

The Galleon

COLD STARTERS

giant prawn cocktail
13

tuna futomaki with white soy ginger vinaigrette
12

WARM STARTERS

smoked eggplant and arugula walnut pesto, with sweet onion lemon marmalade and flat bread
11

steamed mussels with wild lime tomato broth
13

crispy quail with spicy poached pear compote and rosemary brown butter
14

LEAVES OF GREEN

The Galleon classic table side caesar (for two or more)
12 per person

with grilled chicken 15

with grilled shrimp 17

field greens with manchego, small tomatoes, pinenuts and sherry vinaigrette
12

spinach with warm pancetta, gorgonzola and grilled tomato vinaigrette
13

OCEAN

prawns and linguine with romesco sauce
29

crisp red snapper with orange pomegranate sweet and sour sauce, seasonal vegetables and wild rice pilaf
30

herb marinated sea bass, Southgate choy and cassava poached in fragrant coconut milk broth
38

local lobster
when available
market value

LAND

vegan harvest
a nightly special of the freshest pick from our neighbors at Southgate farms
22

roasted ½ chicken with pablano gravy, mashed potatoes and sauteed green beans
27

duck legs confit "dark and stormy", roasted red skin potatoes and sauteed winter greens
32

slow roasted, spiced double pork chop with rosemary apple chutney, apple, whipped potatoes and seasonal vegetables
33

osso bucco with parmesan risotto
36

roasted rack of lamb with mojito pesto, roasted red skin potatoes and seasonal vegetables
42

grilled 14 oz new york strip with RSI sauce, baked potato, and sauteed broccoli
35

the Galleon
certified angus beef tenderloin topped with a local lobster medallion, atop mashed potatoes,
and sauteed vegetables, finished with demi-glace and sauce bearnaise
36

16 oz beef tenderloin chateaubriand with roasted red skin potatoes, sauteed vegetables
and a parmesan roasted tomato, served with sauce bearnaise and cabernet demi-glace
70