

**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

**Guacamole and Chips** daily, onion, jalapeno, cilantro, lime 12 *GF*

**Crab Cakes** - arugula salad, avocado, lemon butter 14

**Smoked Chicken Wings** - apple wood smoked, BBQ sauce, ranch dressings on the side 10 *GF*

**Clams** half pound steamed clams, creamy white wine broth, toasted ciabatta 13 *GF*

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

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

**Bacon and Eggs** - deviled eggs, candied bacon 7 *GF*

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

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

## 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

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 *GF*

**Strawberry, Feta and Almond Salad** - fresh strawberries, toasted almonds, Feta cheese, baby greens, red wine vinaigrette 15 *GF*

**Heirloom Tomato Salad** - heirloom tomatoes, baby arugula, ricotta, red onion, toasted ciabatta, extra virgin olive oil, aged sherry vinegar 15 *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*  
Add three shrimp to any salad for \$8

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

## SANDWICHES

Served with fresh cut fries and horseradish 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, 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

*GF - These dishes are or can be prepared Gluten Free*



## BURGERS

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

**Pullman** - 8 oz char grilled prime chuck and short rib blend, gruyere cheese, caramelized onions, sliced pickles, dijonaise 13

Add Applewood smoked bacon \$2 ~ Add Avacado \$2

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

## NOLA

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

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

**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** GF

**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 GF

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

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

**Filet Mignon** - 8 oz USDA choice cut, charbroiled and prepared to your liking 53 GF

## SIDES GF 4

House Cut Fries | Au Gratin Potatoes  
Garlic Mashed Potatoes | Baked Potato | Cold Bean Salad  
Roasted Summer Vegetables | Grilled Asparagus

GF - These dishes are or can be prepared Gluten Free

## CHEF'S SUMMER FEATURES

Served with a cup of soup or a small mixed salad

**Sautéed Lake Superior Whitefish** - artichoke hearts, roasted mushroom trio, fingerling potatoes, lemon butter sauce 23

**Surf and Turf** - grilled 8 oz skirt steak, three sautéed jumbo shrimp, demi-glace, garlic mashed potatoes, grilled asparagus 32

**Half Chicken** - pan roasted, artichoke hearts, castelvetro olives, fingerling potatoes, white wine, chicken jus 22 GF

**Herb Crusted Cauliflower Steak** - garlic aioli, grilled asparagus, cold bean salad 18 GF

**Shrimp and Clam Linguini** - fresh shellfish, asparagus, white wine garlic sauce 25

**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, charbroiled and prepared to your liking 39 GF

**New York Strip** - 12 oz USDA prime cut, charbroiled and prepared to your liking 42 GF

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

**Pork Chop Vesuvio** - pan seared bone in, roasted potatoes, green peas, garlic oregano wine sauce 22 GF

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

## DESSERTS

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

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

**Seasonal Crème Brûlée** - flambéed custard 7 GF

**Tiramisu** - ladyfingers, mascarpone, cocoa and kahlúa 7

**Lemon and Raspberry Parfait** raspberries, lemon curd, whipped cream 7 GF

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

