
ON THE LIGHTER SIDE

Our Famous Crab Louis Salad \$6

Cracker Basket with Homemade Liver Pâté & Garlic Butter \$4.95

Homemade Soup Cup \$2.95 Bowl \$3.95

Homemade Chili Cup \$3.95 Bowl \$4.95 (seasonal)

Toasted Garlic Bread \$0.95

Succulent Grilled Shrimp

Served with Homemade Cocktail Sauce \$10

Lemon Pepper Grilled Scallops

Served with Drawn Butter \$13

Alaskan King Crab Legs

Steamed & Split, served with Drawn Butter Half or Full Pound MKT

APPETIZERS

≠ Create your own Golden Fried Platter ≠
Two choices \$7 Three choices \$10 Four choices \$13 Five Choices \$16

Almond Breaded Duck Tenders

Served with Homemade Honey-Mustard Dressing Half \$4.95 Full \$6.95

Breaded Dill Pickle Spears

Served with Homemade Ranch Dressing Half \$4.95 Full \$6.95

Crispy Onion Battered Green Beans

Served with Raspberry Vinaigrette Dressing Half \$3.95 Full \$5.95

Crunchy Golden Chicken Bites

Served with B.B.Q. Sauce Half \$3.95 Full \$5.95

Inferno Bone-In Chicken Wings & Legs

Served with Homemade Bleu Cheese Dressing Half \$4.95 Full \$6.95

Red & Green Battered Jalapeno Bottle Caps

Served with Homemade Ranch Dressing Half \$3.95 Full \$5.95

Oozy Beer Battered Mozzarella Sticks

Served with Homemade Red Sauce Half \$3.95 Full \$5.95

Beer Battered Onion Rings

Served with Homemade Cocktail Sauce Half \$4.95 Full \$7.95

SAVE ROOM FOR DESSERT



Try Our Signature

MARKET HOUSE MUD SLIDE DESSERT!

This Brownie Delight is sure to please any sweet tooth.

Our brownies are Homemade and served warm topped off with four scoops of Vanilla Ice Cream,

Whipped Topping and Chocolate Syrup.

This sweet treat will definitely melt in your mouth!

BEVERAGES



REFRESHING TWISTS

Melon Ball

Melon, Vodka, Orange J.

Muggy Maggie

Vodka, Lemonade, Orange J.

By The Pool

Melon, Peach, Orange J., Light Soda

Lolly's Lip Smacker

Melon, Cranberry J., Orange J.

Rosie Fizz

Slo Gin, Grenadine, Lime J., Light Soda

Key Largo Parrot

Tropical Schnapps, Orange J., Grenadine

Beach Bum

Tropical Schnapps, Cranberry J., Grapefruit J.

Cool Aide

Melon, Cranberry J., Soda Water

Calypto Cooler

White Wine, Peach, Pineapple J.

Watermelon

Vodka, Southern Comfort, Strawberry, Orange J.

Poopy Puppy

Butterscotch, Amaretto, Kahlua, Irish Cream, Cola

Lynchburg Lemon Aide

Jack Daniel's, Triple Sec, Sweet & Sour, Light Soda

Long Beach Iced Tea

Vodka, Rum, Tequila, Triple Sec, Sweet & Sour, Cranberry J.

Hurricane LauLau

Vodka, Rum, Amaretto, Pineapple J., Grapefruit J., Grenadine

INSIDE-OUT WARMERS

Banana Split

Cr. De Cocoa, Cr. De Banana, Hot Chocolate

Mary Hazel

Cr. De Menth, Frangelico, Hot Chocolate

Slo-Poke

Butterscotch, Hot Chocolate

Peppermint Paddy

Peppermint, Hot Chocolate

Tuacacino

Tuaca, Hot Chocolate, Coffee

Keoke Coffee

Kahlua, Cr. De Cocoa, Brandy, Coffee

Tennessee Mud

Jack Daniel's, Amaretto, Coffee

Nutty Irishman

Frangelico, Baileys, Coffee

Italian Coffee

Amaretto, Coffee

Mexican Coffee

Kahlua, Coffee

Caribbean Coffee

Malibu, Coffee

Irish Coffee

Whiskey, Coffee

Hot Apple Pie

Tuaca, Hot Spiced Cider

Peach Kiss

Peach, Hot Spiced Cider

ALL HOT DRINKS ARE TOPPED WITH WHIPPED CREAM



Award Winning Banana Fosters Drink

COLD BOTTLED BEER

Served with a FROSTED MUG

'Galena Beer Company'

Select Flavours Available

Leinenkugel's Red, & Honeyweiss

Beck's & Beck's Dark

Samuel Adams, Heineken

Michelob & Michelob Ultra

Bud & Bud Light, Busch Light

MGD, Miller Lite, Coors Light

O'Doul's & O'Doul's Amber

NON-ALCOHOLIC BEVERAGES

Pepsi ☉ Caffeine Free Diet Pepsi

Sierra Mist ☉ Mountain Dew

Iced Tea ☉ Raspberry Iced Tea

Country Time Lemonade ☉ Arnold Palmer

Juice ☉ Milk ☉ Bottled Water

Hot Herb Tea ☉ Lipton Hot Cider

Cinnamon Coffee ☉ Hot Chocolate

WINE

Sycamore Lane Pinot Grigio

Crisp flavored with an aroma of citrus, melon & pear

Sycamore Lane Chardonnay

Dry full flavored with an aroma of apple & citrus

Sycamore Lane White Zinfandel

Light bodied blush with an aroma of berries & fruit flavor

Marcus James Riesling

Bottled in Argentina, semi dry with rich full flavors of apricot & mango

Fratelli Cella Lambrusco

Soft, sweet Italian red served chilled

Lindemans Pinot Noir

Crafted in Australia having juicy raspberry flavors with a soft finish

Sycamore Lane Cabernet Sauvignon

Rich, flavored with cherry & blackcurrant, enhanced by oak aging

Sycamore Lane Merlot

Medium bodied with an aroma of black cherry & subtle tones of oak aging

Sutter Homes Fre' Non-Alcoholic Premium White

A sophisticated alternative with fresh, fragrant aromas & full smooth flavors

Sutter Homes Fre' Non-Alcoholic Premium Red

A sophisticated alternative with fresh cherry aromas & smooth fruity flavors

HOUSE SPECIALTIES

Our Famous Crab Louis Salad

A delicate blend of Crab & White Fish in a House Seasoned Brandy Mayonnaise Dressing, served on a bed of greens with a slice of Cheddar Cheese, a Tomato Wedge & Toasted Garlic Bread Half \$9 Full \$13

Crab Louis Melt

Our Famous Crab Louis Salad served Warm & Open Faced on Toasted Marbled Rye Bread topped off with Shredded Cheddar & Swiss Cheese, accompanied by a Tomato & Cucumber Slice \$7.95

Galena's Number One Hand-Pattied Tavern Burger

U.S.D.A. Fine Ground Beef grilled to your liking, served with our Crab Louis Salad & *your choice of potato
Quarter Pound \$6.95 Half Pound \$7.95

Cabernet Burger

If you love Burgers, you'll love this platter of pleasing flavours! We have taken our original 'Tavern Burger', added a flair of spices and a hint of Cabernet. Served with our Crab Louis Salad & *your choice of potato
Quarter Pound \$8.95 Half Pound \$9.95

Flat Iron Steak

This Six ounce Sister of the Ribeye is Marbled for excellent flavor, served with our Crab Louis Salad, *your choice of potato & Toasted Garlic Bread \$9.95

**potato choices; Homemade Chips, French Fries, Sweet Potato Fries*

Beef Burrito

House Seasoned Beef Taco Meat rolled in a Flour Tortilla topped with Refried Beans, smothered in Salsa & Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes, Black Olives, Sour Cream & Homemade Tortilla Chips \$10.95

Reuben

In House Slow Roasted Corn-Beef layered with Sauerkraut, Thousand Island Dressing & Swiss Cheese, served on Toasted Marble Rye Bread with a side of Hot German Potato Salad flecked with Bacon Pieces \$8.95

Tuna Melt

Delicately Seasoned White Tuna served Warmed on Toasted Garlic Bread topped off with Shredded Cheddar & Swiss Cheese, strewn with Diced Tomatoes \$5.95

Tuna Salad Plate

This Delicately Seasoned White Tuna is served on a bed of greens with Shredded Cheddar Cheese, a Tomato Wedge, Hard Boiled Egg & Toasted Garlic Bread \$7.95

Chicken Salad Plate

This White & Dark Chicken Salad is seasoned with a hint of cayenne pepper, served on a bed of greens with Shredded Cheddar Cheese, a Tomato Wedge, Hard Boiled Egg & Toasted Garlic Bread \$7.95

Combination Cold Plate

This delightful trio features all three of our Homemade salads; Crab Louis, Tuna & Chicken. Served on a bed of greens with Shredded Cheddar Cheese, a Tomato Wedge, Cucumber Slice, Hard Boiled Egg & Toasted Garlic Bread \$7.95

VEGETARIAN

Fresh Garden Salad

Crisp Greens topped with Shredded Carrots, Chopped Purple Cabbage, Raw Onions, Sliced Portabella Mushrooms, Tomatoes & Cucumbers \$7.95

Portabella Mushroom Sandwich

Delicately Seasoned, grilled & served with our Crab Louis Salad & *your choice of potato \$7.95

Boca Burger served with *your choice of potato \$5.95

Grilled Cheese served with *your choice of potato \$5.95

Sautéed Vegetables in a Pita Pocket, ask for our Homemade Dill Sauce, Lettuce & Tomato \$6.95

Black Bean & Wild Rice Burrito

rolled in a Flour Tortilla, smothered in Salsa topped with Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes, Black Olives, Sour Cream & Homemade Tortilla Chips \$7.95

PASTA

Plain Pasta Topped with our Homemade Red Sauce, served with toasted garlic bread & your salad of choice \$9
Add a Sautéed Vegetable Medley of Carrots, Cauliflower, Green Beans, Onions, Red & Yellow Peppers \$3.95

Macaroni & Cheese served with toasted garlic bread & your salad of choice \$9

SALADS

All of our Salads are made fresh to order with Shredded Carrots & Chopped Purple Cabbage.

We will blend in our garden fresh lettuce, tomatoes & cucumbers when in season.

All Salads are served with Toasted Garlic Bread (excluding the Taco Salad) & your choice of dressing.

Bacon & Tomato

Savory Grilled & Chopped Bacon piled high,
smothered in Diced Tomatoes &
accompanied by a Hard Boiled Egg \$8.95

Ham & Turkey Chef

Sequenced Ham & Turkey rolls, topped with
Shredded Cheddar & Swiss Cheeses, Raw Onion,
& a Hard Boiled Egg \$8.95

Fiesta Beef Taco

House Seasoned Beef Taco Meat, Raw Onion,
Shredded Cheddar Cheese, Black Olives &
Diced Tomatoes all in a Homemade Taco Shell \$9.95

Crunchy Golden Chicken

Lightly Breaded Chicken Pieces
tossed with Shredded Cheddar Cheese,
Chopped Walnuts & Dried Cranberries \$9.95

Grilled Chicken

House Seasoned Chicken Breast
topped with Shredded Cheddar Cheese
& Raw Onion \$9.95

Duck Breast

Juicy Skin-On Duck Breast
that's Grilled to your liking, tossed with
Chopped Walnuts & Dried Cranberries \$13.95

Shrimp

Luscious Grilled Shrimp
sprinkled with Shredded Swiss Cheese
& accented by Raw Onion \$11.95

Salmon

Light & Flakey Grilled to perfection Salmon
tossed with Shredded Swiss Cheese,
Chopped Walnuts & Dried Cranberries \$14.95

Salad Dressing Choices:

Homemade: House-Creamy Garlic Parmesan, Honey-Mustard, Ranch, Bleu Cheese, Dill

Fat Free: Raspberry Vinaigrette, French

Also available: Thousand Island, Salsa, Virgin Olive Oil & Select Vinegars

SOUP and SANDWICH

A Cup of Homemade Soup and a Half Sandwich of your choice;

Our Famous Crab Louis, Tuna or Chicken Salad \$6.50

SANDWICHES

Ask For Our Selection of Breads

Our Famous Crab Louis Salad \$7

White Tuna Salad Delicately Seasoned \$5

Chicken Salad Seasoned with a hint of cayenne pepper \$5

Grilled Chicken Breast House Seasoned & Orange Glazed \$5

Chicken Filet Crispy Golden Fried \$5

Duck Breast Tender, Juicy Skin-On Breast
that's Grilled to your liking \$7

B.L.T. \$5

Ham, Turkey & Bacon Club \$6

Pizza Burger, Beef & Pork Breaded \$5

Pork Tenderloin, Breaded, Fried & Oversized \$5

Ask For: Lettuce, Tomato, Pickles, Raw or Grilled Onions

MOUTH WATERING ADDITIONS

- ✚ American, Cheddar or Swiss Cheese \$0.50
- ✚ Bleu Cheese Dressing \$0.50
- ✚ Grilled Bacon \$0.50
- ✚ Portabella Mushroom \$2.50
- ✚ Crab Louis Salad \$3.00
- ✚ House Salad \$2.95
- ✚ Homemade Cole Slaw \$2.50
- ✚ Homemade Creamy Cucumbers \$2.50
- ✚ Cottage Cheese \$2.50
- ✚ Sautéed Vegetable Medley \$3.95
- ✚ Homemade Chips \$2.50
- ✚ Sweet Potato Fries \$2.00
- ✚ French Fries \$1.50
- ✚ Hot German Potato Salad flecked with Bacon \$2.50
- ✚ Long Grain & Wild Rice \$2.50
- ✚ Baked Potato \$1.50
- ✚ Homemade Soup Cup \$2.95 Bowl \$3.95
- ✚ Homemade Chili (seasonal) Cup \$3.95 Bowl \$4.95

SAVE ROOM FOR DESSERT

ENTRÉES

Start your Entrée off with a House Salad, Cottage Cheese, Homemade Cole Slaw or Creamy Cucumbers & a Cracker Basket with Homemade Pâté & Garlic Parmesan Butter Spread. All Entrées (excluding pasta) receive a side dish of; French Fries, Sweet Potato Fries, Baked Potato, Long Grain & Wild Rice or Homemade Chips. Toasted Garlic Bread accompanies every Entrée.

Create your own Combination Platter by adding some Mouth Watering options to your Entrée.

Our Famous Crab Louis Salad \$6 Grilled or Fried Shrimp \$6 Lemon Peppered Scallops \$7
Grilled Chicken Breast \$5 Grilled Skin-On Duck Breast \$7 B.B.Q. Pork Ribs \$9
Sautéed Vegetable Medley \$3.95 Alaskan King Crab Legs, Steamed & Split Half or Full Pound \$MKT

BEEF

Filet

Eight ounces

Lean, thick Center Cut that can be butter-fried \$20

Flat Iron

Six ounce

Marbled & Juicy Sister of the Ribeye \$13

PORK

Pork Ribs

Slow cooked in our Secret Recipe B.B.Q. Sauce till they almost fall off the bones Half \$16 Full \$22

Ham Steak

Lightly brushed with a Tuaca Brown Sugar Glaze & topped with Pineapple \$15

POULTRY

Duck

Maple Leaf Farms Boneless Skin-On Breast

Tender & Juicy Grilled to your liking Single \$16 Double \$22

Grilled Chicken

Skinless & Boneless House Seasoned Chicken Breast

brushed with a Mediterranean Orange Glaze Single \$11 Double \$14

Fried Chicken

With a touch of Honey & lightly battered this Crispy Chicken is finger lickin' good \$11

SEAFOOD

Salmon

High in Omega 3's, Atlantic Farm Raised Salmon brushed with a Mediterranean Orange Glaze \$19

Swordfish

Wild, Line Caught Swordfish seasoned with Lemon Pepper & brushed with a Mediterranean Orange Glaze \$20

Scallops

Coldwater, Colossal Lemon Peppered Scallops Grilled to perfection \$23

Shrimp

Your choice of Farm Raised Golden Fried or Grilled Shrimp \$17

Seafood Platter

Everything is Grilled!
Lemon Pepper Scallops, Shrimp & your choice of Salmon or Swordfish brushed with a Mediterranean Orange Glaze \$27

King Crab Legs

Alaskan King Crab Legs, Steamed & Split Half or Full Pound \$MKT

PASTA

All Pasta is topped with our Homemade Red Sauce

Plain pasta only \$9

Add any of these mouthwatering options to your Pasta for more flavor!

Chicken

Skinless, Boneless Breast, House Seasoned & Grilled \$14

Duck

Skin-On Breast
Tender & Juicy Grilled to your liking \$19

Filet Steak

Center Cut Grilled to perfection \$23

Flat Iron Steak

Marbled for excellent flavor \$16

Shrimp & Scallops

Grilled & Colossal \$25

Sautéed Vegetable Medley

Carrots, Cauliflower, Green Beans, Onions, Red & Yellow Peppers \$13

The Illinois Department of Public Health advises that eating raw meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness. For further information contact your local public health department.