

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 GROUPE

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

wagyu beef, english sweet pea, cremini mushroom, calabrian chili, cherry tomato, garlic confit, cream

AIRLINE CHICKEN

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

SEASONAL SALMON*

orange glazed faroe 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

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*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