



SOUP & SALAD

ADD ON

Bronzed Tiger Shrimp 9 / King Crab 9 / New York Strip 10 / Chicken 8 / Faroe Island Salmon 10

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

CAESAR SALAD 8 V

Avocado, asparagus, parmesan croutons

SHAREABLE

BAVARIAN PRETZEL 10 V

50 West ale beer cheese, house mustard

HAND BREADED TENDERS 11

Sweet & spicy crusted chicken breast strips, sriracha aioli

HANDHELD

ALL SERVED WITH TRUFFLE FRIES & HOUSE PICKLES

**Excludes black bean burger*

ANGUS SLIDERS 15

Bacon jam, boursin cheese, tomato, bibb lettuce, 16 Bricks bun

SHORT RIB 13

Sharp cheddar, giardiniera, parmesan crusted bread

AMISH CHICKEN SANDWICH 13

Balsamic marinated tomato, feta, pesto, arugula, pretzel bun

HAND BREADED CHICKEN TENDER SANDWICH 14

House BBQ, coleslaw, pretzel bun

BLACK BEAN QUINOA BURGER 15 V

Avocado, bibb lettuce, pretzel bun, sweet potato fries, habanero aioli

ULTIMATE GRILLED CHEESE 13 V

White cheddar, aged cheddar, parmesan crusted bread

PASTA

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MAC & CHEESE 13 V

Five cheeses, tortole pasta, toasted bread crumbs

BOURSIN CHEESE TORTELLINI 20 V

Cherry tomatoes, basil, garlic parmesan sauce

SPRING ROLL 11

Smoked chicken, andouille sausage, sweet chili glaze

FETA CHEESE DIP 11 V

With garlic Naan bread

ENTRÉE

ADD SIDE SALAD 4

HORSERADISH AND DIJON CRUSTED SHORT RIB 24

Cauliflower purée, demi

AMISH CHICKEN 23

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

BRAISED PORK WING 12 GF

House BBQ, bleu cheese slaw

TRUFFLE FRIES 8 GF

Truffle oil, parmesan, herbs

FAROE ISLAND SALMON 28

Rhubarb & black plum sauté, asparagus, arugula, lemon

SHRIMP & PIMENTO CHEESE GRITS 26 GF

Andouille sausage, peppers, onions, wine garlic butter sauce

FROM THE GRILL

CHOICE OF ONE SIDE
ADD SIDE SALAD 4

NEW YORK STRIP 34 GF

12oz certified angus beef, bleu cheese butter

FILET OSCAR 44 GF

8oz certified angus beef, king crab, asparagus, béarnaise

FILET 35 GF

8oz certified angus beef, Cabernet demi-glaze

48oz SLICED TOMAHAWK RIBEYE 115 GF

Hand carved ribeye, choice of two sides

SIDES

HONEY ROASTED CARROTS 5 GF • CAULIFLOWER PUREE 5 GF

CRISPY FINGERLING POTATOES 5 GF • ASPARAGUS 5 GF

ROASTED MUSHROOMS 5 GF • ROASTED BRUSSEL SPROUTS 5 GF

BERNAISE 5 GF • HONEY SRIRACHA SWEET POTATO FRIES 5 GF

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

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

SHEET PAN NACHOS GF

Corn tortilla chips, three blend mixed cheese, homemade pico de gallo, guacamole

Chicken 14 / Short Rib 16

KING CRAB & AVOCADO 15

Saffron, sriracha aioli

CHARCUTERIE 19

Garlic Naan bread, prosciutto, hot salami, fennel dusted salami, danish bleu cheese, aged cheddar, classic accoutrements

PIZZA

WHITE CHEESE 16 V

Goat cheese, mozzarella, garlic butter, basil

PEPPERONI 18

Tomato sauce, garlic, basil, mozzarella

VEGGIE 18

House tomato sauce, mozzarella, spinach, olives, peppers, mushrooms, basil

DESSERT

BAILEY'S CHEESECAKE CAKE 8

Cake with ganache and buttercream frosting

GREAT AMERICAN CRACKERJACK TORT 10

Dark chocolate, raspberry, honeycomb gelato

DESSERTS BY PAM STURKEY

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EXECUTIVE CHEF: BEN TONEY