



# GALLA PARK

## LUNCH MENU

### SHAREABLE

#### BAVARIAN PRETZEL 10 V

50 west ale mustard,  
beer cheese

#### HAND BREADED TENDERS 11

Sweet and spicy crusted chicken breast  
strips, sriracha aioli

#### FETA CHEESE DIP 11 V

Garlic Naan bread

#### KING CRAB & AVOCADO 15

Saffron & sriracha aioli

#### SPRING ROLL 11

Smoked chicken, andouille sausage,  
cheddar cheese, sweet chili glaze

#### BRAISED PORK WING 12 GF

House made BBQ, blue cheese slaw

#### TRUFFLE FRIES 8 GF

Truffle oil, parmesan, fresh herbs

#### SHEET PAN NACHOS GF

Corn tortilla chips, mixed cheese, pico de  
gallo, guacamole, sour cream

Chicken 14 / Short Rib 16

### HANDHELD

ALL SERVED WITH TRUFFLE FRIES & HOUSE PICKLES

#### ANGUS SLIDERS 15

Bacon jam, boursin cheese, tomato, bibb  
lettuce

#### AMISH CHICKEN SANDWICH 13

Feta, pesto, arugula, pretzel bun

#### BLACK BEAN QUIONA BURGER 13 V V

Avocado, bibb lettuce, on a pretzel bun,  
served with honey sriracha sweet potatoes  
wedges with habanero garlic aioli

#### HANDBREADED CHICKEN TENDER SANDWICH 14

House bbq, coleslaw, pretzel bun

#### SHORT RIB SANDWICH 13

Sharp cheddar, giardiniera, parmesan  
crusted bread

#### SOUTHWEST GRILLED CHICKEN WRAP 13

Bacon, pico de gallo, cheddar cheese,  
romaine lettuce, chipotle ranch, spinach  
tortilla

### SOUP & SALAD

#### ADD ON

Bronzed tiger shrimp 9 / King crab 11 / New  
York strip 10 / Chicken 8 / Salmon 9

#### SOUP DU JOUR 6

#### BIBB 7

Romaine & bibb mix, local eggs, shoulder  
bacon, fried avocado, bleu cheese, tomato,  
peppercorn ranch

#### SHAVED BRUSSELS SPROUTS 7 GF V

Pickled red onion, almonds, roasted carrots,  
dried apricots, feta, citrus emulsion

#### SPINACH 7 GF V

Blueberry, orange, fennel, sunflower seeds,  
goat cheese, radish, basil, honey red wine  
dressing

#### GALLA PARK CAESAR 8 V

Avocado, asparagus, parmesan croutons

### POWER BOWL

#### ADD ON

Bronzed tiger shrimp 9 / King crab 11 / New  
York strip 10 / Chicken 8 / Salmon 9

#### AGAVE LIME 7

Jasmine rice, feta cheese, pickled red  
onions, black beans, pico de gallo,  
guacamole, agave lime dressing

#### PESTO VINAIGRETTE 7

Quinoa, marinated olives, roasted red  
peppers, feta cheese, pepperoncini, pesto  
vinaigrette

### ENTRÉE

#### BOURSIN CHEESE TORTELLINI 20

Cherry tomatoes, basil, garlic parmesan  
sauce

#### FILET 8oz 35

Fingerling potatoes, cabernet demi-glaze

#### AMISH CHICKEN 23

Roasted red pepper, prosciutto, sage, orzo  
pasta, marsala jus, bleu cheese

#### HORSERADISH AND DIJON

#### CRUSTED SHORT RIB 24

Cauliflower purée, demi-glaze

### CHOICE OF TWO SELECTIONS \$11

#### HALF OF SANDWICH, CUP OF SOUP, SIDE SALAD OR TRUFFLE FRIES

#### SHORT RIB

Sharp cheddar, giardiniera, parmesan  
crusted bread

#### PARMESAN CRUSTED GRILLED CHEESE V

White cheddar, aged cheddar

#### GALLA PARK ANGUS SLIDER

Bacon jam, bibb lettuce, boursin, tomato

#### BIBB SALAD

Romaine & bibb mix, local eggs,  
shoulder bacon, fried avocado, bleu cheese,  
tomato, peppercorn ranch

#### SHAVED BRUSSEL SPROUTS SALAD GF V

Pickled red onion, almonds, roasted carrots,  
dried apricots, feta, citrus emulsion

#### SPINACH SALAD GF V

Blueberry, orange, fennel, sunflower seeds, goat  
cheese, radish, basil, honey red wine dressing

#### CAESAR SALAD V

Avocado, asparagus, parmesan croutons

GF - gluten free | V - vegetarian | V - vegan

\*Eating raw or undercooked food may increase your risk of foodborne illness.

BOOK YOUR PRIVATE DINING & PARTY SPACE WITH US!

@GALLAPARK | 513.421.PARK

EXECUTIVE CHEF: BEN TONEY