

# The GALT HOUSE®

• HOTEL •

DIAL 4235

## APPETIZERS

### ARTICHOKE SPINACH QUESO DIP

White cheddar queso, parmesan cheese, toasted bread crumbs, with tortilla chips, pico de gallo 11

### BOURBON BBQ RIBLETS

Smoked pork riblets tossed in house bourbon bbq sauce, ranch or bleu cheese dressing 12

### BUFFALO CHICKEN WINGS

Celery sticks, bleu cheese or ranch dressing Six for 10 Twelve for 16

### GRILLED CHIPOTLE CHICKEN QUESADILLA

Flour tortilla, diced chipotle chicken, Monterey jack & cheddar cheeses, with sour cream, side of pico de gallo 11

## SOUP & SALAD

### WHITE CHEDDAR BROCCOLI SOUP

Creamy blend of broccoli and white cheddar Cup 5, Bowl 8

### SOUP OF THE DAY

Ask your server for details! Cup 5, Bowl 8

### FRIED CHICKEN COBB SALAD

Kentucky bleu cheese, tomatoes, bacon, eggs, avocado, house greens, your choice of dressing 15

### CAESAR SALAD

Crisp Romaine lettuce, shaved parmesan, herb croutons, grilled lemon, tossed in house Caesar dressing 10 +chicken 5 +salmon 6

### GALT HOUSE SALAD

Mixed greens, cucumber, cherry tomatoes, shaved carrots, croutons, your choice of dressing 10 +chicken 5 +salmon 6

## ALL DAY DINING, 11 AM – MIDNIGHT

## BURGERS & SANDWICHES

All sandwiches come with your choice of: sweet potato fries, french fries, house made potato chips, or fresh seasonal fruit.

### DOUBLE-STACKED MAG BURGER

Angus beef patties, American cheese, tomato, onion, lettuce 12 +bacon 2

### BLACKENED CHICKEN SANDWICH

Pimento cheese, lettuce, tomato relish, bacon 14

### BLACKENED COD SANDWICH

Remoulade, lettuce, tomato relish 14

### TURKEY & AVOCADO BLT

Shaved turkey breast, Swiss cheese, lettuce, tomato, smoked bacon, avocado mayo, warmed ciabatta bread 12

## ENTREÉS

### BROILED MAC & CHEESE

Spiral pasta, four-cheese sauce, topped with toasted panko bread crumbs 14 +grilled chicken 5

### CLASSIC KENTUCKY HOT BROWN

Texas toast, shaved turkey, roasted tomatoes, broiled with cheese sauce, smoked bacon 14

### GRILLED SIRLOIN STEAK

House marinated 8oz. sirloin steak topped with herb butter, served with mashed potatoes or seasoned fries & vegetables 22

### BUTTERFLIED SHRIMP

Golden brown fried shrimp, seasoned fries, cole slaw, house cocktail sauce 19

### TERIYAKI CHICKEN BREAST

Marinated, grilled chicken breast, shaved scallions & sesame seeds, served with jasmine rice & vegetables 18

### BOURBON CITRUS GLAZED SALMON

Broiled salmon, house made bourbon citrus glaze, served with mashed potatoes or seasoned fries & vegetables 20

### CAJUN CHICKEN PASTA

Spiral pasta, Andouille sausage & grilled chicken, bell peppers, onions, tomato sauce, served with garlic bread 18

### CHICKEN TENDERS

Five golden fried chicken tenders, fries, cole slaw, honey mustard 15

## BREAKFAST, 6:30 AM – 11 AM

### CLASSIC TWO

Two eggs any style, golden hash browns, choice of: country ham, bacon or sausage; toast, biscuits or English muffin 12

### CONTINENTAL BREAKFAST

Choice of breakfast breads, seasonal fruit, orange juice, coffee 12

### BRIOCHE FRENCH TOAST

Maple syrup, bananas, toasted pecans 14

### TOASTED QUINOA BOWL

Avocado, pico de gallo, soyrizo, egg any style 14

### MALTED HOT CAKES

Maple syrup, choice of country ham, smoked bacon, or sausage 14

### GRANOLA & BERRY BOWL

Seasonal berries, house made granola, vanilla bean yogurt 10

### BISCUITS AND GRAVY

Two split buttermilk biscuits, sausage gravy 8

### STEEL CUT OATMEAL BOWL

Apples, dried golden raisins 10

### HAM & CHEESE OMELET

Smoked ham, monterey jack cheese 13

### EGG WHITE FRITTATA

Spinach, tomato, feta cheese 14

## ADDITIONS

Egg, any Style 3 Smoked Bacon 4 Grits 5

Country Sausage Links 4 Country Ham 5

Hash Browns 3 Toast or Breakfast Breads 3

Bagel & Cream Cheese 4 Assorted Cereals & Milk 5

All in-room dining is subject to a 22% service charge, \$2.50 delivery fee, and taxes. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Vegetarian

 Vegan

 Gluten-free

# TREAT YOURSELF!

## BEVERAGES

Bottled Water, Soft Drinks, Lemonade Iced or Hot Tea, Hot Chocolate, Whole Milk, 2% Milk, Chocolate Milk **3**

Juice (apple, cranberry, grapefruit, orange, tomato, V-8) **5**

Magnolia House Blend Coffee  
Cup **3** Carafe **12**

## DESSERTS

RED VELVET CAKE, topped with whipped cream **8**

DERBY PIE, topped with caramel sauce & whipped cream **8**



## FEATURED COCKTAILS

### OLD FASHIONED

Elijah Craig Small Batch, Cherry, Orange Slice, Bitters, Sugar **12**

### THE GALT HOUSE SMOKEY SOUR

Verás Mezcal, Patrón Roca Tequila, Lemon & Lime Sour **15**

### AL'S GRAND MANHATTAN

Grand Marnier, Bourbon, Sweet Vermouth **12**

### MARGARITA

Tequila, Triple Sec, Sour **12**

### MULE

Absolut Vodka, Ginger Beer, Lime **12**

### MARTINI

Bombay Gin or Absolut Vodka **12**

### BLOODY MARY

Absolut Vodka, House Bloody Mary Mix **12**

### MIMOSA

Kenwood Yulupa Brut, Orange Juice **12**

## DOMESTIC & IMPORT BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite **5.5**

Blue Moon, Corona, Guinness, Heineken, Stella Artois **6.5**

## CRAFT & LOCAL BEER

Falls City, Goodwood Bourbon Barrel Stout, Goodwood Louisville Lager, Goodwood Pale Ale, Goodwood Walnut Brown Ale, Goose Island IPA, Kentucky Ale, Kentucky Bourbon Barrel Ale, Samuel Adams **7.5**

## WINE

### WHITES

Kim Crawford Sauvignon Blanc **14/49**

Josh Rosé **13/46**

Ruffino Moscato d'Asti **12/42**

Rodney Strong Chalk Hill Chardonnay **12/42**

Stellina di Notte Pinot Grigio **11/39**

Chateau Ste Michelle Riesling **10/35**

House Chardonnay **9/32**

### REDS

Diseño Malbec **17/60**

Meiomi Pinot Noir **15/53**

14 Hands Cabernet Sauvignon **11/39**

Napa Cellars Merlot **10/35**

Conundrum Red Blend **10/35**

House Cabernet Sauvignon **9/32**

### SPARKLING

Kenwood Yulupa Brut Sparkling 187ml **14**

Kenwood Yulupa Brut Sparkling **42**

**Ask your in-room dining attendant about our extensive Reserve Wine List selections!**

*All in room dining is subject to a 22% service charge, \$2.50 delivery fee & taxes.*

*Please visit 3rd Floor Spirits & More for a larger selection of wines and spirits.*