

SMALL PLATES

SQUASH BOMBS

zucchini, goat cheese, pangrattato, naughty sauce

TUNA TATAKI

avocado crema, wasabi, rice pearl, ginger soy, fresno pepper

TOGARASHI CAULIFLOWER

togarashi sour cream, peanut, sweet chili

CHARGRILLED OCTOPUS

lemon garlic aioli, romesco, fingerling potatoes, aged balsamic truffle honey

BEEF EMPANADA

chimichurri aioli

SLOW COOKED PORK BELLY

cauliflower mousseline, apple slaw, chipotle bourbon glaze

LOBSTER CRISPY RICE

lobster claw salad, crispy sushi rice, spicy aioli, ponzu

BABA GHANOUSH

fresh baked sesame bread, za'atar olive oil

WOODFIRE GRILL

All steaks finished with Galley bone marrow butter, and served with chimichurri

PRIME FILET MIGNON*

8OZ

RACK OF LAMB*

half rack

AUSTRALIAN WAGYU TOMAHAWK*

50oz +

CHURRASCO*

8OZ

PRIME COWBOY RIBEYE*

21OZ

MAINS

BRAISED WAGYU SHORT RIB

demi, truffle potato emulsion, salsa criolla, cipollini onion

BLACK GROUPER MOQUECA

moqueca sauce, lemon foam, tapioca crackling

EXECUTIVE BURGER*

smoked gouda, crimini mushrooms, caramelized onions, tomato jam, chimichurri aioli, Nueske's thick cut bacon

ORGANIC SMOKED CHICKEN

half chicken, chili butter, romesco, charred orange

SEASONAL SALMON*

beet quinoa, vegetable medley, kobocho puree, whole grain honey mustard glaze

HAND-CRAFTED PIZZA

gluten-free cauliflower crust +\$3

MUSHROOM & TRUFFLE

roasted mushroom, truffle aioli, scallion

MARGHERITA

buffalo mozzarella, san marzano, fresh basil

QUARTRO FORMAGGIO

fior di latte, calabro ricotta, gorgonzola, auricchio provolone

SALADS

add protein to salads:

CHICKEN 9 | SHRIMP 12 | SALMON* 14

BEET SALAD

arugula, whipped goat cheese, red onion, candied walnut, citrus vinaigrette

SEASONAL BURRATA

gorgonzola dolce, mascarpone, prosciutto di parma, figs, marcona almonds, pine nuts, balsamic infused truffle honey

ROMAINE & PROSCIUTTO SALAD

baby gem lettuce, shaved parmesan, crouton, english pea, roasted garlic dressing

SIDES

TRUFFLE FRIES

parmesan, herb blend, truffle oil

BROCCOLINI

lemon, pecorino, garlic pangrattato

BAKED SWEET POTATO

honey, goat cheese

GRILLED ASPARAGUS

lemon zest, parmesan

DESSERT

CREME BRULEE

vanilla bean, caramel popcorn

OVEN BAKED COOKIE

chocolate chip, vanilla ice cream, sea salt, caramel

WILD BERRIES & CREAM

macerated berries, cookie crumble, citrus whipped cream

GENERAL MANAGER KRISTEN WATSON | CHEF de CUISINE NICCO SALANITRO

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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness

20% gratuity added to all transactions | maximum 4 split checks per table