

Galley Dinner Menu

Appetizers

~ **Gourmet Onion Rings**.....\$7.99

Breaded Bermuda rings, dipped in egg batter and fried golden brown.

NEW ~ **Tomato & Feta Bruschetta**.....\$7.99

Our special recipe of fresh diced tomatoes, red onions, black olives with basil and garlic, and balsamic dressing. Topped with feta cheese and served with grilled Italian bread.

NEW ~ **BBQ Rib Sampler**\$7.99

Four bones of our famous BBQ Pork Ribs.

NEW ~ **Garlic Parmesan Shrimp**.....\$10.99

Five large shrimp baked in our scampi style alfredo sauce. Served with grilled Italian bread.

~ **Eight Piece Chicken Drumsticks**.....\$8.99

Choose from breaded, buffalo, or Jamaican jerk.

~ **Chicken Quesadilla**.....\$8.99

Seasoned diced chicken and cheddar jack cheese served in a grilled tortilla with salsa and sour cream.

NEW ~ **Spinach Artichoke Dip**\$8.99

Flavorful dip made with spinach, artichokes, and cream cheese. Served with grilled Italian bread.

 ~ **Walleye Quesadilla**.....\$9.99

Jalapeño flour tortilla stuffed with breaded walleye, cheddar jack cheese, tomato, lettuce and red onion.

Homemade Soups

~ **Creamy Chicken Wild Rice**

Cup \$3.49 Bowl \$4.29

~ **French Onion Au Gratin**

Bowl \$4.99


Exceptional Salads

Served with warm rolls and butter.

~ **BLT Chef Salad**.....\$9.99

Bacon, lettuce and tomatoes on top of mixed salad greens with smoked turkey, ham, Swiss and American cheese.

~ **Wild Cranberry Pecan Chicken**.....\$9.99

 Diced grilled chicken, candied pecans, wild cranberries, and mandarin oranges served over mixed salad greens with raspberry dressing.

~ **Taco Salad**\$9.99

Beef or Chicken with garden greens served in a tortilla with cheese, tomatoes, onions, and black olives.

~ **Oriental Chicken Salad**.....\$9.99

Deep fried diced chicken breast served over mixed salad greens and topped with toasted almonds, crunchy rice noodles and deep fried vegetables with our sesame dressing.

~ **Raspberry Chicken Salad**.....\$9.99

Lightly seasoned diced grilled chicken breast. Served on fresh cut Romaine lettuce with cashews, mandarin oranges and our special raspberry vinaigrette dressing.

~ **Smoked Salmon Salad**.....\$10.99

Smoked salmon served with fresh cut mixed salad greens tossed with diced tomatoes, dried red cranberries, sliced almonds, shredded cheddar jack cheese and our homemade berry ranch dressing.

Hearty Pastas and Rice Dishes

Served with warm rolls and butter. Add a house side salad for \$1.99.

 ~ **Smoked Salmon Alfredo Pasta**.....\$15.99

Linguini pasta tossed with fresh garlic, smoked salmon and diced bacon. Finished with a rich parmesan cheese sauce.

~ **Chicken Alfredo**.....\$13.99

Linguini pasta tossed with tomato, mushrooms, garlic and grilled chicken. Finished with a rich parmesan cream sauce.

~ **Baked Manicotti**.....\$10.99

A trio of ricotta cheese stuffed pasta topped with our homemade marinara sauce, parmesan and mozzarella cheeses.

~ **Galley's Wild Chicken Tetrazzini**.....\$14.99

Sautéed chicken breast, long grain wild rice pilaf, and alfredo sauce all mixed with mushrooms and melted Italian cheeses. Served in a casserole dish.

Let us help plan your next company or family function!

The Galley is available for private and catered events for up to 50 people.

Additional private banquet rooms are available for up to 300 people.

Please contact our catering director for further details.

(715)392-7152 or (800)344-7515.

Visit us online at www.barkersislandinn.com

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

Parties of 8 or more 18% gratuity will be added to your bill.

Dinner Entrées

Dinner Entrées are served with your choice of Potato and Seasonal Vegetable. Add a side salad for \$1.99
Add 3 jumbo shrimp to any Entrée for just \$6.99!

Meat Selections

~ **Thick Cut Rib Eye Steak** ▼Cabernet\$21.99

A juicy tender well marbled cut steak seasoned and prepared to order. A favorite among serious steak fans.

~ **Center Cut Top Sirloin** ▼Merlot\$22.99

A savory classic tender grilled 10 oz. USDA Choice center cut sirloin.

NEW

~ **Garlic Buttered Sirloin** ▼Cabernet\$16.99

Tender and juicy garlic flavored marinated steak broiled and topped with garlic butter.



~ **Captain's Rack BBQ Ribs** ▼RedZin\$18.99

Lean and meaty loin back ribs, gently browned and simmered for hours in our tasty, tangy secret sauce. ½ rack for only \$15.99

NEW

~ **Parmesan Crusted Chicken** ▼Pinot Noir \$13.99

Breast of chicken lightly coated with Italian style parmesan bread crumbs. Sautéed and accented with fresh lemon.

~ **Breast of Chicken Ala Kiev** ▼Chardonnay \$14.99

Homemade boneless breast of chicken wrapped around seasoned sweet cream garlic butter, lightly breaded and baked to perfection.

~ **Sautéed Beef Liver** ▼Pinot Noir\$10.99

Tender beef liver gently grilled with sautéed onions and topped with crisp bacon.

Seafood Selections

~ **Fresh Lake Trout or Whitefish** ▼Pinot Noir \$15.99

Lake Superior's finest offerings, fresh from local fisheries. Served broiled or breaded. (Seasonal Availability)

~ **Broiled Atlantic Salmon** ▼Pinot Noir\$17.99

Norwegian salmon filet served with drawn butter and tartar sauce.



~ **Walleye** ▼Pinot Grigio\$19.99

Twelve ounce Canadian Walleye available broiled, sautéed, or delicately fried.

~ **Gulf Shrimp** ▼Chardonnay\$17.99

Gulf shrimp made just the way you like it. Your choice of broiled, scampi style or deep fried.

~ **Shrimp and Scallop Kabob** ▼Riesling\$19.99

Three jumbo shrimp and five scallops skewered and broiled to perfection.

NEW

~ **Baked Cod** ▼Sauvignon Blanc\$12.99

Deep water codfish, oven baked and served with drawn butter and tartar sauce.

~ **Deep Sea Scallops** ▼Chardonnay\$20.99

Broiled sea scallops served in garlic butter or breaded and delicately fried. Served with cocktail sauce and lemon wedges.

▼Indicates a suggested wine pairing

Sandwiches and Burgers

Unless otherwise noted, all sandwiches, burgers, and wraps are served with your choice of:
 A fresh fruit cup, fresh veggie sticks with ranch dip, or French fries.

~ **French Dip**.....\$7.99

Thinly sliced beef served on a hoagie roll with Swiss cheese and a cup of hot au jus. Philly Style add \$1.00.

~ **North Country Steak Sandwich**.....\$10.99

Try one of our 6 oz. sirloin steaks prepared and served open faced on Texas toast.

~ **Grilled Wild Rice Chicken Wrap**\$9.99

Diced grilled chicken breast stuffed in a tortilla with wild rice, alfredo sauce, cashews and dried cranberries.

~ **Grilled Smoked Salmon Wrap**.....\$9.99

Lightly grilled wrap with sliced smoked salmon stuffed with shredded lettuce, cheddar jack cheese, diced tomatoes, and tartar sauce.



~ **Island Burger**.....\$8.99

One half pound beef patty served plain or with your choice of cheese: American, Swiss, cheddar, or jalapeño pepper jack. Add bacon for \$1.00 more.

~ **Breaded Pepper Jack Burger**.....\$8.99

Breaded and fried golden brown, topped with melted pepper jack cheese.

~ **Southwestern Turkey Burger**.....\$7.99

1/3 lb turkey burger with mild salsa, jalapeños, and pepper jack cheese.

~ **Captain Barker's Fishermans Hoagie**....\$9.99

Delicately fried pollock filet served on a sourdough hoagie bun with lettuce, tomato, and tartar sauce.

Desserts

We also offer different homemade desserts. Please ask your server for today's homemade specials.

~ **Homemade Carrot Cake**

A wonderful spiced cake with carrot slivers and walnuts. Topped with a tasty cream cheese frosting.

~ **Bread Pudding with Whiskey Sauce**

Homemade bread pudding with warm whiskey sauce.

~ **Apple Pie**

An American treat. Featuring orchard-fresh apples and a hint of cinnamon.

~ **French Silk Pie**

Rich Dark chocolate filled pie garnished with a center piece of hand shaved chocolate curls.

~ **Cheesecake**

Creamy cheesecake for any occasion. Ask your server for available toppings.

~ **Ice Cream Sundae**

A classic favorite. Served with chocolate syrup or caramel. Ask your server for any additional toppings. Available in one scoop or two.