

**W**elcome 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

- Crab Cakes** - arugula salad, avocado, lemon butter 14
- Smoked Chicken Wings** - apple wood smoked, BBQ sauce, ranch dressings on the side 10
- Raw Oysters** - (6) on the half shell, horseradish, lemon, cocktail sauce 15
- Vegetable Potato Skins** - broccoli, carrot, mushroom, zucchini 7
- Bacon and Cheese Potato Skins** - scallions, sour cream 8
- Bacon and Eggs** - deviled eggs, candied bacon 7
- Spinach & Artichoke Dip** - pita bread, crisp carrots 8
- Fried Calamari** - seasoned tomato sauce 14

## SOUP

*with multi grain bread and whipped honey butter*

- Spicy Chicken Tomatillo** cup 4 bowl 6
- Chef's Choice** cup 4 bowl 6
- Baked Onion Soup Gratin** 7

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

## 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, hard boiled egg, classic parmesan dressing 16
- Oven Roasted Beets** - mixed greens, goat cheese, toasted walnut, honey balsamic 12
- Chopped Chicken Cobb** - crisp romaine, avocado, Danish bleu cheese, smoked bacon, scallions, tomato, honey mustard vinaigrette 14
- Classic Wedge** - iceberg, bacon, poached egg, tomato, Danish bleu dressing 9
- House Mix** - mixed greens, shaved broccoli, carrots 10

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

## SANDWICHES

*Served with fresh cut fries and house slaw. Add a cup of our daily made soup for \$2 or small mix salad for \$3.*

- Crispy Chicken Sandwich** - buttermilk fried, applewood smoked ham, gruyere, dijonaise, 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

Served with fresh cut fries and house slaw. Add a cup of our daily made soup for \$2 or small mix salad for \$3.

**Classic Burger** - prime 8 oz chuck-grind patty on toasted brioche. Choice of Tillamook cheddar, Monterey Jack, Patriotic American or Danish Bleu for an extra 1.50, lettuce, tomato, onion, pickles 13

**Pullman** - prime 8 oz chuck-grind patty on toasted brioche. Applewood smoked bacon, caramelized onions, arugula, gruyere, dijonaise 15

**Turkey Burger** - pan seared, brie cheese, stuffed oven roasted tomato, caramelized onions, arugula 12

## NOLA

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

**Blackened Anything** - your choice of fish chicken or steak, pan seared in cajun spice, grilled asparagus, red potatoes

**Etouffee** - smothered shrimp in a spicy cajun stew, vegetables, white rice 23

## RIBS & COMBOS

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

### Baby Back Ribs

**Whole Rack** 29    **Half Rack** 18

**Popular Rib Combos** we add a half rack of ribs to each of these popular dishes

**Fried Shrimp** - (4) butterflied & panko crusted in house, fried to a golden brown, lemon, cocktail sauce 29

**Jambalaya** - cajun rice, shrimp, chicken, smoked andouille sausage 30

**Alaskan King Crab Legs** - ½ pound of split and steamed legs, lemon, drawn butter mkt

**South African Lobster Tail** - (1) 5/6 oz broiled tail, lemon, drawn butter mkt

**Filet Mignon** - 8 oz USDA choice cut prepared to your liking 53

## SIDES 4

House Cut Fries | Au Gratin Potatoes  
Garlic Mashed Potatoes | Baked Potato | Grilled Vegetables  
Sautéed Spinach | Mac of the Night

## CHEF'S WINTER FAVORITES

Served with a cup of soup or a small mixed salad

**Lamb Pappardelle** - braised lamb, roasted cipollini onions, spinach, mushroom trio, red wine lamb jus 21

**Maple Planked Atlantic Salmon** - honey glazed, red quinoa, haricot vert 23

**Turkey Bolognese** - over spaghetti squash, sage butter - gluten free 17

**Slow Roasted Chicken** - thyme infused chicken jus, red potatoes, Swiss chard 18

**Oven Roasted Vegetables** - goat cheese, farro 18

**Tonight's Fresh Seafood Presentation** mkt

## STEAKS & CHOPS

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

**Filet Mignon** - 8 oz USDA choice cut prepared to your liking 39

**New York Sirloin** - 12 oz prime 42

**London Broil** - prime top sirloin, sliced and served with a peppercorn and port wine reduction 24

**Pork Chop** - 12 oz Lollipop pork chop, red quinoa, apple chutney, brussel sprouts 22

**Slow Roasted Prime Rib** every Saturday & Sunday

## DESSERTS

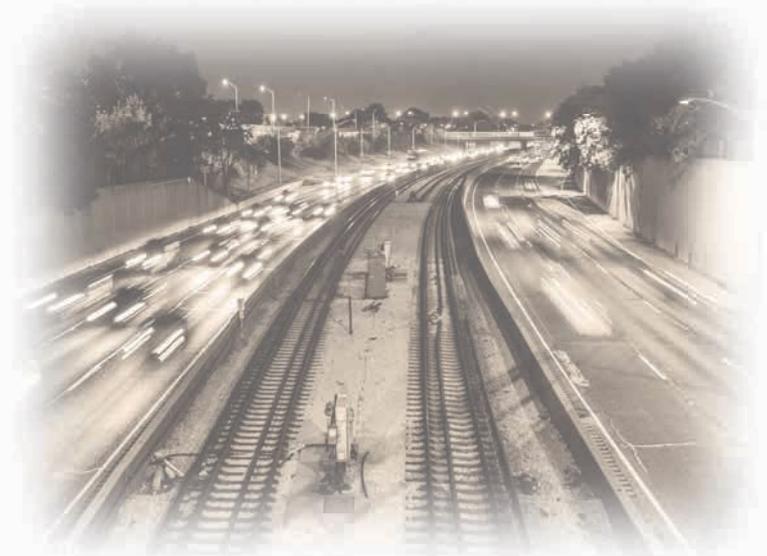
**Flourless Chocolate Cake** - chocolate ganache, fresh whipped cream 8

**Key Lime Cheesecake** - graham cracker crust 7

**Seasonal Crème Brûlée** - flambéed custard 7

**Fruit Crisp a la Mode** - walnut & oats topping, caramel 8

**Turtle Pie** - layers of ice cream, caramel & candied pecans, multiple spoons required 9



## Friday Fish Fry

Cold beer (Old Style) battered lake perch  
with fresh cut fries and house slaw 24

## Let's Do Lunch

SATURDAYS & SUNDAYS at 12:00  
Lunch menu until 3:00

## Monday Rib Special

Baby Back Ribs Whole Rack - only \$22  
with purchase of any beverage (dine in only)  
Live Music ~ \$6 Margaritas ~ \$3 Coronas

## Party at your place?

Invite us for your next gig, we'll bring the food!  
BANQUETS or CATERING  
Email – party@galestreet.com

## Delivery

WE NOW DELIVER

Place your orders at galestreet.com

## Train Time

TRAIN TIME is HAPPY HOUR in our bar  
Wednesday to Friday 4:00 – 6:30

## RECOGNITION & THANKS

### Employees with 25 + years of service:

Tina Conroy, Larry Coppolino, Roseann Mazzanti, Pedro Miranda Gonzalez, Liborio Martinez

Executive Chef Geoff Silverwood 2018

Chef Liborio Martinez 1996

Honorary Chef Javier Cisneros 1988 -2010

### Our Chosen Food Service Partners:

Wichita Packing, Chicago IL – R. Whittingham and Sons Meat Co., Chicago IL

Boston Fish Market, Des Plaines IL – Gold Star Seafood, Chicago IL

Gordon Food Service, Kenosha WI – Private Reserve Produce, Chicago IL

Photography by: Eric Craig - Jefferson Park, IL

Bar Redesign and Build 2011: Heineman Bar Co., Chicago IL

House Keeping: Juan Gonzalez, Karin Pichler, Lucia Milonean

Gale Street Inn est. 1963 – Current Location 1969 – Current Ownership 1985



### Complaint Department:

Skip Yelp! Tell us... feedback at info@galestreet.com



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