

THE GALLEY

Restaurant



Lounge



Crossing the Michigan state line, you see "Welcome to Michigan-Great Lakes-Great Times!" We'd like to add ... "and Great Food!" Whether you are having our native Whitefish or Lake Trout, our tender Charbroiled Steaks or juicy Roast Prime Rib, or a bowl of our Homemade Soup, we hope you enjoy our casual lakeside restaurant.

Years ago, this location was a fishery, providing fish to area residents. It is our goal to continue the tradition by preparing and serving fresh locally caught Whitefish and Lake Trout.

We are open 7 days a week, serving Breakfast, Lunch, and Dinner, from May through mid-October. All menu items are available for carryout. The Galley, family-owned and operated since 1976, is dedicated to the families we serve and the families that work for us. We strive to serve you the finest quality food at the best possible price. We urge you to sit back and relax and enjoy the ambience of the Great Lakes. Bon Appetit!



The Gierlaszynski Family

241 North State Street • St. Ignace, Michigan 49781 • 906 643-7960 • www.galleyrest.com

Appetizers

Sautéed Whitefish Livers	7.75
Smoked Whitefish Spread	7.50
Whitefish Fingers	8.25
Jumbo Shrimp Cocktail	8.75
Coconut Shrimp	7.50
Batter-dipped Frog Legs	7.25
Chicken Quesadilla	7.75
Chicken Tenders or Wingers	6.75
Mozzarella Cheese Sticks	6.75
Homemade Soup of the Day	Cup 3.25 Bowl 4.00
Homemade Clam Chowder	Cup 4.50 Bowl 5.25

Salads

Served with Fresh Baked Roll or Café Crackers

Cobb Salad	8.75
<i>Bacon, Tender Chicken Breast Strips, Crisp Greens, Bleu Cheese, Fresh Garden Vegetables, Green Peas, Hard-boiled Egg and Choice of Dressing</i>	
Neptune's Krab Salad	8.50
<i>Delightful Blend of Krabmeat, Fresh Garden Vegetables, Cheese, Green Peas, Hard-boiled Egg and Choice of Dressing</i>	
Caesar Salad	7.75
<i>Romaine Lettuce, Homemade Croutons, Grated Parmesan Cheese, tossed with our Caesar Dressing</i>	
with Grilled Chicken Breast	8.75
with Broiled Whitefish or Trout	9.75
with Grilled Steak	13.75
Grilled Chicken Salad	8.75
<i>Tender Chicken Breast Strips with a medley of Crisp Greens, Fresh Garden Vegetables, Cheese, Green Peas, Hard-boiled Egg and Choice of Dressing</i>	
Chef Salad	8.75
<i>Diced Turkey or Ham with Fresh Garden Vegetables, Cheese, Green Peas, Hard-boiled Egg and Choice of Dressing</i>	
Galley Side Salad	3.75
<i>Medley of Fresh Crisp Greens, Garden Vegetables and Choice of Dressing</i>	

Beverages

Fresh Ground Columbian	Soft Drinks (free refill)	2.25
Coffee or Hot Tea:	Root Beer (bottled)	3.00
Regular or Decaf	Iced Tea (free refill)	2.25
Hot Chocolate	Lemonade	2.50
Milk	Juice	Reg. 2.00 Lg. 2.50
Reg. 2.00 Lg. 2.50		

Desserts

Featured Desserts are displayed in our Pie Case

Cheesecake	4.00	Chocolate Sundae	5.00
Fresh Baked Pie	4.00	Ice Cream	3.25
Pie a la Mode	5.00	Cream Pie	5.00

Side Orders

French Fried Potatoes	2.75	Mashed Potatoes & Gravy ...	2.75
Applesauce	2.25	Coleslaw	2.25
Baked Potato	3.00	Cottage Cheese	3.00
Onion Rings	3.50	Rice Pilaf	2.75
Sautéed Mushrooms	3.00	Vegetable of the Day	2.75
Homemade Potato Salad	3.00		

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We do not accept out of St. Ignace personal checks.



Entrées



Entrées are served with a choice of two of the following sides:
French Fries, Mashed Potatoes, Baked Potato, Coleslaw, Galley Side Salad,
Cottage Cheese, Vegetable of the Day, or Soup of the Day

Upgrade to Clam Chowder for \$1.00

Rolls and Butter on Request.

House Specialties

Whitefish	17.00
<i>Mildly seasoned with our house recipe, then broiled. Or try our featured whitefish of the day.</i>	
Lake Trout	15.75
<i>This flavorful fish is mildly seasoned, then broiled.</i>	
Lake Perch	17.25
<i>Lightly Battered and Deep Fried (For lightly sautéed - 18.75)</i>	
Whitefish Livers (when available)	13.75
<i>We lightly sauté this Northern Michigan Delicacy.</i>	
Roast Prime Rib of Beef*	10 oz. Regular 20.00
<i>Specially Seasoned and Slow Roasted.</i>	
<i>We recommend rare to medium for best flavor and tenderness.</i>	
	14 oz. Large 22.50
	18 oz. X-Large 24.50

All of our Great Lakes Fish is Delivered Fresh Daily

From the Fisherman's Net

Great Lakes Walleye <i>Your choice - Broiled or Deep Fried</i>	17.25
Bluegill <i>Lightly Battered and Deep Fried</i>	16.50
Great Lakes Sampler <i>Perch, Whitefish, Walleye, and Lake Trout (Deep Fried)</i>	18.50
Seafood Platter <i>Shrimp, Coconut Shrimp, Scallops, and Cod (Deep Fried)</i>	18.75
Jumbo or Coconut Shrimp <i>Hand Battered and served with Dipping Sauce</i>	15.75
Alaskan King Crab <i>One Pound of King Crab, served with Drawn Butter</i>	Market Price
Frog Legs <i>Hand Battered and Deep Fried</i>	15.25
Scallops <i>Lightly Breaded and Deep Fried</i>	17.75
Lobster <i>Two North Atlantic Lobster Tails Served with Drawn Butter</i>	32.75
Steak And Lobster <i>6 oz. Top Sirloin* and Lobster Tail</i>	28.50
<i>(For 8 oz. Prime Rib - 30.50; 6 oz. Filet Mignon - 33.50)</i>	
Galley's "Lake And Steak"	20.75
<i>6 oz. Top Sirloin* and One of the Following: Jumbo Shrimp, Whitefish or Lake Trout, Perch</i>	
<i>(For 8 oz. Prime Rib - 23.25; 6 oz. Filet Mignon - 26.25)</i>	

From the Farm and Barn

Filet Mignon* <i>6 oz. Filet Hand-cut Daily</i>	21.50
Rib Eye Steak* <i>10 oz. Hand-cut Daily</i>	20.00
Top Sirloin* <i>6 oz. Steak Served with Sautéed Mushrooms</i>	15.75
New York Strip Steak* <i>A Hearty 12 oz. Choice</i>	22.50
Grilled Pork Chops <i>Two Center Cut Boneless Chops</i>	14.50
Chicken Monterey	14.25
<i>Grilled with Mushrooms, Onions, and topped with melted Cheese</i>	
Calves Liver* <i>Grilled with Sautéed Onions and Bacon</i>	11.50
Vegetarian Options Available	Ask Your Server

*Our Steaks are USDA Choice and Char-Broiled. Items marked with an * may be cooked to order.*

The Galley's Every Day Specials

Pastie, The Upper Peninsula Favorite <i>Original Beef or Vegetable</i>	7.75
<i>Served with Coleslaw and Homemade Gravy</i>	
Whitefish or Lake Trout Sandwich	9.00
<i>Broiled or Deep Fried, Served with French Fries and Coleslaw</i>	
Whitefish Finger Basket <i>with French Fries and Coleslaw</i>	9.50
Lake Perch or Bluegill Sandwich <i>with French Fries and Coleslaw</i>	8.75
Fish and Chips <i>with French Fries and Coleslaw</i>	10.75
Shrimp or Clam Basket <i>with French Fries and Coleslaw</i>	8.25
Hot Beef Prime Rib Sandwich*	12.25
<i>Coleslaw, Mashed or French Fried Potatoes and Gravy</i>	
Open Face Prime Rib Sandwich <i>with French Fries and Coleslaw</i>	14.75
French Dip <i>Slow Roasted Prime Rib with Au Jus and French Fries</i>	11.50
Chicken Breast Sandwich	7.00
<i>Lightly Breaded or Char-Broiled, with French Fries and Coleslaw</i>	
Bacon, Lettuce, and Tomato Sandwich <i>with French Fries and Pickle Spear</i>	7.25

Burgers

Our Burgers are Cooked to Order and Served with French Fries and Coleslaw

Galley Burger <i>Bacon, Grilled Onions, and Monterey Jack Cheese</i>	8.25
Backyard BBQ Burger <i>BBQ Sauce, Bacon and American Cheese</i>	8.25
Hamburger	7.25
<i>with Cheese add 50¢, with Bacon, Canadian Bacon or Extra Patty add \$1.50</i>	

Kids Menu

Pizza <i>individual with cheese</i>	5.50
Hot Dog <i>with French Fries and Coleslaw</i>	5.50
Chicken Tenders <i>with French Fries and Coleslaw</i>	7.75
Grilled Cheese <i>with French Fries and Coleslaw</i>	5.25
Kraft® Macaroni And Cheese <i>with Applesauce</i>	5.25

Senior Entrées

*Entrées are served with a choice of two of the following sides:
French Fries, Mashed Potatoes, Baked Potato, Coleslaw, Galley Side Salad,
Cottage Cheese, Vegetable of the Day, or Soup of the Day*

Upgrade to Clam Chowder for \$1.00

Rolls and Butter on Request.

Roast Prime Rib of Beef <i>8 oz. cut</i>	17.75
Jumbo or Coconut Shrimp	12.00
Fresh Broiled Whitefish or Lake Trout	11.75
Lake Perch	11.75
Chicken Breast	9.50
Grilled Pork Chop <i>Center Cut Boneless Chop</i>	10.50
Great Lakes Walleye	12.75



Good Morning

Served 7:00 to 11:30 a.m.
Sundays until Noon



Eye Openers: Bloody Mary, Tequila Sunrise, Screwdriver, Mimosa

"Great Start" Breakfast Special.....5.50

Two Eggs, Two Buttermilk Pancakes, and Two Bacon or Two Sausage

The Galley's Featured Breakfasts

Omelettes

**Three Eggs,
Potatoes and Toast**

Ham & Cheese6.75

Farmers8.75

Ham, Onions, Mushrooms,
Peppers and Cheese

Vegetable7.50

Peppers, Onions,
Mushrooms and Cheese

No Substitutions

Breakfast Pastie 7.75

Eggs, Sausage, Onion and Cheese, Covered with Sausage Gravy

Fran's Famous Scrambled Eggs "Try it with Picante Sauce!" 7.75

Three Eggs scrambled with Bacon, Onions, Mushrooms, Bell Pepper, Cheese, and Potato. Served with Toast

Stan's Sausage Gravy and Biscuits 7.75

Homemade Biscuits covered with Sausage Gravy, served with Two Eggs* and Potato

Eggs Benedict* 9.75

Poached Eggs on an English Muffin with Canadian Bacon, topped with Hollandaise Sauce and served with Potato

Fisherman's Breakfast* Fried Whitefish or Trout served with Two Eggs, Potato, and Toast 9.50

Steak and Eggs* Served with Potato and Toast 14.25

Country Hash and Eggs* 7.50

American Fries, Onions, Green Pepper, Ham topped with Cheese, Two Eggs and Toast

Corned Beef Hash and Eggs* Served with Potato and Toast 7.75

Ham and Egg Scramble (low carb breakfast) 3 Eggs Scrambled with Ham and Cheese7.25

Breakfast #1* 7.50

Two Eggs, choice of Ham, Bacon
or Sausage, Potato, and Toast

Breakfast #2* 7.75

Plath's famous Smoked Pork Chop
with Grilled Pineapple Ring,
Two Eggs, Potato, and Toast

Breakfast #3* 9.75

Sautéed Whitefish Livers with
Two Eggs, Potato, and Toast
A Northern Michigan Delicacy

Pancakes and French Toast

French Toast Delicious Cinnamon-swirl bread, sprinkled lightly with Powdered Sugar 5.75

Old-Fashioned Buttermilk Pancakes 5.25

Blueberry Pancakes 6.50

Pecan Pancakes 6.50

Strawberry Pancakes 6.50

(Add Ham, Bacon or Sausage to above for 2.50)

Mini Breakfast

Biscuit with Sausage Gravy..... 5.00
Galley Muffin Sandwich 4.75
Quaker® Oatmeal 3.75
Homemade Cinnamon Roll 2.00
Toast and Jelly 1.75

Eggs (Cooked to order)

1 Egg*, with Toast and Jelly 3.25
add Ham, Bacon or Sausage 5.00
2 Eggs*, with Toast and Jelly 4.25
add Ham, Bacon or Sausage 6.00

Child Portions Under 12 years of age.

One Slice of French Toast
with One Bacon or Sausage 3.50
Two Silver Dollar Pancakes
with One Bacon or Sausage 3.50

Beverages

Fresh Ground Colombian Coffee or Hot Tea
Regular or Decaf 2.25
Juice Reg. 2.00 Lg. 2.50
Milk Reg. 2.00 Lg. 2.50
Hot Chocolate 2.25

Side Orders

Smoked Pork Chop 3.75
Ham, Bacon or Sausage 3.50

Hash Browns or American Fries 2.75
Corned Beef Hash 3.75

No-cholesterol Eggs Available - Add 50¢

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. * Can be cooked to order.

From Our Wine Cellar

Michigan Wines

Michigan wines complement any menu entrée

Bin #		Bottle	Glass
1	Chateau Grand Traverse Semi-Dry Riesling (Michigan) <i>Blended to a semidry sweetness – our most popular.</i>	18.00	5.25
2	Leelanau Cellars Tall Ship Pinot Grigio (Michigan) <i>Refreshing summer wine with aromas of citrus, green apple and blossoms.</i>	20.00	5.75
3	Leelanau Cellars Winter White (Michigan) <i>Lightly fruity and semi sweet.</i>	17.00	5.25
4	Leelanau Cellars Great Lakes Red (Michigan) <i>Flavors of cherries and plum with aroma of liquorice.</i>	19.00	5.50
5	Traverse Bay Cherry Riesling (Michigan) <i>Delightful semi-dry blend of cherry and riesling wines.</i>	18.00	5.25

White Wines

White wines complement the delicate flavor of Seafood, Poultry and Salads

6	Nobilo Sauvignon Blanc (New Zealand) <i>Refreshingly crisp intensity-great summer wine.</i>	23.00	6.50
7	Kendall-Jackson Chardonnay (California) <i>Beautifully integrated tropical flavors with a hint of toasted oak.</i>	25.00	7.00
8	Voga Moscato (Italy) <i>Refreshing and not overly sweet. Fruity aroma with “frizzante” character.</i>	22.00	6.25

Red Wines

Red wines complement the hearty tastes of Steak, Prime Rib and Pasta

9	Clos du Bois Merlot (California) <i>Deep ruby red with aromas of black cherry, cassis, mocha and light toasted oak.</i>	22.00	6.25
10	J. Lohr Seven Oaks Cabernet Sauvignon (California) <i>Classic barrel-aged Cabernet with high-toned fruit and a lovely bouquet of hazlenut.</i>	30.00	8.25
11	Louis Martini Cabernet Sauvignon (California) <i>Full-bodied with aromas and flavors of black cherry, blackberries and an earthy finish.</i>	28.00	7.75
12	Whiplash Red Wine Blend (California) <i>Exotic blend of red varietals exudes aromas of strawberry, plum, allspice and red apple.</i>	22.00	6.25
13	Francis Coppola Pinot Noir (California) <i>Alluring plum and spice aromas lead to black cherry, currant and strawberry flavors.</i>	30.00	8.25

House Wines

Chardonnay, White Zinfandel, Sauvignon Blanc, Merlot,
Cabernet Sauvignon, or Pinot Grigio
Glass 5.00

Champagnes and Sparkling Wines

14	Freixenet Cordon Negro Brut (Spain) <i>The #1 sparkling wine in the world</i>	Split	6.50
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Alcohol-Free

St. Julian Sparkling Raspberry Spumanté (Michigan) 9.00

St. Julian Sparkling White Grape (Michigan) 9.00

Classic Signature Drinks

Bloody Mary
Frozen Strawberry Daiquiri
Gold Margarita

Ice Cream Drinks
Coffee Drink Specialties
Alcohol-free Cocktails

We Serve a Variety of Imported and Domestic Beers