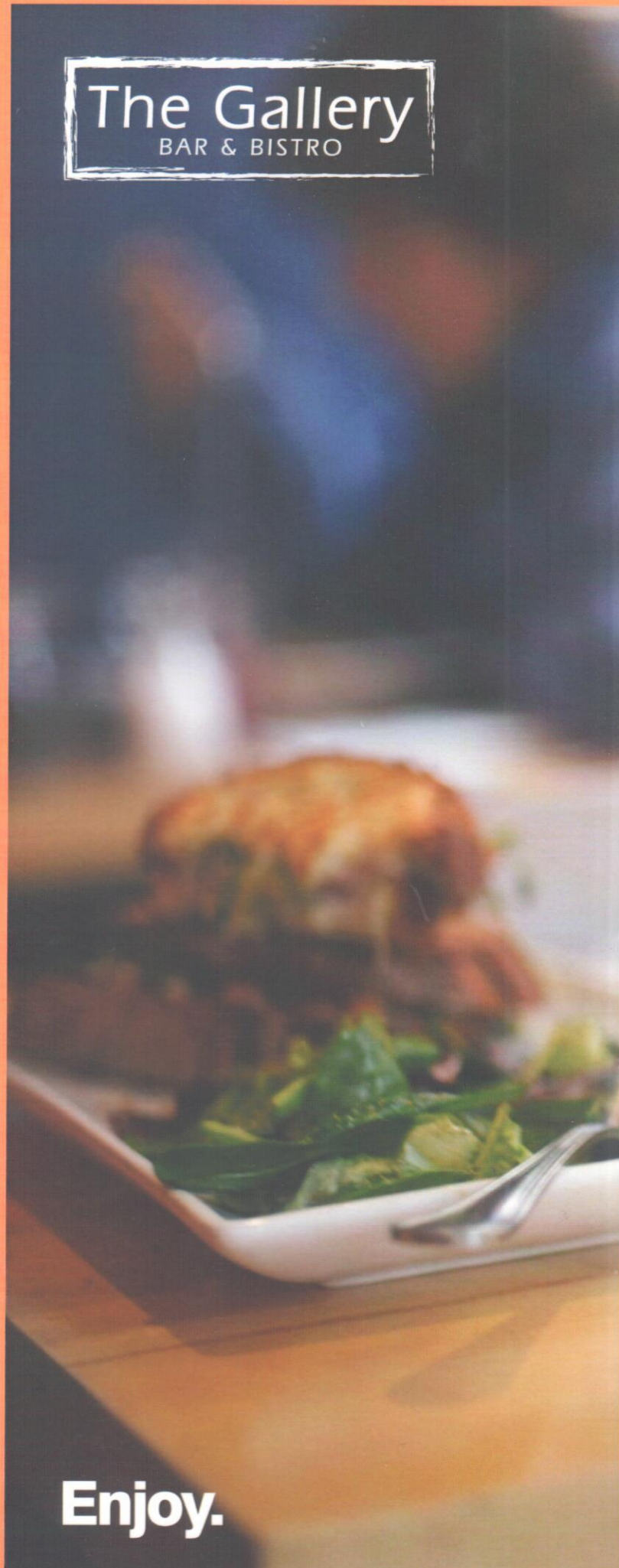


# Local Flavors.

The Gallery Bar and Bistro proudly showcases local and regional ingredients, products, and flavors that change on a seasonal basis. We invite you to join us as we celebrate the seasons and the wonderful local partners that supply us each day.

The Gallery  
BAR & BISTRO



Gallery Bar and Bistro

400 Brown Street  
Columbus, IN 47201

Tel: 812-375-9100

CLUBS 2-2013

Enjoy.



## Breakfast.

6:00 - 11:00 am weekdays; 7:00 - 11:30 am weekends

### Hot & hearty

<b>The breakfast quesadilla*</b>	<b>\$7.00</b>
<i>flour tortilla filled with eggs, cheese and your choice of sausage or bacon, served with a side of salsa</i>	
<b>Golden croissant sandwich*</b>	<b>\$6.00</b>
<i>An omelet topped with apple wood smoked bacon and cheddar cheese on a butter croissant</i>	
<b>Pesto Florentine sandwich*</b>	<b>\$6.00</b>
<i>An egg white omelet with fresh baby spinach topped with Provolone cheese and pesto sauce, served on a whole grain bun</i>	
<b>Steak and eggs*</b>	<b>\$13.00</b>
<i>6 oz sirloin steak, rosemary roasted potatoes and an omelet topped with cheddar cheese</i>	
<b>Stuffed cinnamon swirl French toast</b>	<b>\$6.00</b>
<i>cinnamon swirl French toast filled with brown sugar, cream cheese and fresh strawberries, served with maple syrup</i>	

### Quick & easy

<b>Bakehouse parfait</b>	<b>\$4.00</b>
<i>low-fat vanilla yogurt, locally-made fat-free granola from Scholars Inn Bakehouse of Indiana, topped with fresh fruit</i>	
<b>Fresh fruit trio</b>	<b>\$4.00</b>
<i>a variety of seasonal fresh fruit</i>	
<b>Fresh baked scone</b>	<b>\$3.00</b>
<i>choice of apple cinnamon, blueberry or white chocolate raspberry</i>	
<b>Kashi cereal or oatmeal</b>	<b>\$3.00</b>
<i>assorted flavors</i>	
<b>Yogurt or breakfast bar</b>	<b>\$2.00</b>
<i>assorted flavors</i>	
<b>Muffin</b>	<b>\$3.00</b>
<i>choice of banana nut, chocolate chunk or blueberry</i>	

### Sides

<b>Bacon or sausage*</b>	<b>\$3.00</b>
<b>Toast</b>	<b>\$2.00</b>
<b>Toasted bagel, plain or cinnamon raisin</b>	<b>\$2.00</b>
<b>Whole fruit</b>	<b>\$1.00</b>

### Drinks

<b>Fresh brewed coffee</b>	<b>\$1.65</b>	<b>\$1.95</b>	<b>\$2.25</b>
<b>Cafe latte</b>	<b>\$2.95</b>	<b>\$3.75</b>	<b>\$4.55</b>
<b>Cappuccino</b>	<b>\$2.95</b>	<b>\$3.25</b>	<b>\$4.55</b>
<b>Cafe mocha</b>	<b>\$2.95</b>	<b>\$3.25</b>	<b>\$4.55</b>
<b>Americano</b>	<b>\$1.95</b>	<b>\$2.15</b>	<b>\$2.45</b>
<b>Hot chocolate</b>		<b>\$2.65</b>	
<b>Hot tea</b>		<b>\$2.00</b>	
<b>Espresso</b>	<b>\$1.65</b>	<b>\$2.25</b>	
<b>Milk</b>		<b>\$3.00</b>	
<b>Juice</b>		<b>\$3.00</b>	
<b>Soft drinks</b>		<b>\$2.00</b>	

## Dinner.

11:00 am - 11:00 pm Monday - Saturday; 10:00 am - 10:00 pm Sunday

### Something to share

<b>Gallery style chips &amp; cheese</b>	<b>\$7.00</b>
<i>tortilla chips, served with warm Gorgonzola white cheese queso dip and chunky salsa</i>	
<b>Roasted red pepper hummus</b>	<b>\$8.00</b>
<i>traditional hummus blended with roasted red peppers, presented with sweet fresh red pepper strips, served with warm pita bread</i>	
<b>Local ancho chili popped corn</b>	<b>\$4.00</b>
<i>Yoder's of Indiana popcorn, lightly seasoned with ancho chili powder &amp; kosher salt</i>	
<b>Crispy green bean &amp; onion dippers</b>	<b>\$8.00</b>
<i>crisp battered green beans and onion petals, served with a honey-citrus pepper dipping sauce</i>	
<b>Jumbo shrimp cocktail*</b>	<b>\$9.00</b>
<i>served with house-made cocktail sauce</i>	
<b>Maple Leaf Farms duck wings*</b>	<b>\$9.00</b>
<i>delicious duck drumettes from Maple Leaf Farms of Indiana in a honey-citrus pepper sauce, served with honey-lime dipping sauce</i>	
<b>Chicken quesadilla*</b>	<b>\$9.00</b>
<i>chicken, shredded cheddar cheese, diced tomato and red peppers. Served with a side of salsa</i>	
<b>Local cheese tray for 2</b>	<b>\$7.00</b>
<i>a select variety of local cheeses from Fair Oaks Farm of Indiana, served with an assortment of crackers</i>	

### No need for a knife or fork

<b>Steak &amp; mushroom panini*</b>	<b>\$12.00</b>
<i>sliced sirloin, onions, mushrooms, Provolone cheese, with our herb butter on sourdough bread. Choice of fries or fruit cup</i>	
<b>Greco chicken panini*</b>	<b>\$11.00</b>
<i>sliced chicken breast, Provolone cheese, roasted red pepper hummus, artichoke relish on sourdough bread. Choice of fries or fruit cup</i>	
<b>Artisan panini</b>	<b>\$11.00</b>
<i>red peppers, spinach, tomatoes, fresh mozzarella and Provolone cheese, pesto on sourdough bread. Choice of fries or fruit cup</i>	
<b>Gallery burger*</b>	<b>\$11.00</b>
<i>angus beef patty topped with fresh greens, tomato, onion, mushrooms, Gorgonzola and Provolone cheese. Choice of fries or fruit cup</i>	
<b>Turkey club wrap*</b>	<b>\$11.00</b>
<i>sliced turkey with Provolone cheese, bacon, lettuce, tomato with herb cream cheese rolled in a tortilla. Choice of fries or fruit cup</i>	
<b>Hoosier veggie wrap</b>	<b>\$11.00</b>
<i>local fresh spinach, roasted red peppers, tomato, Provolone cheese, with choice of hummus or pesto. Choice of fries or fruit cup</i>	
<b>Pesto three cheese pizzetta</b>	<b>\$11.00</b>
<i>Provolone, fresh mozzarella &amp; pecorino romano cheeses with a basil pesto base</i>	
<b>Blackened chicken alfredo pizzetta*</b>	<b>\$12.00</b>
<i>a blend of Provolone, fresh mozzarella &amp; pecorino romano cheese with a creamy alfredo sauce, topped with chopped red onions</i>	

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Going green

### Greek cobb salad\* \$11.00

romaine/spinach mix, diced chicken, tomato, bacon, roasted red peppers, feta cheese, cucumber, olive mix, balsamic vinaigrette dressing

### Steak and spinach Gorgonzola salad\* \$14.00

spinach with bacon bits, Bermuda onions, roasted red peppers and Gorgonzola cheese, sliced sirloin steak, balsamic vinaigrette dressing

### Gallery grilled salmon salad\* \$13.00

mixed greens tossed with fresh julienne vegetables, pecans and citrus vinaigrette topped with a grilled salmon filet

### Greek chicken Caesar salad\* \$13.00

Caesar salad topped with sliced chicken breast, feta cheese, apple wood bacon bits, croutons, artichoke relish, served with pita bread

## The main event

### N. Y. strip steak\* \$18.00

a mouth-watering N.Y. strip steak cooked to your preference. Served with a medley of steamed vegetables and roasted potatoes

### Grilled salmon filet\* \$15.00

a flavorful salmon filet, finished with our house-made herb butter. Served with a medley of steamed vegetables and roasted potatoes

### Midwest BBQ chicken\* \$14.00

oven-roasted chicken breast with Shoups of Indiana homemade BBQ sauce. Served with a medley of steamed vegetables and roasted potatoes

## Don't forget dessert

### Chocolate lava cake \$7.00

moist chocolate cake with a hot fudge center, drizzled with chocolate sauce

### Classic Indiana cheesecake \$7.00

creamy and rich on a light graham cracker shell topped with fresh strawberries

### Baked apple tart \$7.00

baked apple in a crisp coating, drizzled with caramel sauce

## Something refreshing

Coke, Diet Coke, Sprite, Lemonade, Iced Tea \$2.00

Perrier \$4.00

Juice \$3.00

Smoothie \$5.00

## The whenever menu.

The whenever menu refers to our self-service grab & go located in the lobby

### Soup and salad \$9.00

bowl of soup, paired with a small Gallery salad or small Greek salad

### Bowl of soup \$5.00

Choose from our signature roasted red pepper Gouda or ask about our soup of the day

### Gallery parfait \$4.00

low-fat vanilla yogurt, locally-made fat-free granola, topped with fresh fruit

### Fresh fruit trio \$4.00

a variety of seasonal fresh fruit

## Something from the bar

### Bottled beer

Bud Light \$4.00

Budweiser \$4.00

Coors Light \$4.00

Miller Lite \$4.00

Guinness Stout \$5.00

Heineken \$5.00

Stella Artois \$5.00

Corona \$5.00

Newcastle \$5.00

Peroni \$5.00

Upland Wheat \$5.00

Upland Dragonfly \$5.00

### White wines

Ecco Domani, Pino Grigio Glass \$6.00 Bottle \$26.00

Oliver, Pinot Grigio Glass \$7.00 Bottle \$32.00

Redtree, Moscato Glass \$7.00 Bottle \$32.00

SeaGlass, Sauvignon Blanc Glass \$7.00 Bottle \$32.00

Wente, Chardonnay Glass \$7.00 Bottle \$32.00

Chateau Ste. Michelle, Riesling, Washington Glass \$7.00 Bottle \$32.00

### Red wines

Red Rock, Merlot Glass \$6.00 Bottle \$26.00

Erath, Pinot Noir Glass \$8.00 Bottle \$36.00

Louis M Martini, Cabernet Glass \$9.00 Bottle \$42.00

Apothic Red, Blend Glass \$6.00 Bottle \$28.00

Dona Paula Malbec Glass \$8.00 Bottle \$42.00

Oliver, Soft Red Glass \$7.00 Bottle \$32.00

### Bubbles

Moet Glass \$10.00 Bottle \$42.00