, Chopped Purple Cabbage, Raw Onions, Sliced Portabella Mushrooms, Tomatoes & Cucumbers \$7.95

Portabella Mushroom Sandwich

Delicately Seasoned, grilled & served with our Crab Louis Salad & *your choice of potato \$7.95

Boca Burger served with *your choice of potato \$5.95

Sautéed Vegetables in a Pita Pocket, ask for our Homemade Dill Sauce, Lettuce & Tomato \$6.95

Black Bean & Wild Rice Burrito

rolled in a Flour Tortilla, smothered in Salsa topped with Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes, Black Olives, Sour Cream & Homemade Tortilla Chips \$7.95

SALADS

All of our Salads are made fresh to order with Shredded Carrots & Chopped Purple Cabbage.
We will blend in our garden fresh lettuce & tomatoes when in season.
All Salads are served with Toasted Garlic Bread (excluding the Taco Salad) & your choice of dressing.

Bacon & Tomato

Savory Grilled & Chopped Bacon piled high,
smothered in Diced Tomatoes &
accompanied by a Hard Boiled Egg \$8.95

Ham & Turkey Chef

Sequenced Ham & Turkey rolls, topped with
Shredded Cheddar & Swiss Cheeses, Raw Onion,
Tomato & Cucumber Slices \$8.95

Fiesta Beef Taco

House Seasoned Beef Taco Meat, Raw Onion,
Shredded Cheddar Cheese, Black Olives &
Diced Tomatoes all in a Homemade Taco Shell \$9.95

Crunchy Golden Chicken

Lightly Breaded Chicken Pieces
tossed with Shredded Cheddar Cheese,
Chopped Walnuts & Dried Cranberries \$9.95

Grilled Chicken

House Seasoned Chicken Breast topped with
Shredded Cheddar Cheese, Raw Onion,
Tomato & Cucumber Slices \$9.95

Duck Breast

Grilled to your liking, Juicy Duck Breast, tossed with
Chopped Walnuts & Cranberries, accented by
Tomato & Cucumber slices \$13.95

Shrimp

Luscious Grilled Shrimp sprinkled with
Shredded Swiss Cheese, accented by Raw Onion,
Tomato & Cucumber Slices \$11.95

Salmon

Light & Flakey Grilled to perfection Salmon
tossed with Shredded Swiss Cheese,
Chopped Walnuts & Dried Cranberries \$14.95

Salad Dressing Choices:

Homemade: House-Creamy Garlic Parmesan, Honey-Mustard, Ranch, Bleu Cheese

Fat Free: Raspberry Vinaigrette, French

Also available: Thousand Island, Salsa, Virgin Olive Oil & Select Vinegars

WRAP IT or STACK IT

Choose from:

Traditional White Bread or Bun,
Marbled Rye, Buttery Toasted Croissant, Flour Tortilla

Our Famous Crab Louis Salad \$7

B.L.T. \$4

Chicken Filet, Crispy Golden Fried \$4

Chicken Salad, Seasoned with a hint of cayenne pepper \$5

Duck Breast, Butter-fried & Grilled to your liking \$7

Grilled Chicken Breast, House Seasoned & Orange Glazed \$5

Ham, Turkey & Bacon Club \$6

Pizza Burger, Beef & Pork Breaded \$5

Pork Tenderloin, Breaded, Fried & Oversized \$5

White Tuna Salad, Delicately Seasoned \$5

Ask For: Lettuce, Tomato, Pickles, Raw or Grilled Onions

ADD MOUTH WATERING OPTIONS

-  American, Cheddar or Swiss Cheese \$0.50
-  Bleu Cheese Dressing \$0.50
-  Grilled Bacon \$0.50
-  Portabella Mushroom \$2.50
-  Crab Louis Salad \$3.00
-  House Salad \$2.95
-  Homemade Cole Slaw \$2.50
-  Homemade Creamy Cucumbers \$2.50
-  Cottage Cheese \$2.50
-  Sautéed Vegetable Medley \$3.95
-  Homemade Chips \$2.50
-  Sweet Potato Fries \$2.00
-  French Fries \$1.50
-  Hot German Potato Salad flecked with Bacon Pieces \$2.50
-  Long Grain & Wild Rice \$2.50
-  Baked Potato \$1.50
-  Homemade Soup
Cup \$2.95 Bowl \$3.95

Save room for our signature **MARKET HOUSE MUD SLIDE DESSERT**

This delightful warm fudge brownie is served with vanilla ice cream, topped off with whipped cream & chocolate syrup. This taste bud enticing dessert is sure to please any sweet tooth!

Start your Entrée with a House Salad, Cottage Cheese, Homemade Cole Slaw or Creamy Cucumbers accompanied by a Cracker Basket with Homemade Liver Pâté & Garlic Parmesan Butter Spread. All Entrées (excluding pasta) receive the starch of your choice: French Fries, Sweet Potato Fries, Baked Potato or Long Grain & Wild Rice in addition to Toasted Garlic Bread.

BEEF

Filet

Eight ounces of Center Cut Tender Seasoned
Choice Beef Grilled to perfection \$22

Flat Iron

This Six ounce sister of the Ribeye is
Marbled for excellent flavor \$15

POULTRY

Duck

Maple Leaf Farms Boneless, Tender Grilled & Juicy Skin-On Breast Single \$17 Double \$25

Grilled Chicken

House Seasoned Chicken Breast brushed with a Mediterranean Orange Glaze Single \$13 Double \$16

Fried Chicken

With a touch of Honey, this Crispy Chicken is finger lickin' good \$11

BARBEQUE

Pork Ribs

Slow cooked in our Secret Recipe B.B.Q. Sauce till they almost fall off the bones Half \$16 Full \$22

SEAFOOD

Salmon

High in Omega 3's, Atlantic Farm Raised Salmon
brushed with a Mediterranean Orange Glaze \$20

Swordfish

Wild, Line Caught Swordfish
seasoned with Lemon Pepper
brushed with a Mediterranean Orange Glaze \$21

Scallops

Coldwater, Colossal Lemon Peppered Scallops
Grilled to perfection \$25

Shrimp

Your choice of Farm Raised
Golden Fried or Grilled Shrimp \$19

Seafood Platter

Everything is Grilled! Lemon Pepper Scallops, Shrimp
& your choice of Salmon or Swordfish \$27

King Crab Legs

Alaskan King Crab Legs, Steamed & Split
for your enjoyment Half or Full Pound MKT

FETTUCCINI

All pastas are served with Homemade Red Sauce
sprinkled with Shredded Cheddar & Swiss Cheeses.

Chicken Breast

Lightly Seasoned \$15

Duck Breast

Grilled to your liking \$19

Filet Steak

Center Cut Grilled to perfection \$25

Flat Iron Steak

Marbled for excellent flavor \$20

Shrimp & Scallops

Grilled & Colossal \$25

Sautéed Vegetable Medley

Carrots, Cauliflower, Green Beans, Onions,
Red & Yellow Peppers \$15

Plain \$10

Create your own Combination Platter by adding more Mouth Watering options to your Entrée.
Sautéed Vegetable Medley \$3.95 Our Famous Crab Louis Salad \$6 Grilled or Fried Shrimp \$5
Chicken Breast, Grilled & topped with a Mediterranean Orange Glaze \$6
B.B.Q. Pork Ribs \$9 Alaskan King Crab Legs, Steamed & Split Half or Full Pound MKT