



GALLERY RESTAURANT

EST. 1972

& Spirit's LOUNGE

MAINS

STEAK TOPPERS

AVAILABLE AFTER 4PM

SHRIMP 5 • BURGUNDY MUSHROOMS 3 • SAUÉED ONION 3 • BLEU CHEESE 1

12oz RIBEYE

Cooked to order and topped with garlic and herb compound butter. Served with parmesan fingerling potatoes, seasonal vegetables and choice of soup or salad // 27

10oz NEW YORK STRIP

Cooked to order and topped with garlic and herb compound butter. Served with parmesan fingerling potatoes, seasonal vegetables and choice of soup or salad // 24

OUR FAMOUS PARMESAN CRUSTED WALLEYE

Wild caught walleye breaded and seared with glazed carrots and a hashbrown cake. Served with choice of soup or salad // 22

MEDITERRANEAN CHICKEN

Grilled chicken breast sliced over a bed of blended rice and sautéed vegetables glazed in balsamic and white wine // 18

BRUSCHETTA STUFFED PORTABELLA

Grilled portobella caps stuffed with bruschetta and topped with mozzarella and a light balsamic drizzle. Served with choice of soup or salad // 15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PASTAS

ALFREDO YOUR WAY

AVAILABLE AFTER 4PM

Classic alfredo sauce served over fettuccini and grated parmesan // 12
Toppings: Shrimp 5 • Chicken 4 • Spinach Florentine 2 • Broccoli 2

JAMBALAYA PASTA

Cajun Seasoned chicken breast with shrimp, andouille sausage, tomatoes, sautéed peppers and onions tossed with penne and a spicy garlic cream sauce // 19

SMOKED GOUDA FETUCCINI

Grilled chicken breast served over fetuccini tossed in creamy smoked gouda sauce with peppered bacon and mushrooms // 18

PENNE ALLA VODKA

Penna pasta tossed in our creamy tomato vodka sauce topped with a grilled chicken breast, melted mozzarella, and a dollop of pesto // 17

CHEF CRAFTED WAGYU BURGER

Ask your server about our chef's monthly featured burger

BBQ BOSS BURGER

Wagyu beef topped with braised beef, bacon, melted cheddar, fried onion straws, and drizzed with house BBQ sauce // 16

SUNRISE BURGER

Quarter pound of beef, American cheese, and bacon strips, topped with a fried egg // 15

BAR BURGER

Quarter pound of beef, American cheese, lettuce, tomato, onion, and our secret recipe burger sauce // 13

CHICAGO ITALIANO

Italian braised beef topped with Chicago-style giardiniera and melted provolone. Served on a toasted hoagie with a side of au jus // 15

COWBOY CHICKEN MELT

BBQ grilled chicken topped with cheddar cheese and bacon strips slathered in scallion sauce. Served on toasted sourdough // 14

WALLEYE PO'BOY

A Midwest take on a Louisiana classic. Crispy breaded walleye topped with coleslaw, tomatoes, red onion, and housemade remoulade. Served on a toasted hoagie // 14

AUGUSTA BLT

Bacon strips piled high on toasted sourdough bread slathered with pimento jalapeno cheese spread and topped with lettuce and tomato // 12

Black bean burger available upon request

SHEET PAN NACHOS

House tortilla chips covered in melted cheese, fresh pico de gallo, cilantro, and a baja ranch drizzle // 13

BRUSCHETTA PLATE

Fresh bruschetta, mozzarella in olive oil and balsamic, and house made olive tapenade served with toasted crostinis // 13

WALLEYE FINGERS

Hearty slices of our famous walleye served with lemon and classic tartar sauce // 13

BRAISED BEEF SLIDERS

Braised beef drizzled with house BBQ sauce and topped with dill pickles and coleslaw // 13

TRADITIONAL CHICKEN WINGS

Crispy on the outside, tender on the inside // 12
Sauces: BBQ - Buffalo - Sweet Chili - Slow Scorch Sauce
Rubs: Lemon Pepper - Cajun - Buffalo

CLASSIC CHEESE CURDS

Lightly fried cheese curds served traditional or cajun with house ranch // 10

PARMESAN TRUFFLE FRIES

Our crispy fries tossed in truffle oil and topped with black garlic seasoning, parmesan, and parsley // 8

TORTILLA DOS SALSA

House tortilla chips served with Mexican street corn dip and fresh made salsa // 8

GRILLED CHICKEN CAESAR

Grilled chicken breast served over a bed of baby romaine and topped with cherry tomatoes, house made croutons, and grated parmesan // 14

HOUSE SALAD

Mixed greens, carrots, cherry tomatoes, cucumbers, red onion grated parmesan, and house croutons // 7 - 12

CREAMY CHICKEN WILD RICE SOUP

A Midwest staple: Chopped chicken, hearty vegetables, and wild rice in a butter cream broth // 4-7

SOUP DU JOUR ASK YOUR SERVER FOR DETAILS // 4-7

SPECIALTY

*A service charge of 20% will be applied to groups of 8 or more

