Galioto's Twelvel1 Dinner Menu

Soup

Baked French Onion crock 6.

Today's Homemade cup 3.95 crock 5.75

Friday's New England Clam Chowder cup 3.95 crock 5.75

Galioto's Fresh Baked Bread

full loaf 4. half loaf 2.5

side salads

GF Twelve21 House Salad

mixed greens, mandarin oranges, red onion, toasted almonds, Gorgonzola, walnut-cider vinaigrette 8.

Caesar Salad

romaine, parmesan, egg, garlic croutons, Kalamata olives, house Caesar dressing 8.

Roasted Beet Salad with Goat Cheese and Toasted Pecans

mixed greens, fresh beets, goat cheese, pecans, Balsamic vinaigrette 8.

*Garden Salad (with choice of dressing)

Balsamic Italian, Ranch, 1000 Island, Signature French, Bleu Cheese, Parmesan Peppercorn, Fat Free Raspberry Vinaigrette. 6.

*To substitute one of the above side salads or Baked French Onion Soup for the garden salad with dinner entrees, add 2.00

GF Add Chicken 4.

GF Add Shrimp 7.

GF Add Salmon 8.

Steaks Ribs and Chops

All dinner entrees include your choice of soup or garden salad, and potato choice of baked, garlic mashed or fries, (unless pasta or rice are specified).

GF Black Angus Steer Filet Mignon

choice Angus steer tenderloin, the best available, charbroiled to order, fresh mushroom and savory demi glace 36.5

Sicilian Breaded Tenderloin Steak

topped with sauteed mushrooms, onions and peppers, served with garlic butter penne and a side of marinara 28.5

GF House Baby-Back Pork Ribs

"fall off the bone" tender ribs, char-broiled, basted with Dave's house barbeque sauce full 28. / half 22.

GF The DITKA Chop!

The absolute BEST pork chop you will ever have! on a bed of sauteed cabbage and onions, Dijon-chive sauce 16-18 oz. 29.5

Seafood

Pan-Fried Walleye Pike Almondine

fresh fillets, sauteed in seasoned butter, topped with toasted almonds 23.5

GF Norwegian Salmon Fillet

grilled Norwegian salmon, side of dill cream, topped with sauteed capers 27.

Friday Fish Fry

Served with rye bread, cole slaw, tartar sauce, and fries or baked potato. Substitute potato pancakes for 1.00

Lightly Breaded Cod 14.95

GF Broiled Cod 14.95

Lightly Breaded Perch 16.95

Pan-FriedWalleye Pike Almondine 18.95

Italian Favorites

All Italian Favorite entrees include your choice of soup or salad.

Pasta entrees are served with garlic bread.

Dave's Chicken Franchaise

tender breast medallions dipped in flour and egg, sauteed in lemon butter, paired with Fettucini Alfredo 24.5

Chicken Marsala

boneless breast, fresh scallions, mushrooms, Marsala wine sauce with Fettucini Alfredo 24.5

v Fettucini Galioto

Parmesan cheese, cream, garlic, fresh mushrooms, scallions 18.5

v Capellini with Fresh Basil and Roma Tomatoes

angel hair pasta (capellini), fresh basil, Roma tomatoes, garlic, extra virgin olive oil Simply delicious! 17.5

Classic Shrimp Scampi

Our classic shrimp scampi made the old fashioned way. sauteed in seasoned garlic butter on a bed of angel hair pasta 27.5

Penne with Italian Sausage and Peppers in Tomato Vodka Sauce

Italian sausage, sauteed with red and grean peppers, onions and garlic in olive oil, tossed in chunky Tomato Vodka sauce with penne, topped with shredded parmesan 25.

Veal Piccata

tender veal medallions sauteed in lemon butter sauce, topped with capers and accompanied by a side of Fettucini Alfredo 32.5

Veal Parmesan

fresh tender veal, Sicilian crumbs, marinara, melted Mozzarella, garlic butter pasta 32.5

Entree Salads

Pecan Pork Gorgonzilla!

mixed greens, warm, sauteed and julienned pork tenderloin, crunchy Granny Smith apples, dried cranberries, toasted pecans and Gorgonzola, all tossed in our homemade walnut-cider vinaigrette A house favorite. 17.95

Mandarin Chicken Salad

mixed greens, Mandarin oranges, scallions, slivered almonds, fried ramen noodles, Pankow crumb and black sesame breaded chicken breast, oriental dressing 16.5

Our Famous Burger

includes choice of baked potato or wedge fries. No substitutions.

Twelve21 Burger!

one half pound Angus ground chuck, sauteed mushrooms, carmelized onions, Provolone cheese, garlic aioli 12.

Please see our dessert tray with sumptions selections to complete your perfect evening!

GF - Gluten Free v - Vegetarian \$2 split plate charge per person 18% gratuity added for parties of 6 or more