

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

BEEF EMPANADAS

sriracha, cheese, chimichurri aioli

TOGARASHI CAULIFLOWER

togarashi sour cream, peanut, cilantro sweet chili

TUNA TATAKI

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

SEARED SCALLOPS

smoked fennel puree, kobocha puree, pepperdew, fennel friz, balsamic infused truffle honey

SLOW COOKED PORK BELLY

high west bourbon and blueberry glaze, grilled peach, peach nectar, rice pearl

SQUASH BOMBS

zucchini goat cheese fritter, pangrattato, naughty sauce

OVEN ROASTED BRUSSELS

whipped goat cheese, hot honey, pistachio dukkah

WOODFIRE GRILL

All steaks finished with maldon salt, roasted garlic and rosemary

PRIME FILET MIGNON*

8OZ, chimichurri

PRIME COWBOY RIBEYE*

21OZ, chimichurri

GRILLED ATLANTIC COBIA

salsa rosa, garlic

LAND & SEA*

14OZ NY strip
6OZ cold water lobster tail
drawn butter, chimichurri

AUSTRALIAN WAGYU TOMAHAWK*

32oz +
chimichurri, galley garlic butter, black truffle butter

SAUCES & ENHANCEMENTS

chimichurri
galley garlic butter
black truffle butter
grilled shrimp
cold water lobster tail
seared scallops

MAINS

WAGYU BEEF SHORT RIB

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

BLACK GROUPER

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

VEGETABLE RISOTTO

arborio rice, carrot, zucchini, sweet pea puree, spinach, leek, coconut milk, parmesan

EXECUTIVE TRUFFLE BURGER*

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

SHORT RIB SMASH BURGER*

double beef patty, white american cheese, caramelized onion, spicy chimichurri aioli

OVEN ROASTED CHICKEN

herb mashed potatoes, asparagus, fresno cognac dijon cream

SEASONAL SALMON*

orange glazed faroe island salmon, beet puree, whipped yucca and kobocha puree, baby carrots, zucchini

STEAK FRITTES*

8oz churrasco, french fries, chimichurri

PIZZAS

MUSHROOM & TRUFFLE

roasted mushroom, truffle aioli, scallion

MARGHERITA

buffalo mozzarella, san marzano, fresh basil

PROSCUITTO & PISTACHIO

alfredo, fior de latte, basil, proscuitto di parma, parmesan, bronte pistachio

PICANTE ARUGULA

san marzano, fior de latte, basil, hot piccante, arugula, pepperdew, shaved parmesan, hot honey drizzle

gluten-free cauliflower crust +\$3

SALADS

BEET SALAD

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

GALLEY WEDGE

romaine, crispy pork belly, cherry tomato, red onion, gorgonzola crumble, crushed cruton, citrus vinaigrette

ROMAINE CEASAR

challah crouton, parmesan, sicilian white anchovy

add protein to salads:

CHICKEN | SHRIMP | SALMON*
CHURRASCO*

SIDES

GRILLED ASPARAGUS

lemon zest, parmesan

HONEY ROASTED CARROTS

honey butter, parsley, salt, crumbled goat cheese

MAC & CHEESE

fusilli, gruyere, cheddar, chives
add truffle +3

TRUFFLE FRIES

parmesan, herb blend, truffle oil

HERB MASHED POTATOES 10

galley garlic herb butter, parmigiano reggiano

DESSERT

CREME BRULEE

vanilla bean, caramel popcorn

WILD BERRIES & CREAM

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

GALLEY SUNDAE

vanilla ice cream, brigadeiro syrup, chocolate coin, chocolate wafer, milk chocolate ganache, cocoa nib, candied walnuts

GOOEY OVEN BAKED COOKIE

vanilla ice cream, sea salt, caramel

CHOCOLATE GANACHE TART

chocolate ganache, vanilla whipped cream, fresh berry, mint

GENERAL MANAGER KRISTEN WATSON

@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