

"Home of the \$3 Old Fashioned"

(Tuesday - Wednesday - Thursday)

Let me be the first to welcome you to Galley 57! I want to thank you for Dining with us and hope you enjoy your evening. We will do our best to provide you with excellent service as you enjoy dinner and drinks with family and friends. Please allow us to guide you on a culinary journey that shows what the traditional Wisconsin Supper Club is about, mixed with a creative flair that I've always enjoyed showing to guests. I take great pride in selecting only the finest steaks, seafood and fresh produce available for your dining pleasure, and will continue to do so with your support. If there is anything I can do to make your dining experience more enjoyable, please let me know - your satisfaction is my goal, and your patronage my reward. I thank you from the bottom of my skillet. Enjoy!

*If you have any food allergies or sensitivities, please let your server know so I can accommodate your specific dietary restrictions and requirements - it is my pleasure!



Reservations accepted. Carry-out food service is available during regular business hours.

(920) 593-2632

2222 Riverside Drive Green Bay, WI 54301

	Dining	Bar
Monday	closed	closed
Tuesday	4-9	3:30-close
Wednesday	4-9	3:30-close
Thursday	4-9	3:30-close
Friday	4-9	3:30-close
Saturday	4-9	3:30-close
Sunday	closed	closed



Galley 57 is the perfect place to host special events! Our Private dining room seats up to 35 people, and our lower-level dining room has a beautiful view of the Fox River, as well as a private bar. Contact us to book your next special event!



Wisconsin Cheese Curds

Fresh Wisconsin cheddar deep fried to bubbling perfection. Served with ranch dipping sauce. 8.95

Haystack Onion Rings

Lightly dusted and fried golden. Served with sriracha ranch dipping sauce. 7.95

Firecracker Shrimp

Lightly dusted shrimp fried golden and tossed with a spicy Thai chili sauce. 12.95

Shrimp Cocktail

Six shrimp, served ice cold with a slice of lemon and homemade cocktail sauce. 12.95

Reuben Rolls

Corned beef, sauerkraut, and swiss cheese rolled in egg roll wrap and fried golden. Served with 1000 island and horseradish mustard for dipping. 10.95

Escargot

French Helix escargot in a garlic sauce with puff pastry and fresh lemon. 12.95

Chicken & Rasta

Chicken Cordon Bleu

Tender, fresh all-natural chicken breast lightly dusted in Panko crumbs then pan seared golden. Topped with shaved ham, Swiss cheese and a parmesan cream sauce. 17.95

Pasta Carbonara

Springy penne pasta tossed in a rich parmesan cream sauce with fresh peas, bacon and a hint of fresh lemon and garlic. 14.95

Wicked Shrimp

Jumbo shrimp and spicy Italian sausage sautéed with garlic and white wine, tossed with penne pasta in a fiery chipotle cream sauce. 24.95

Cashew Chicken Amaretto

Cashew encrusted chicken breast with a wild mushroom amaretto cream sauce. 18.95

Wild Mushroom Stroganoff

A blend of Fresh wild mushrooms, portabellas and button mushrooms in a velvety mushroom cream sauce over penne pasta. 18.95

Pasta Marinara

Bright tomato, garlic and fresh herb marinara sauce, tossed with penne pasta and finished with parmesan cheese. 14.95

Add-ons:

- ♦ Spicy Italian Sausage 3.00
- \diamond Chicken -3.00
- ♦ Jumbo Shrimp 6.00
 - * Gluten-free pasta available on request.

All Entrees are served with choice of potato, wild rice or fresh vegetable, bountiful soup and salad bar and fresh baked bread.

Steaks & Chops

Galley 57 Signature Steak

8 oz. Filet Mignon served over gorgonzola crostini with caramelized onions and a balsamic merlot demi-glace.
\$ 32.95

Filet Mignon

The most tender of all steaks! 5 oz. (Petite) 21.95 10 oz. 32.95

Ribeye

Well-marbled, tender and full of flavor.

16oz. 31.95

Teriyaki Tenderloin Shish Kabab

Teriyaki marinated tenderloin skewered with peppers, mushrooms and onions grilled to order and served over a bed of wild rice blend. 24.95

Pork Chops

Grilled to perfection.
One Chop (8oz.) 15.95
Two Chops (16 oz.) 19.95

Add sautéed mushrooms, onions or both. 3.95



Pan Fried Walleye

Lightly dusted with panko crumbs then pan fried golden. Served with homemade tartar sauce or lemon butter sauce.

26.95

Lemon Garlic Shrimp

Jumbo shrimp with fresh lemon, garlic then topped with parmesan butter crumb and baked golden. 24.95

Deep Fried Shrimp

Jumbo Shrimp fried golden with homemade cocktail sauce and fresh lemon. 21.95

Yellow Fin Tuna

Yellow Fin Tuna steak grilled or blackened with wasabi, pickled ginger and soy. 23.95

Salmon

Grilled with a fresh mango salsa or lemon dill sauce. 24.95

The Brown County Health Department warns that consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

Sandwiches & Lighter Fare

Galley 57 Steak Burger

1/3 lb. Angus beef grilled to order topped with gorgonzola cheese, carmelized onions, bacon onion fig jam and our rich demi glace on a pretzel roll. 12.95 (includes fries)

Open Faced Tenderloin

5 oz. tenderloin served open faced over toast points with sauteed onions and mushrooms. Served with fries. 15.95

Add Ons (serves 2)

Garlic Green Beans

Fresh green beans tossed with roasted garlic. 6.95

Brussels Sprouts

Sautéed with bacon and onions. 6.95

Balsamic Broccoli

Fresh steamed broccoli with parmesan and a balsamic splash. 5.95

> Sautéed Mushrooms, Onions or Both, 3.95

Nightly Specials Tuesday

German Night! Made from scratch Old World German combination platter. 16.95

Wednesday and Friday Fish Fry

Fresh Lake Perch lightly breaded and fried golden. Served with tartar sauce and choice of potato.

Early Bird

(only available 4-6 p.m.) (2 butterflies) 14.95

First Mate

(4 butterflies) 16.95

Admiral's Plate (6 butterflies) 21.95

Thursday and Saturday Prime Rib

Slow roasted aged prime rib – as tender as can be, with au jus and choice of potato.

Early Bird

(only available 4-6 p.m.) 8-10 oz. 16.95

First Mate's Cut

(12 - 14 oz.) 24.95

Captains Cut

(16 -18 oz.) 28.95

Kid's Corner

Chicken tenders with French Fries. 8.95 Pasta with Red Sauce. 6.95 Hamburger with French Fries. 7.95