



STARTERS

CHEESE PLATE

ASSORTED CHEESES, WATER CRACKERS
OLIVES AND GRAPES 15

FIRECRACKER SHRIMP

JUMBO SHRIMP BREADED AND TOSSED
IN SWEET AND SPICY FIRE SAUCE 14

BISON MEATBALLS

HANDED ROLLED AND BREADED BEFORE
COOKING TO A GOLDEN BROWN 14

WALLEYE FINGERS

HAND CUT AND FLOUR DUSTED SERVED
ON A BED OF VINEGAR POTATO CHIPS 13.5

CHEESE CURDS

HOUSE MADE WISCONSIN CHEESE CURDS 10

BOURBON SIRLOIN POPS

MARINATED BOURBON TENDERLOIN SERVED
WITH A SIDE OF CREAMY BOURBON SAUCE 12

CHICKEN STRIPS

HAND CUT AND BREADED CHICKEN STRIPS
WITH YOUR CHOICE OF DIPPING SAUCE 10

ASIAN POTSTICKERS

STEAMED THEN FRIED AND SERVED WITH
SATAY SAUCE 10

FRIED CHICKEN WINGS

1 LB OF FRIED BONE-IN WINGS TOSSED IN CHOICE OF
BUFFALO, BBQ, OR TERIYAKI 12

SOFT BAKED PRETZEL RODS

HOUSE PROOFED AND BAKED PRETZEL ROD
WITH BEER MUSTARD BACON CHEESE SAUCE 8

PICKLES

PICKLE SPEAR WITH CREAM CHEESE, PEPPER JACK
CHEESE AND SCHIRACHA WRAPPED IN A WONTON
AND FRIED GOLDEN BROWN 11

SIDES

BROCCOLI

RED SKIN MASHED POTATOES

HASHBROWNS

FRENCH FRIES

HOUSE SOUP

HOUSE SALAD

CAESAR SALAD

SWEET GLAZED CARROTS

GARDEN SALADS

ASIAN CHICKEN SALAD

GRILLED CHICKEN, SHREDDED CARROTS, APPLES, PEPPERS GREEN ONION AND MANDARIN ORANGES TOSSED IN A
SESAME DRESSING TOPPED WITH FRIED WONTONS 15

CHICKEN CAESAR SALAD

GRILLED CHICKEN BREAST ON A BED OF ROMAINE
LETTUCE TOSSED IN CREAMY CAESAR DRESSING AND PARMESAN CHEESE, TOPPED CROUTONS 14.5
WITHOUT CHICKEN 12

CHEF SALAD

FRESH GREENS TOPPED WITH DICED TURKEY, HAM, CHEESE, TOMATOES, RED ONIONS, BLACK OLIVES AND CHOICE OF



HOUSE-MADE DRESSING 13

STEAK SALAD

MARINATED SIRLOIN STEAK COOKED TO TEMP ON A BED OF FRESH GREENS, MARINATED TOMATOES, RED ONION, AND BLEU CHEESE CRUMBLES TOSSED IN A BALSAMIC VINAIGRETTE 19

PASTAS

CHICKEN MARSALA

MARSALA WINE SAUCE, SAUTÉED CHICKEN BREAST, MUSHROOM, ON A BED OF LINGUINI NOODLES 19

TRIO SAUSAGE MARINARA

ANIDOUILLE SAUSAGE, SMOKED HAM, AND ITALIAN SAUSAGE, WITH MUSHROOMS, PEPPERS AND MARINARA ON BOWTIE PASTA 19

PASTA ALFREDO

GRILLED CHICKEN IN A CREAMY ALFREDO SAUCE ON A BED OF LINGUINI PASTA 19
WITHOUT CHICKEN 15

BURGERS

FRESH HALF POUND BEEF PATTY SERVED WITH FRIES, TOSSED SALAD, SOUP OR CHIPS

BBQ BACON CHEESE BURGER

APPLEWOOD SMOKED BACON, CHEDDAR CHEESE AND HOUSE-MADE BBQ SAUCE ON A GRILLED EGG WASHED BUNS 13.5

SOUTHWEST BURGER

PEPPER JACK CHEESE, GUACAMOLE, RED CHILI AND SPICY RANCH ON A GRILLED EGG WASHED BUN 14

GALLERY CHEESE BURGER

GRILLED ALL BEEF PATTY WITH HOUSE SEASONING AND CHOICE OF CHEESE ON AN EGG WASHED BUN 12.5

SUNRISE BURGER

APPLEWOOD BACON, COOKED TO ORDER EGG, AMERICAN CHEESE ON A CROISSANT BUN

LUNCH BUFFET MONDAY THRU FRIDAY

11-1:30

ALWAYS CHANGING

ALWAYS GOOD

ALWAYS REASONABLY PRICE



* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SANDWICHES

SERVED WITH CHOICE OF FRIES, HOUSE SALAD, SOUP, OR CHIPS

PRIME RIB PHILLY

SLOW ROASTED, SHAVED PRIME RIB, MUSHROOMS, ONIONS, PEPPERS AND CHEESE SAUCE AND A SIDE OF AU JUS **13.5**
FRENCH DIP STYLE **12**

CLUBHOUSE CLASSIC

HAM, TURKEY, BACON, SWISS AND AMERICAN CHEESES, LETTUCE, TOMATOES, AND MAYO ON SOUR DOUGH BREAD **12**

ULTIMATE BLT

8 PIECED OF APPLEWOOD BACON, LETTUCE, TOMATOES AND MAYO ON SOUR DOUGH BREAD **11**

REUBEN

SHEVED CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING ON TOASTED MARBLED RYE BREAD **12**

SMOKED TURKEY AND BACON WRAP

THIN SLICED SMOKED TURKEY, AVOCADO RANCH, AVOCADO, LETTUCE, TOMATO AND APPLEWOOD BACON IN A FLOUR TORTILLA **13**

BBQ BACON CHICKEN SANDWICH

GRILLED CHICKEN BREAST GLAZED WITH HOUSE-MADE BBQ SAUCE, APPLEWOOD BACON AND CHEDDAR CHEESE IN **12**

BUFFALO CHICKEN WRAP

BREADED CHICKEN TOSSED IN BUFFALO SAUCE, BLEU CHEESE DRESSING, CHEDDAR CHEESE, LETTUCE, TOMATO IN A FLOUR TORTILLA **12.5**

HOT TURKEY SANDWICH

SLOW ROASTED TURKEY SERVED WITH RED SKIN MASHED POTATOES, ON SOUR DOUGH BREAD SMOTHERED IN HOUSE-MADE TURKEY GRAVY **12.5**

PRIME RIB EVERY FRIDAY AND SATURDAY

STARTING AT 5PM (WHILE SUPPLY LASTS)



10OZ QUEEN CUT 30
20OZ COWBOY CUT 34

ENTREES

ALL ENTREES ARE SERVED WITH BREAD AND CHOICE OF 2 SIDES

TENDERLOIN

8OZ CUT COOKED TO ORDER AND SERVED 37

GALLERY STEAK

8OZ SIRLOIN COOKED TO ORDER AND SERVED 17

RIBEYE

HAND CUT 14OZ RIBEYE GRILLED TO ORDER 30

BISON RIBEYE

12OZ CUT OF LOCALLY GROWN BISON COOKED TO ORDER 36

SHRIMP OSCAR

5 JUMBO SHRIMP STUFFED WITH LUMP CRAB MEAT, ASPARAGUS, AND BÉARNAISE SAUCE
SERVED WITH CHOICE OF ONE SIDE 24

WILD CAUGHT WALLEYE

WILD CAUGHT CANADIAN WALLEYE EITHER PARMESAN CRUSTED OR BROILED
WITH GRILLED GARLIC TOAST 19

MONTEREY GRILLED CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH HOUSE-MADE BBQ SAUCE
APPLEWOOD BACON, TOMATOES AND MONTEREY JACK CHEESE 16

CITRUS GRILLED SALMON

GRILLED NORTH ATLANTIC SALMON GLAZED WITH
A CITRUS WINE SAUCE 25

DAKOTA BBQ RIBS

SMOKED ST LOUIS STYLE RIBS GLAZED IN HOUSE-MADE
BBQ SAUCE FULL RACK 25 ½ RACK 19

GALLERY CLASSICS

CRAB MELT SUPREME

ENGLISH MUFFIN SERVED OPEN FACE WITH HOUSE-MADE CRAB SALAD, TOMATO, AND CHEDDAR CHEESE BAKED TO
PERFECTION 12

LIVER AND ONIONS

HOUSE SEASONED GRILLED CALVES LIVER SMOTHERED IN ONIONS AND BACON 13



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