

SMALL PLATES

CHARGRILLED OCTOPUS

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

LOBSTER CRISPY RICE

spicy lobster claw salad, crispy sushi rice, ponzu

TOGARASHI CAULIFLOWER

togarashi sour cream, peanut, cilantro sweet chili

TUNA TATAKI

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

BEEF EMPANADAS

sriracha, cheese, chimichurri aioli

SLOW COOKED PORK BELLY

cauliflower mousseline, apple slaw, chipotle bourbon glaze

SQUASH BOMBS

zucchini, goat cheese, pangrattato, naughty sauce

WOODFIRE GRILL

All steaks finished with maldon salt, roasted garlic and rosemary

Steak Enhancements: Chimichurri , Galley Butter , Truffle Butter

PRIME FILET MIGNON*

8OZ

PRIME NEW YORK STRIP*

14OZ

AUSTRALIAN WAGYU TOMAHAWK*

50oz +

PRIME COWBOY RIBEYE*

21OZ

RACK OF LAMB*

half rack

MAINS

WAGYU BEEF SHORT RIB

truffle potato emulsion, baby carrot, cipollini onion, balsamic and fig reduction

BLACK GROUPEL

sweet soy mushroom eel beurre blanc, fresno, scallion, white and brown beech mushroom

EXECUTIVE TRUFFLE BURGER*

smoked gouda, cremini mushroom, caramelized onion, truffle aioli, nueske's thick cut bacon

PAPPARDELLE

shrimp, cosi come tomato, asparagus, scampi butter, calabrian chili, lemon, tarragon, pangrattato

AIRLINE CHICKEN

roasted garlic sweet potato puree, crispy brussels, fresno cognac dijon cream

SEASONAL SALMON*

orange glazed farro island salmon, beet puree, whipped yucca, baby carrots, kobocho puree

PIZZAS

MUSHROOM & TRUFFLE

roasted mushroom, truffle aioli, scallion

MARGHERITA

buffalo mozzarella, san marzano, fresh basil

QUATTRO FORMAGGIO

fior di latte, calabro ricotta, gorgonzola, auricchio provolone

COPPA & ARUGULA

san marzano, fior de latte, calabrian chili honey drizzle, pepper dew

gluten-free cauliflower crust

SALADS

BEET SALAD

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

POACHED PEAR

arugula, radicchio, frise, poached pear, tomato, gorgonzola, pine nut, champagne vinaigrette

ROMAINE CEASAR

challah crouton, parmesan, sicilian white anchovy

add protein to salads:

CHICKEN | SHRIMP | SALMON*

SIDES

SKILLET CREAM CORN

sharp cheddar, gruyere, cilantro

GRILLED ASPARAGUS

lemon zest, parmesan

FINGERLING POTATO

paprika, garlic oil, parsley, parmesan

TRUFFLE FRIES

parmesan, herb blend, truffle oil

MAC & CHEESE

gruyere, truffle oil, pangrattato

CRISPY BRUSSELS

goat cheese, honey

DESSERT

CREME BRULEE

vanilla bean, caramel popcorn

WILD BERRIES & CREAM

grand marnier, fresh berry, cookie crumble, vanilla whipped cream

GOOEY OVEN BAKED COOKIE

vanilla ice cream, sea salt, caramel

BUDINO

italian chocolate custard, caramel, vanilla whipped cream, fresh berry

GENERAL MANAGER KRISTEN WATSON | CHEF de CUISINE NICCO SALANITRO

@galleywestpalmbeach | facebook.com/galleyathiltonwpb | 561-231-6100 | from your room 6100

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

Credit card and room charges only | 20% gratuity added to all transactions | maximum 4 split checks per table

WOODFIRED COCKTAILS

SMOKED OLD FASHIONED 20

elijah craig small batch, angostura bitter, orange bitter, demerara, woodfire smoke

BIRD OF PARADISE 20

ketel one vodka, aperol, grilled pineapple cordial, lime

SMOKED MANHATTAN 20

woodford rye, apple chipotle vermouth, chili bitter

BEET NEGRONI 20

beet infused Nolet's, campari, sweet vermouth, burnt orange

CRAFTED COCKTAILS

MATCHA MULE 18

belvedere vodka, honey syrup, lemon, matcha, fever tree ginger beer

QUEEN BEE 17

bacardi quatro, sweet vermouth, lemon, cinnamon honey syrup peach boba, angostura bitter

TOASTED COCONUT 17

havana club rum, banane du bresil, toasted coconut milk, demerara, dehydrated pineapple

PEAR SOUR 18

amass gin, yellow chartreuse, spiced poached pear, roasted strawberry, lemon, egg white

SMOKED PALOMA 17

palo santo rested tequila, lime, black lava salt, grapefruit liqueur

BERRY CADILLAC MARGARITA 17

espolon blanco tequila, macerated wild berry, grand marnier, lime

SPICY DEVIL 18

spicy infused espolon, cilantro, red bell pepper, fresno honey, hickory smoked salt

CARROT GINGER MEZCAL 17

montelobos mezcal, carrot ginger cordial, lemon, fever tree sparkling grapefruit soda

ESPRESSO MARTINI 20

titos handmade vodka, pumhouse cold brew, kahlua, baileys

SPIRIT FREE REFRESHER

STRAWBERRY SMASH 10

fresh strawberry, almond syrup, mint, lime, cranberry

SPARKLING PEAR LEMONADE 10

passion pear syrup, poached pear, lemon, fever tree sicilian lemonade

CRAFT BEER

Cigar City, Florida Man 8.5%.....	8
Funky Buddha, Floridian 5.2%.....	8
Lagunitas, IPA 6.2%.....	8
Orange Blossom, Honey Pilsner 5.5%.....	8

DRAFT BEER

Kona Big Wave Golden Ale 4.4%.....	8
Bud Light 5.0%.....	8
Cigar City Jai Alai IPA 7.5%.....	8

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Riondo, Prosecco.....	14 44
Veuve Cliquot Brut, Champagne.....	30 135
Veuve Cliquot Rose Brut, Champagne.....	34 150

WHITE

Terlato Pinot Grigio, Colli Orientali del Friuli.....	17 60
Pazo das Bruxas Albarino, Rias Baixas, Spain.....	15 52
Dr. Loosen "L" Riesling, Mosel, Germany.....	16 56
Craggy Range Sauvignon Blanc, Martinborough, NZ.....	16 56
Emmolo Sauvignon Blanc, Napa Valley.....	17 70
Domaine Frein Sancerre Montagne Silicieuse, Sancerre.....	19 67
Chalk Hill Chardonnay, Russian River Valley.....	16 56
Stag's Leap Wine Cellars "Karia" Chardonnay, Napa Valley.....	20 70
ZD Chardonnay, Napa Valley.....	18 63
Pouilly-Fuisse Les Vignes du Chateau, France.....	22 75

ROSE

Whispering Angel Rose, Caves d'esclans, France.....	16 56
Ultimate Provence Rose, Cotes de provence, France.....	17 60
Sancerre Rose, Loire, France.....	20 70

RED

Chalk Hill Pinot Noir, Sonoma Coast, California.....	15 52
Ponzi Vineyards Pinot Noir, Willamette Valley, Oregon.....	18 63
Belle Glos Clark & Telephone Pinot Noir, Santa Maria Valley.....	22 75
Casadei, "Sogno Mediterraneo" GSM Tuscany, Italy.....	18 63
Trivento Golden Reserve Malbec, Mendoza, Argentina.....	16 56
Beronia Rioja Crianza Tempranillo, La Rioja, Spain.....	16 56
Emmolo Merlot, Napa Valley, California.....	20 70
Le Lion Bouard Lalande de Pomerol, France.....	17 60
The Prisoner Red Blend, Napa Valley.....	25 88
Austin Hope Cabernet Sauvignon, Paso Robles, California.....	21 73
Quilt Cabernet Sauvignon, Napa Valley.....	19 66
Swanson Cabernet Sauvignon, Napa Valley.....	20 70

WINES BY THE BOTTLE

Chandon Brut, California.....	60
Moet & Chandon Imperial, Champagne.....	160
Dom Perignon 2012, Champagne.....	500
Rock Angel Chateau d'Esclans Rose, France.....	74
Stag's Leap Wine Cellars Sauvignon Blanc, Napa Valley.....	70
Flowers, Chardonnay, Sonoma Coast.....	80
Chateau Montelena Chardonnay, Napa Valley.....	140
Calera Mt. Harlan Chardonnay, Hollister California.....	156
Iconoclast Chardonnay, Napa Valley.....	45
Joseph Drouhin, Domaine de Vaudon Chablis.....	72
EnRoute Pinot Noir, Russian River Valley, California.....	98
Sanford Estate Pinot Noir, Sta. Rita Hills, California.....	96
Flowers Pinot Noir, Sonoma Coast.....	120
Chateauneuf-Du-Pape, Cotes du Rhone.....	110
Joseph Drouhin, Gevrey-Chambertin, Red Burgundy.....	160
Kosta Browne Beaune Premier Cru, Pinot Noir, Burgundy.....	370
Kosta Browne Gevrey-Chambertin, Pinot Noir, Burgundy.....	370
Chateau Batailley Pauillac, Bordeaux, France.....	170
Antinori Tignanello Sangiovese Blend, Toscana Italy.....	250
Northstar, Merlot, Columbia Valley.....	100
Duckhorn, Merlot, Napa Valley.....	85
Caymus-Suisun Walking Fool, Red Blend, California.....	65
CVNE Vina Real Gran Reserva Tempranillo, Spain.....	120
Iconoclast Cabernet Sauvignon, Napa Valley.....	85
Crossbarn by Paul Hobbs, Cabernet Sauvignon, Napa Valley.....	77
Foley Johnson Estate Cabernet Sauvignon, Rutherford.....	120
Caymus Cabernet Sauvignon, Napa Valley.....	200
Stag's Leap Artemis Cabernet Sauvignon, Napa Valley.....	150
Stag's Leap Fay Cabernet Sauvignon, Napa Valley.....	290