

Galuppi's

Lunch Menu

2 handers

***8oz. black angus burger** lettuce, tomato, onion fresh kaiser roll **10.5**
chili, cheese, caramelized onions, mushrooms **.75**
bacon, avocado, fried egg **1.25**

***hickory burger** BBQ sauce, jalapeño jack cheese, applewood smoked bacon, crispy onion straws **12**

*8oz. black angus beef **patty melt** swiss cheese, sauteed onions, grilled rye **10**

veggie burger haas avocado, lettuce, tomato **9.75**
chili, cheese, carmalized onions, mushrooms **.75**
bacon, fried egg **1.25**

****tuscan chicken sandwich** sauteed chicken breast, marsala wine mushroom sauce, swiss cheese **11**

grilled mahi sandwich lettuce, tomato, onion, homemade sriracha mayo **12**

steak/chicken Philly shaved sirloin or chicken, peppers, onions, mushrooms, white american cheese, hoagie roll **10**
sub prime rib **3**

prime rib french dip slow oven roasted shaved prime rib, swiss cheese, hoagie roll, au jus **13**

****myrtle beach hoagie** hand-battered crispy southern fried chicken tenderloins, black pepper gravy, lettuce, tomato, cole slaw **11**

chicken caesar wrap romaine, parmesan cheese, chicken, tomato basil wrap **9**

TRY! buffalo style with bleu cheese & sauce choice **9.75**

oven roasted **turkey club** applewood smoked bacon, lettuce, tomato, haas avocado, mayo, white toast **10.75**

albacore **tuna melt** swiss cheese, rye **9.5**

loaded all beef **monster dog** chili, jalapeño jack cheese, jalapeños **7.5**

blackened sushi grade ahi tuna tacos mango salsa, red cabbage, homemade sriracha mayo, jasmine rice & black beans **12**

thai steak taco caramelized onions & peppers, homemade sriracha mayo, jasmine rice & black beans **12**

mahi taco grilled or blackened, red cabbage, haas avocado la crema, jasmine rice & black beans **12**

lighter fare

chicken francaise lemon white wine garlic sauce, red smashed potatoes & seasoned vegetables **10.75**

chicken picatta sun-dried tomatoes, capers lemon white wine sauce, imported penne pasta **10.75**

½ rack **danish baby back ribs** cooked low and slow, dry rubbed & brushed with bbq sauce, french fries & coleslaw **14**

beer battered **cod & chips** french fries & coleslaw **10.75**

*marinated **thai skirt steak** medium rare, jasmine rice & vegetable medley **11**

6.99 lunch menu

choose 2 items, 1 from the lunch entrees & 1 from the salads or sides
drink purchase required
monday thru friday 11:00 am - 4:00 pm

lunch entrees

1/2 chicken cordon bleu sandwich

1/2 tuna melt

1/2 ham & swiss

1/2 southern tuna

1/2 blt

1/2 turkey melt

mac & cheese

buffalo bites

5 wings

chili crock

salads

asian slaw

caesar salad

house salad

walnut apple salad

sides

baked potato soup

soup du jour

see sides for more options

(loaded potato not included)

salads

***sesame seared sushi grade ahi tuna** asian slaw & lo mein, housemade ginger soy vinaigrette **15.75**

walnut apple mixed greens, romaine, bleu cheese crumbles, walnuts, granny smith apples, blackened chicken tossed in housemade balsamic vinaigrette **11.5**

suggested pairing: kim crawford savignon blanc

chicken caesar romaine, parmesan cheese, made from scratch croutons, tossed in housemade caesar dressing **11.5**

buffalo chicken romaine, parmesan cheese, made from scratch croutons, tossed in housemade bleu cheese dressing **11.5**

avocado chopped romaine, roasted corn, diced haas avocado, tomatoes, apples, bleu cheese crumbles, bacon bits, chicken, tossed in housemade balsamic vinaigrette **13.5**

***mediterranean** spinach, feta cheese, roasted red peppers, kalamata olives, pine nuts, artichokes, grilled north atlantic salmon tossed in housemade greek vinaigrette **13**

chicken cobb mixed greens, bleu cheese crumbles, eggs, tomatoes, applewood smoked bacon, housemade ranch dressing **11**

suggested pairing: gabbiano pinot grigio

****antipasta salad** chef's hand selected italian meats, marinated artichokes, sundried tomato, kalamata olives, cucumber, roasted red peppers, feta cheese, housemade italian vinagairrette **13.5**

****cucumber salad** shrimp, tomato, red onion, feta, parsley, housemade red wine vinagairrette **13.5**

sides

french fries **4**

cajun fries **4**

sweet fries **4**

tater tots **4**

loaded baked potato **4.5**

red smashed potatoes **3**

fresh vegetable medley **3.5**

jasmine rice **3**

artichoke risotto **3.5**

asparagus medley **4**

brussel sprouts **3**

beans **3**

fruit **3.5**

side ceasar **5**

side salad **5**

coleslaw **3**

Galuppi's

Lunch Menu

small plates

buffalo style chicken bites 7.75

hand-battered chicken strips 7.5

mini crab cake remoulade sauce 10

sushi grade ahi tuna plate 10

***tuna tartar** sushi grade ahi tuna, mango salsa 9

bangin shrimp 9 *sub chicken*

homemade spinach dip, salsa 9

chips & salsa 6.5

shrimp cocktail tangy cocktail and mediterranean aioli 8.5

trio homemade spinach dip, queso, salsa & chips 13.75

chicken quesadilla tomatoes, onions, jalapeño cheddar jack cheese, tortilla strips, chipotle ranch, avocado la crema, fresh salsa 10.5
sub steak or shrimp 3

nachos chili, queso, lettuce, tomatoes, onions, scallions, avocado la crema, jalapeños 11

hand battered chicken splits with black pepper gravy 7.75

crispy brussel sprouts & cornbread ranch & whole grain honey mustard 8.5

****seafood dip** cucumber, saltines, celery, jalapeños, tortilla chips 10

southern poutine tots tater tots, jalapeño jack cheese, wisconsin cheese curds, black pepper gravy, scallions & bacon 9.5

Pat's Place famous buffalo style **chicken wings**
10 wings 12
15 wings 15.5
mild/medium/hot

flat breads

goat cheese & chicken caramelized onions, roasted red pepper, diced spinach, avocado la crema 12

margherita roasted garlic, tomatoes, mozzarella cheese, fresh basil & olive oil 10
suggested pairing: mark west pinot noir

short rib mushrooms, caramelized onions, mozzarella & pecorino romano cheeses, spinach, truffle oil & sour cream 13
suggested pairing: chateau st. jean merlot

chicken club mozzarella cheese, applewood smoked bacon, lettuce, tomato, red onion, ranch dressing 12

****bourbon street** andouille sausage, goat cheese, sriracha, fried onion straws, basil 12.5

champagne & sparkling wines

mionetto, prosecco (split) 8.5 (split)

perrier jouet, grand brut, france 75

kenwood, brut, california 8.5 (split)

white wines

riesling, chateau ste michelle, washington st. 8.50/32

pinot grigio, gabbiano, italy 7.50/26

pinot grigio, santa margherita, italy 14/55

sauvignon blanc, joel gott, california 9.25/34

sauvignon blanc, kim crawford, new zealand 11.75/43

chardonnay, j lohr, california 9.25/36

chardonnay, ferrari carano, california 11.5/39

red wines

pinot noir, mark west, california 9.25/34

pinot noir, hahn, california 9/34

merlot, chateau st. jean, california 9/34

cabernet sauvignon, josh "craftsman", california 10/36

cabernet sauvignon, franciscan, california 14/52

malbec, diseno, argentina 8/29

interesting blends

conundrum by caymus, red blend, california 12/44

19 crimes, red blend, australia 9/34

craft beers

ship yard blood orange

purple haze

lagunitas ipa

jai alai ipa

cigar city maduro brown

sierra pale ale

florida lager

floridian

ufo harpoon

sea dog blueberry

libations

titos american mule titos handmade vodka, ginger beer, lime 10

peaches and crème spritz absolut vanilla vodka, peach schnapps, peach puree, club soda 11

absolut raspberry mule absolut raspberry vodka, pineapple juice, ginger beer 11

skinny smokey margarita sauza blue agave tequila, del maguey vida mezcal, agave nectar, fresh lime 12.5

up the creek manhattan knob creek bourbon, dry vermouth, angostura bitters 12

champagne on ice champagne, st. germain elderflower liquor, fresh lemon 13.5

*food items are cooked to order or are served raw. consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses

**new menu items

18% gratuity may be added to parties of 5 or more