

The GALT HOUSE®

• HOTEL •

DIAL 4235

ALL DAY DINING, 11 AM – MIDNIGHT

APPETIZERS

ARTICHOKE SPINACH QUESO DIP

White cheddar queso, parmesan cheese, toasted bread crumbs, with tortilla chips, pico de gallo 12

MOZZARELLA STICKS

Six fried mozzarella sticks topped with parmesan cheese, and served with lightly spiced marinara sauce 9

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 13

SOUP & SALAD

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 11 +chicken 5 +salmon 6

GALT HOUSE SALAD

Mixed greens, cucumber, cherry tomatoes, shaved carrots, croutons, your choice of dressing 11 +chicken 5 +salmon 6

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 14 +bacon 2

GRILLED 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 13

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 5 Grits 5

Country Sausage Links 5 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.