
ON THE LIGHTER SIDE

Our Famous Crab Louis Salad \$6

A delicate blend of Crab & White Fish in a House Seasoned Brandy Mayonnaise Dressing

Cracker Basket \$4.95

Served with Homemade Pâté & Garlic Parmesan Spread

Homemade Soup Cup \$2.95 Bowl \$3.95

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

Toasted Garlic Bread \$0.95

Portabella Mushroom \$2.50

Delicately Seasoned & Grilled

Homemade Salad on Tomatoes \$5.95

Your choice of Crab Louis, Tuna or Chicken

Grilled Shrimp \$10

Served with Homemade Cocktail Sauce

Grilled Scallops \$13

Lemon Peppered & Grilled to perfection



APPETIZERS

‡ Create your own Golden Fried Platter ‡

Two choices \$7 Three choices \$11 Four choices \$15 Five Choices \$17

Almond Breaded Duck Tenders Half \$4.95 Full \$6.95

Served with Homemade Honey-Mustard Dressing

Beer Battered Onion Rings Half \$4.95 Full \$7.95

Served with Homemade Cocktail Sauce

Breaded Dill Pickle Spears Half \$4.95 Full \$6.95

Served with Homemade Ranch Dressing

Breaded Cheddar Cauliflower Half \$3.95 Full \$5.95

Served with Homemade Garlic Parmesan Dressing

Crispy Onion Battered Green Beans Half \$4.95 Full \$6.95

Served with Raspberry Vinaigrette Dressing

Oozy Beer Battered Mozzarella Sticks Half \$3.95 Full \$5.95

Served with Homemade Red Sauce

Red & Green Battered Jalapeno Bottle Caps Half \$4.95 Full \$6.95

Served with Homemade Ranch Dressing

Try our signature Dessert



MARKET HOUSE MUD SLIDE

This Brownie Delight is sure to please any sweet tooth.

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

Whipped Topping & Chocolate Syrup.

This sweet treat will definitely melt in your mouth!

ALCOHOLIC SPECIALTY MIXED DRINKS

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

Calypso Cooler

White Wine, Peach, Pineapple J.

Watermelon

Vodka, Southern Comfort, Strawberry, Orange J.

Poopy Puppy

Butterscotch, Amaretto, Kahlua, Irish Cream, Cola

Lynchburg Lemon Aide

Whiskey, Triple Sec, Sweet & Sour, Light Soda

Long Beach Iced Tea

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

Hurricane

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

Blood Mary

Vodka with our Homemade Mary Mix

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

Whiskey, 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

James Totty

Whiskey, Hot Water



ALL HOT DRINKS ARE TOPPED WITH WHIPPED CREAM

Award Winning Banana Fosters Drink

BOTTLED BEER

Beck's & Beck's Dark

Samuel Adams, Heineken

Leinenkugel's Red, & Honeyweiss

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

Arnold Palmer ☺ Country Time Lemonade

Juice ☺ Milk ☺ Bottled Water

Hot Herb Tea ☺ Lipton Hot Cider

Cinnamon Coffee ☺ Hot Chocolate

HOUSE WINE'S

Served by the glass and the bottle

Pinot Grigio

Crisp, flavored with an aroma of citrus, melon & pear

Chardonnay

Dry, full flavored with an aroma of apple & citrus

White Zinfandel

Light bodied blush with an aroma of berries & fruit flavor

Riesling

Semi dry with rich full flavors of apricot & mango

Lambrusco

Soft, sweet Italian red served chilled

Pinot Noir

Crafted in Australia

having juicy raspberry flavors with a soft finish

Cabernet Sauvignon

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

Merlot

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



BURGERS

All our Burgers are served with our Famous Homemade Crab Louis Salad & your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Ask for Pickles, Lettuce, Tomato & Onion.

Tavern Quarter Pound \$6.95 Half Pound \$7.95

Galena's Original Hand Pattied Burger made with U.S.D.A. Fine Ground Beef, since 1982.

Cabernet Quarter Pound \$8.95 Half Pound \$9.95

If you love Burgers, you'll love this platter of pleasing flavours! We have taken our original 'Tavern Burger' & added a flair of spices along with a hint of Cabernet Wine to make this delectable burger.

Black & Blu Quarter Pound \$8.45 Half Pound \$9.45

Our original 'Tavern Burger' topped off with Grilled Bacon & Homemade Bleu Cheese Dressing.

Mushroom Melt Quarter Pound \$9.95 Half Pound \$10.95

Our original 'Tavern Burger' topped off with a Grilled Portabella Mushroom & Swiss Cheese.

Southwestern Quarter Pound \$8.45 Half Pound \$9.45

Our original 'Tavern Burger' topped with Grilled Bacon, our Secret Recipe B.B.Q. Sauce & Cheddar Cheese.

SANDWICHES

Ask For Our Selection of Breads along with Pickles, Lettuce, Tomato, Onions & Mayonnaise.

Our Famous Crab Louis Salad \$7

A delicate blend of Crab & White Fish in a House Seasoned Brandy Mayonnaise Dressing.

Tuna Salad \$5

Delicately Seasoned Tuna blended with a Pinch of Spices, Celery & Real Mayonnaise.

Chicken Salad \$5

White & Dark Meat, Seasoned with a Hint of Cayenne Pepper, Celery & blended with Real Mayonnaise.

Grilled Chicken \$5

A House Seasoned Breast topped with Homemade Mediterranean Orange Glazed.

Chicken Filet \$5

This Breaded & Deep Fried Breast is Crisp & Juicy.

Duck \$7

Tender, Juicy Skin-On Breast that's Grilled to your liking.

Swordfish \$8

Wild, Line Caught, Seasoned with Lemon Pepper, Grilled & brushed with a Homemade Mediterranean Orange Glaze.

Pizza Burger \$5

Ground Beef & Pork topped with Mozzarella Cheese then Breaded & Deep Fried.

Pork Tenderloin \$5

The Locals Favorite! It's Oversized, Breaded & Deep Fried, ask for the works.

Ham \$5

Grandpa's Favorite, Thinly Carved Honey Baked Ham.

Turkey \$5

Tender & Lean, Oven Roasted Breast Meat.

B.L.T \$5

This traditional sandwich will help you remember Grandma & her Fresh Garden Ripened Tomatoes.

Ham, Turkey & Bacon Club \$6

If you can't decide between the Ham, Turkey or Bacon, enjoy all three on this one sandwich.

Taco Wrap \$5

House Seasoned Beef Taco Meat rolled in a Tortilla with Sour Cream & Salsa.

OPTIONAL MOUTH WATERING ADD-ONS

American, Cheddar or Swiss Cheese \$0.50 each Bleu Cheese Dressing \$1.00 Bacon \$0.50

Portabella Mushroom \$2.50 Crab Louis Salad; One Dollop \$3.00 Two Dollops \$6.00

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 Sautéed Vegetable Medley \$3.95

Homemade Cole Slaw \$2.50 Homemade Creamy Cucumbers \$2.50

House Side Salad \$2.95 Cottage Cheese \$2.50

Homemade Soup; Cup \$2.95 Bowl \$3.95 Homemade Chili (seasonal); Cup \$3.95 Bowl \$4.95

HOUSE SPECIALTIES

Crab Louis Salad Half \$9 Full \$13

Our Famous Crab Louis Salad is a delicate blend of Crab & White Fish in a House Seasoned Brandy Mayonnaise Dressing, served on greens with a slice of Cheddar Cheese, a Tomato Wedge & Toasted Garlic Bread. Add Walnuts & Cranberry's for \$0.50 each.

Crab Louis Melt \$7.95

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. Add Walnuts & Cranberry's for \$0.50 each.

Flat Iron Steak \$9.95

This Six ounce Steak is Marbled for excellent flavor, served open faced with Toasted Garlic Bread, Crab Louis Salad & your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips.

Beef Burrito \$10.95

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

Reuben \$8.95

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

Tuna Melt \$5.95

Delicately Seasoned Tuna served Warm on Toasted Garlic Bread topped off with Shredded Cheddar & Swiss Cheese then strewn with Diced Tomatoes. Add Walnuts & Cranberry's for \$0.50 each.

Tuna Salad Plate \$7.95

This Delicately Seasoned Tuna is served on greens with Shredded Cheddar Cheese, a Tomato Wedge, Hard Boiled Egg & Toasted Garlic Bread. Add Walnuts & Cranberry's for \$0.50 each.

Chicken Salad Plate \$7.95

This White & Dark Chicken Salad is seasoned with a hint of cayenne pepper, served on greens with Shredded Cheddar Cheese, a Tomato Wedge, Hard Boiled Egg & Toasted Garlic Bread. Add Walnuts & Cranberry's for \$0.50 each.

Combination Cold Plate \$7.95

This delightful trio features all three of our Homemade Salads; Crab Louis, Tuna & Chicken. They are served on greens with Shredded Cheddar Cheese, a Tomato Wedge, Cucumber Slice, Hard Boiled Egg & Toasted Garlic Bread. Add Walnuts & Cranberry's for \$0.50 each.



Banana Bundt with
Vanilla Ice Cream,
Walnuts, Chocolate Syrup
& Whipped Cream.

Homemade Gluten Free Desserts

White Cake with
Puréed Strawberry's,
Walnuts &
Whipped Cream.



VEGETARIAN

Fresh Garden Salad \$8.95

This Salad is made with Crisp Greens topped by Shredded Carrots, Chopped Purple Cabbage, Raw Onions, Sliced Portabella Mushrooms, Tomato Wedges, Cucumber Slices & Black Olives accompanied by Toasted Garlic Bread.

Add Shredded Cheddar or Swiss Cheese, Walnuts or Cranberry's for \$0.50 each.

Jalapeno Salad \$8.95

Heat up your Salad with this delight. Beer Battered, Deep Fried Red & Green Jalapeno Slices atop Crisp Greens with Shredded Carrots, Chopped Purple Cabbage, Diced Tomatoes, Cucumber Slices & Shredded Cheddar Cheese accompanied by Toasted Garlic Bread.

Add Walnuts & Cranberry's for \$0.50 each.

Portabella Mushroom Sandwich \$6.95

Delicately Seasoned then Grilled & served with your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Ask for Pickles, Lettuce, Tomato & Onion.

Add American, Cheddar or Swiss Cheese for \$0.50 each.

Sautéed Vegetables in a Pita Pocket \$6.95

A Delicious Medley of Carrots, Cauliflower, Green Beans, Onions, Red & Yellow Bell Peppers. Ask for our Homemade Dill Sauce, Lettuce & Tomato. Add Cheese, Walnuts & Cranberry's for \$0.50 each.

Bean & Rice Burrito \$7.95

The Black Beans & Wild Rice are rolled in a Tortilla, smothered in Salsa & Cheddar Cheese, surrounded with Shredded Lettuce, Diced Tomatoes & Black Olives, topped with Sour Cream & speckled with Homemade Tortilla Chips. Add Walnuts for \$0.50.

Vegetable Burger \$6.95

This burger is Soy blended with Portabella Mushrooms, Water Chestnuts, Onions, Carrots, Black Olives, Green & Red Bell Peppers, served with your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Ask for Pickles, Lettuce, Tomato & Onion.

Add American, Cheddar or Swiss Cheese for \$0.50 each.

Grilled Cheese \$5.95

This traditional sandwich is made with White Bread and American Cheese, served with your choice of French Fries, Sweet Potato Fries or Homemade Potato Chips. Add Walnuts for \$0.50.

Pasta \$9

Our Homemade Red Sauce tops this dish;

Toasted Garlic Bread & the salad of your choice accompany your meal.

Add Walnuts, Shredded Cheddar or Swiss Cheese for \$0.50 each.

Add a Medley of Sautéed Vegetables for \$3.95. Go Gluten Free for \$2.50.

Macaroni & Cheese \$6.95

This Homemade dish has a Creamy Rich Cheese Sauce like mom used to make, it's accompanied by Toasted Garlic Bread. Add Walnuts for \$0.50.

Add a House Side Salad for \$2.95. Gluten Free add \$2.50.



Cream Cheese Mousse



This Homemade Creamy Delight has seasonal flavors; our Cranberry is pictured. We sprinkle it with crumbled Ginger Snap Cookies then top it off with a dollop of Whipped Cream.

SALADS



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. Your Salad will be served with your choice of dressing & Toasted Garlic Bread, excluding the Taco Salad which is served in a Homemade Taco Shell.

Add extra Shredded Cheddar or Swiss Cheese, Walnuts or Cranberry's for \$0.50 each.

Bacon & Tomato \$8.95

Laura's Favorite! Savory Grilled & Chopped Bacon piled high, smothered in Diced Tomatoes & complimented with a Hard Boiled Egg.

Ham & Turkey Chef \$8.95

There's nothing better than a Good Ol' Salad like this one. Sequenced Ham & Turkey rolls, topped with Shredded Cheddar & Swiss Cheeses, Raw Onion & a Hard Boiled Egg.

Fiesta Beef Taco \$9.95

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

Crunchy Golden Chicken \$9.95

We take our Breaded & Deep Fried Chicken Breast, slice it & add Shredded Cheddar Cheese, Chopped Walnuts & Dried Cranberries.

Grilled Chicken \$9.95

Our number one selling salad!
A House Seasoned Chicken Breast topped with Shredded Cheddar Cheese & Raw Onion.

Flat Iron Steak \$14.95

This six ounce Steak is Grilled to your liking, topped with Sliced Portabella Mushrooms, Diced Tomatoes & Raw Onion.

Salmon \$15.95

Light & Flakey Grilled to perfection Salmon topped with Shredded Swiss Cheese, Chopped Walnuts & Dried Cranberries.

Swordfish \$15.95

Wild, Line Caught Grilled Swordfish topped with Shredded Swiss Cheese, Chopped Walnuts & Dried Cranberries.

Shrimp \$12.95

Luscious Grilled Shrimp sprinkled with Shredded Swiss Cheese & accented by Raw Onion.

Crunchy Almond Breaded Duck \$13.95

Deep Fried Almond Breaded Duck Tenders topped with Chopped Walnuts & Dried Cranberries.

Duck \$14.95

Juicy Skin-On Duck Breast that's Grilled to your liking, topped with Chopped Walnuts & Dried Cranberries.

Fresh Garden Salad \$8.95

A vegetarians delight, loaded with Sliced Portabella Mushrooms, Tomato Wedges, Cucumbers Slices, Black Olives & Raw Onions.

Jalapeno Salad \$8.95

Heat up your Salad with this delight.
Beer Battered, Deep Fried Red & Green Jalapeno Slices, Diced Tomatoes & Shredded Cheddar Cheese.

Dressing Choices: **Homemade:** Creamy Garlic Parmesan, Honey-Mustard, Ranch, Bleu Cheese, Thousand Island & Creamy Dill.

Fat Free: Raspberry Vinaigrette & French. **Also available:** Salsa, Virgin Olive Oil & Select Vinegars.

SOUP & SALAD or HALF SANDWICH \$6.50

Homemade **Soup** &

House Side **Salad** with your choice of dressing or

Half **Sandwich** of the following;

choose one of our Homemade Salads; our Famous Crab Louis, Tuna or Chicken, or have Ham, Turkey or Bacon.

Add American, Cheddar or Swiss Cheese for \$0.50 each.

Substitute your soup for Homemade Chili, \$1.00.

PICK TWO

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 Spread. 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.



OPTIONAL MOUTH WATERING ADD-ONS

Our Famous Crab Louis Salad \$6 Sautéed Vegetable Medley \$3.95

Grilled or Fried Shrimp \$6 Lemon Peppered Scallops \$7 Filet \$11 Flat Iron \$7

Grilled Chicken Breast \$5 Grilled Skin-On Duck Breast \$7 B.B.Q. Pork Ribs, Half Rack \$9

BEEF

Filet \$20

This Center Cut, eight ounce steak is Lean & Thick for the hearty meat eater.

Flat Iron \$13

Ladies favor this six ounce steak which is Marbled for excellent flavor.

PORK

Ribs Half \$16 Full \$22

We slow cook our Pork Ribs in a Secret Recipe B.B.Q. Sauce till they almost fall off the bones.

Ham Steak \$15

This one pounder is Grilled & lightly brushed with a Homemade Tuaca Brown Sugar Glaze then topped with Pineapple.

POULTRY

Duck Single \$16 Double \$22

We leave the Skin-On this Tender, Juicy, Boneless Breast that's Grilled to your liking.

Grilled Chicken Single \$11 Double \$14

Our House Seasoned Skinless, Boneless Breast is brushed with a Homemade Mediterranean Orange Glaze.

Fried Chicken \$11

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

SEAFOOD

Salmon \$20

High in Omega 3's & Atlantic Farm Raised our Grilled Salmon is brushed with a Homemade Mediterranean Orange Glaze.

Swordfish \$20

We use Lemon Pepper to season this Wild, Line Caught Swordfish then brush it with a Homemade Mediterranean Orange Glaze.

Scallops \$23

These Coldwater, Colossal Lemon Peppered Scallops are Grilled to perfection.

Shrimp \$19

We offer your choice of Farm Raised Golden Fried or Grilled Shrimp.

Seafood Platter \$27

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

PASTA

Our Homemade Red Sauce tops your Pasta.

Chicken \$15

A Skinless, Boneless Breast that is House Seasoned & Grilled.

Duck \$17

A Tender, Juicy, Boneless, Skin-On Breast that's Grilled to your liking.

Filet \$21

Lean & Thick Center Cut Steak.

Flat Iron \$17

This Steak is Marbled for excellent flavor.

Shrimp & Scallops \$23

Grilled Seafood that is Succulent, Colossal & Grilled to perfection.

Sautéed Vegetables \$14

A Delicious Medley of Carrots, Cauliflower, Green Beans, Onions, Red & Yellow Peppers.

Plain \$9

Add Shredded Cheddar & Swiss Cheese for \$0.50 each.

Gluten Free add \$2.50

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.