

Welcome to the Gale Street Inn where a legacy of hospitality and conviviality has lived since 1963. We serve you today on the backs of the hard working professionals that came before us and we thank them for setting this stage. Within the current service team around you there is a core group who've been together for 20 years. We love what we do and we'll work hard to show you that you made a good choice to dine here today.



Our guests come from all over this great city and thanks to that airport up the road, well beyond. We have locals who frequent quite often and we have regulars who visit once or twice a year... for over 40 years in a row, thanks to you all! We are a friendly place, a celebration place and we'll always aim to be that happy place. We don't play favorites, we know some better than others and we'd like to know you all. If this is your first visit please tell us and we can get you on our radar as we are now on yours.

We're a mostly "from scratch" kitchen. We source and invest in quality proteins, produce and ingredients and take great pride in our preparation in presenting them to you. Items on our menu have come and gone over the years but feel free to ask for an old favorite and we just may be able to accommodate. Finally, if there is anything we can do to make your experience with us better, do not hesitate to stop any of us and we'll help make it happen.

We're glad you're here... The Gale Street Team.

STARTERS

Oysters Rockefeller - creamed spinach, bacon, anise 12 *GF*

Raw Oysters - (6) on the half shell, horseradish, lemon, cocktail sauce 14 *GF*

Artichoke Dip - spinach, crisp carrots, pita bread 8 *GF*

Pulled Pork Sliders applewood smoked, crispy onions, pickle 3 for 9, 4 for 10

Crab Cakes - arugula salad, avocado, lemon butter 14

Fried Calamari and Peppers - crispy calamari, mild cherry peppers, marinara 13

Vegetable and Cheese Potato Skins - broccoli, carrot, mushroom, zucchini 7 *GF*

Bacon and Cheese Potato Skins - scallions, sour cream 8 *GF*

SOUP

with multi grain bread and whipped honey butter

Spicy Chicken Tomatillo cup 4 bowl 6 *GF*

Chef's Choice cup 4 bowl 6

Baked Onion Soup Gratin 7.50

SALADS

with multi grain bread and whipped honey butter

add a cup of our daily made soup to your entrée salad for \$2

Prime Steak Caesar - medium cooked prime sirloin, soft boiled egg, classic parmesan dressing 16 *GF*

Beet, Bleu and Pear - honey balsamic vinaigrette toasted walnuts 11 *GF*

Smokehouse - applewood smoked pork, Tillamook cheddar, avocado, cucumber, tomato, red onion and a bbq'd buttermilk ranch dressing with baked croutons 13 *GF*

Chopped Chicken Cobb - crisp romaine, avocado, Danish bleu cheese, smoked bacon, scallions, tomato, honey mustard vinaigrette 14 *GF*

House Mix - mixed greens, shaved broccoli, carrots 10 *GF*

Dressings - Sweet Balsamic, Juanita's Creamy Garlic, Ranch, Thousand Island or Honey Mustard

GF - These dishes are or can be prepared Gluten Free

Add a cup of chicken tomatillo or today's soup to any salad, sandwich or burger for only \$2

SANDWICHES

With fresh cut fries and horseradish coleslaw. Add a cup of our daily made soup for \$2 or small mix salad for \$3.

Fried Chicken Sandwich - buttermilk fried, applewood smoked ham, gruyere, dijonnaise, pickles 12

Route 21 Steak Sandwich - broiled prime sirloin on a toasted roll, caramelized onions, roasted mushrooms, garlic aioli 16

Grilled Vegetable Club - portobello mushroom, roasted red peppers, gruyere cheese, grilled zucchini, garlic aioli 12

BURGERS

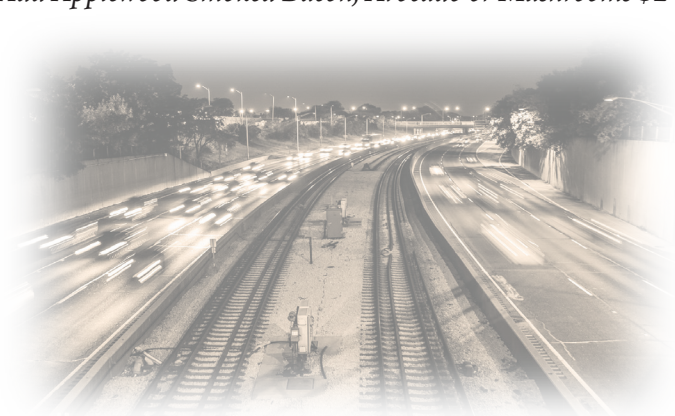
With fresh cut fries and horseradish coleslaw. Add a cup of our daily made soup for \$2 or small mix salad for \$3.

Turkey Burger - pan seared house made patty stuffed with brie cheese, oven roasted tomato, caramelized onions, arugula 12

Pullman - 8 oz char grilled prime chuck and short rib blend, gruyere cheese, caramelized onions, sliced pickles, dijonnaise 15

Classic Cheeseburger - 8 oz char grilled prime chuck and short rib blend, lettuce, tomato, sliced pickles. Choice of American, Tillamook cheddar, Gruyere or Monterey Jack cheese 13 (*Bleu Cheese Add \$2*)

Add Applewood Smoked Bacon, Avocado or Mushrooms \$2



HOUSE FAVORITES

Served with a cup of soup or a small mixed salad and a choice of side unless noted

Javier's Jambalaya - cajun rice, shrimp, chicken, smoked andouille sausage 23 *GF*

Atlantic Salmon - grilled or blackened, wild rice, grilled asparagus 22 *GF*

New York Strip - 12 oz AB certified black angus cut, charbroiled and prepared to your liking 42 *GF*

Filet Mignon - 8 oz USDA choice cut, charbroiled and prepared to your liking 39 *GF*

Fried Shrimp - butterflied & panko crusted in house, fried to a golden brown, lemon, cocktail sauce 29

Alaskan King Crab Legs - one pound of split and steamed legs, lemon, drawn butter mkt *GF*

South African Lobster Tail - (2) 5/6 oz broiled tail, lemon, drawn butter mkt *GF*

SEASONAL

Served with a cup of soup or a small mixed salad

Boneless Half Chicken – wild rice, broccoli florets, roasted chicken jus 19 *GF*

Butternut Squash Risotto – sage brown butter, toasted walnuts, shaved parmesan 18 *GF*

Duck Two Ways – lightly smoked duck breast, butternut squash puree, red wine duck jus, and duck confit in phyllo with dried apricots, sweet onions, potato puree 29

Pan Seared Lake Superior Whitefish – mushroom trio, cipollini onions, artichoke hearts, wild rice 23 *GF*

Pork Schnitzel – breaded pork loin, chive spaetzle, currant chutney 19

Penne Primavera – al dente pasta, house fresh veggies, charred tomato cream, shaved parmesan 17

Tonight's Fresh Seafood Presentation mkt

Our baby back rib dinners are served with a cup of soup or a small mixed salad and a choice of side.

RIBS *GF*

Whole Rack 29 **Half Rack** 18

RIB COMBOS

Half Rack & Fried Shrimp (4) 29

Half Rack & Atlantic Salmon 5oz 26 *GF*

Half Rack & Buttermilk Fried Chicken Breast 25

Half Rack & Jambalaya 30 *GF*

Half Rack & Crab Legs ½ pound mkt *GF*

Half Rack & Lobster Tail (1) mkt *GF*

Half Rack & Filet Mignon 53 *GF*

Other Popular Combinations

Filet & Crab Legs 68 *GF*

Filet & Fried Shrimp (4) 50

Filet & Lobster Tail 68 *GF*

Filet & Jambalaya 51 *GF*

Slow Roasted Prime Rib

Every Saturday & Sunday while supplies last *GF*

SIDES *GF* 4

Fresh Cut Fries | Au Gratin Potatoes | Wild Rice

Creamed Spinach with bacon | Grilled Asparagus

Twice Baked Potato bacon and parmesan, scallions add \$2

Mac n Cheese of the night (*not gluten free*)

DESSERTS

Triple Chocolate Mousse Bomb - with raspberries 8 *GF*

Carrot Cake - cream cheese icing 8 *GF*

Traditional Pumpkin Bar - with nuts, chocolate chips and coconut 8

Arthur's Cherry Pie - with a scoop of vanilla 8

Caramel Apple Cheesecake 7

Turtle Pie - homemade chocolate and vanilla ice cream, candied pecans, chocolate and caramel syrups 10

GF - These dishes are or can be prepared Gluten Free

