

Galuppi's

2 handers

served with french fries

8oz. black angus burger 11.5
lettuce, tomato, onion, fresh kaiser roll
add chili, cheese, caramelized onions or mushrooms .95
add bacon, hass avocado or fried egg 1.25

hickory burger 12.95
BBQ sauce, cheddar jack cheese,
applewood smoked bacon, crispy onion straws

8oz. black angus beef patty melt 11.5
swiss cheese, caramelized onions, grilled rye

veggie burger 10.95 hass avocado, lettuce, tomato
add chili, cheese, caramelized onions or mushrooms .95
add hass avocado or fried egg 1.25

marsala burger 12.95
black angus, american cheese, caramelized onion,
mushroom marsala reduction sauce

grilled mahi sandwich 12.95
lettuce, tomato, onion, homemade sriracha mayo

the harvey sandwich 13.95
crispy mahi, american cheese, coleslaw, tomato,
thousand island on toasted whole wheat

hot portabella stacker 11.95
marinated grilled spinach, fresh mozzarella,
roasted pepper

sicilian sandwich 12.95
crispy eggplant, melted swiss, spinach artichoke spread,
roasted peppers, fried egg, hollandaise sauce

steak/chicken Philly 10.95
shaved sirloin or chicken, peppers, onions, mushrooms,
white american cheese, hoagie roll • *sub prime rib 3*

prime rib french dip 13.5
slow oven roasted shaved prime rib,
swiss cheese, hoagie roll, au jus

BLAT smoked salmon wrap 12.5
smoked salmon wrap, bacon, lettuce, tomato,
hass avocado, sliced smoked salmon, cream cheese

chicken caesar wrap 9.95
romaine, parmesan cheese, chicken, tomato basil wrap
TRY buffalo style with bleu cheese & sauce choice

oven roasted turkey club 10.95
applewood smoked bacon, lettuce, tomato,
hass avocado, mayo, white toast

albacore tuna melt 9.95 swiss cheese, rye

monster dog 7.95
loaded all beef, chili, cheddar jack cheese, jalapeños

sides

french fries 4	artichoke risotto 3.5
cajun fries 4	asparagus medley 4
sweet fries 4	brussel sprouts 3.5
tater tots 4	beans 3
loaded baked potato 4.5	fruit 3.5
red smashed potatoes 3.5	side caesar 5
seasonal veggies 3.5	side salad 5
jasmine rice 3	coleslaw 3

6.95 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

lighter fare

chicken francaise 10.95

lemon white wine garlic sauce, red smashed potatoes
& seasonal vegetables

chicken piccata 10.95

sun-dried tomatoes, capers, lemon white wine sauce,
imported penne pasta

½ rack danish baby back ribs 13.95

cooked low & slow, dry rubbed & brushed with bbq sauce,
french fries & coleslaw

beer battered cod & chips 10.95

french fries & coleslaw

*marinated thai skirt steak 10.95

medium rare, jasmine rice & vegetable medley

salads

sesame seared sushi grade ahi tuna 15.65
asian slaw & lo mein, house made ginger soy vinaigrette

walnut apple 11.95
mixed greens, romaine, bleu cheese crumbles,
walnuts, granny smith apples, blackened chicken
tossed in house made balsamic vinaigrette
suggested pairing: kim crawford sauvignon blanc

chicken caesar 11.95
romaine, parmesan cheese, house made croutons,
tossed in house made caesar dressing

buffalo chicken 11.95
romaine, parmesan cheese, house made croutons,
tossed in house made bleu cheese dressing

avocado chopped 13.95
romaine, roasted corn, diced hass avocado, tomatoes,
apples, bleu cheese crumbles, bacon, chicken,
tossed in house made balsamic vinaigrette

mediterranean 14.95
spinach, feta cheese, roasted red peppers, kalamata olives,
pine nuts, artichokes, grilled north atlantic salmon
tossed in house made greek vinaigrette

blackened mahi 12.95
spinach, swiss cheese, grape tomatoes, bermuda onions,
hard boiled eggs tossed in honey mustard

ensalata caprese 12.95
ripened beefsteak tomatoes, sliced fresh mozzarella,
over baby greens & artichokes, balsamic glaze,
fresh sliced basil & hot crushed red pepper flakes

chicken cobb 12.95
mixed greens, bleu cheese crumbles, hard boiled eggs,
tomatoes, applewood smoked bacon, hass avocado,
house made ranch dressing

*want to substitute your protein?
just let your server know!*

tres tacos

blackened sushi grade ahi tuna tacos 14.95
mango salsa, red cabbage, house made sriracha mayo,
jasmine rice & black beans

thai steak taco 14.95
caramelized onions & peppers, house made sriracha mayo,
jasmine rice & black beans

shrimpor mahi taco 14.95
grilled, blackened, or banging, red cabbage,
avocado la crema, jasmine rice & black beans

lunch menu

Galuppi's

small plates

buffalo style chicken bites 7.95

hand-battered chicken strips 7.95

prosciutto wrapped shrimp 11.95

prosciutto and mozzarella wrapped asparagus 10.95

mini crab cake 10.5 remoulade sauce

sushi grade ahi tuna plate 10.95

***tuna tartar** 9.95 sushi grade ahi tuna & mango salsa

bangin' shrimp 9.95 *sub chicken*

homemade spinach dip 9.95 salsa

chips & salsa 6.95

****asian chicken lettuce wraps** 9.95
iceberg, stuffed with asian veggies, grilled chicken,
& sweet chili sauce

trio 14.95 house made spinach dip, queso, salsa & chips

chicken quesadilla 10.95
tomatoes, onions, cheddar jack cheese, tortilla strips, chipotle
ranch, avocado la crema, fresh salsa & jalapeños
sub steak or shrimp 3

nachos 11.95
chili, queso, lettuce, tomatoes, onions,
scallions, avocado la crema & jalapeños

crispy brussel sprouts & cornbread 8.95
ranch & whole grain honey mustard sauce

fried cheese curds 7.95 chipolte ranch

seafood dip 9.95 cucumber, saltines, celery, jalapeños, tortilla chips

portabella fries 7.95 coated with Japanese bread crumbs

southern poutine tots 9.95
tater tots, cheddar jack cheese, wisconsin cheese curds,
brown pepper gravy, scallions & bacon

loaded crispy tots 9.95 queso, bacon & scallions

Pat's Place famous buffalo style chicken wings
10 wings 12 15 wings 15.5

tostadas

goat cheese & chicken 11.95
caramelized onions, roasted red pepper,
diced spinach & avocado la crema

margherita 9.95
roasted garlic, tomatoes, mozzarella cheese,
fresh basil & olive oil
suggested pairing: mark west pinot noir

short rib 12.95
mushrooms, caramelized onions, spinach, mozzarella &
pecorino romano cheeses, truffle oil & sour cream
suggested pairing: rodney strong merlot

buffalo chicken 11.95
diced crispy chicken, lettuce, tomato, buffalo sauce,
melted mozzarella & ranch dressing

artichoke meatball 11.95
ricotta, mozzarella, roasted red peppers & basil

****portafino** 11.95
artichoke, roasted red peppers,
ricotta-mozzerella cheese blend, chopped basil

champagne & sparkling wines

mionetto, prosecco, italy 8.5 (split)

kenwood, brut, california 8.5 (split)

mumm, napa valley 49

veuve clicquot, france 79

white wines

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

pinot grigio, barone fini, italy 8.5/32

pinot grigio, ruffino ducale, italy 12.5/47

sauvignon blanc, joel gott, california 9.5/35

sauvignon blanc, kim crawford, new zealand 11.75/43

chardonnay, kendall jackson, california 10.25/38

chardonnay, ferrari carano, california 12.75/48

red wines

pinot noir, murphy goode, california 8/29

pinot noir, mark west, california 9.25/34

merlot, rodney strong, sonoma 11/41

cabernet sauvignon, josh "craftsman", sonoma 14.75/55

cabernet sauvignon, franciscan, california 14/52

malbec, diseno, argentina 8.75/33

conundrum by caymus, red blend, california 12/44

rose, cape mentelle, margaret river, australia 10/38

craft beers

sweet water ipa

harpoon ufo

belgium ranger ipa

florida lager

lagunitas little sumpin sumpin

sierra pale ale

"rotating craft options"

libations

titos american mule 10

titos handmade vodka, ginger beer, lime

ketel one cucumber mint 10

ketel one cucumber mint vodka, ginger beer and lime

peaches and crème spritz 11

absolut vanilla vodka, peach schnapps, peach puree, club soda

grey goose dirty dirty martini 11

grey goose vodka, vermouth and ice loosely strained into a martini cocktail glass
with muddled olive pieces to make yours a little dirtier

blue margarita 12.5

sauza blue agave tequila, hint of blue curcao, agave nectar, fresh lime

up the creek manhattan 12

knob creek bourbon, dry vermouth, angostura bitters

champagne on ice 13.5

champagne, st. germain elderflower liquor, fresh lemon

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

**new menu items

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

l u n c h m e n u