



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

BRANDY DIJON CHICKEN

Frenched breast of chicken smothered in brandy dijon sauce with
prosciutto. Served with blended rice and seasonal vegetables.
Served with choice of soup or salad // 21

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

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

PASTAS

ALFREDO YOUR WAY

AVAILABLE AFTER 4PM

Classic alfredo sauce served over fettuccini and grated parmesan // 12
Toppings: Shrimp - 5 / Chicken - 4 / Spinach Florentine - 1.50 / Broccoli - 1.50

JAMBALAYA PASTA

Cajun Seasoned chicken breast with shrimp, andouille sausage, tomatoes,
sautéed peppers and onions tossed with trottole 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

CHABLIS PASTA WITH BRAISED BEEF

Trottole tossed in a Chablis butter reduction and topped with braised beef
and shaved parmesan // 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 that is slathered in scallion sauce.
Served on toasted sourdough // 14

WALLEYE PO'BOY

A Midwest take on a Louisiana classic. Crispy breaded walleye
topped with colesaw, 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

APPETIZERS & SIDES

JALAPENO POPPER WONTON CUPS

Bites of jalapeno, bacon, cream cheese and cheddar
served in wonton cups with passion fruit jalapeno jam // 13

BRUSCHETTA PLATE

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

FIRECRACKER SHRIMP LETTUCE WRAPS

Sweet and savory shrimp nestled in a fresh
romaine lettuce boats // 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

SALADS AND SOUPS

