

specialty breakfast

Comes with your choice of toast:
white, whole wheat, sourdough or rye

“LITE & QUICK” 7

Two eggs & an English muffin.

TWO FRESH EGGS ANY STYLE 13.50

Add ham, bacon, sausage patty, or links.

HUEVOS RANCHEROS 14.50

Two eggs over crispy tortillas, refried beans, melted jack cheese, avocado and fresh salsa.

BREAKFAST BURRITO 12

Two eggs, choice of bacon or sausage, sliced potatoes, tomatoes, green onions, cheese, fresh salsa and sour cream.

Add Carne Asada 2

BAGEL & NOVA SMOKED SALMON (LOX) PLATTER 16.50

Served with cream cheese, sliced tomatoes, capers & red onions.

CORNED BEEF HASH & TWO POACHED EGGS 16

Cooked crispy on the outside & moist on the inside.

PORK BELLY EGGS BENEDICT 15

Served over English muffin with hash browns, topped with chef's homemade Hollandaise sauce.

LOBSTER & EGGS 16

Sautéed lobster, peppers & onions served over home-style potatoes, topped with cheese & sour cream.

ANGUS TOP SIRLOIN STEAK & EGGS 17

Two eggs (any style), served with sirloin steak charbroiled to your individual taste.

CARNE ASADA SKILLET SPECIAL 16

Marinated angus steak, eggs, peppers & onions served over homestyle potatoes, topped with cheese & fresh salsa or hash browns.

from the griddle

Chef recommended toppings: generous portions of pecans +3, fresh strawberries +4 or mixed berries +5. All orders served with whipped butter, warm maple syrup or low calorie syrup.

LARGE STACK OF BUTTERMILK PANCAKES (4) 9

SHORT STACK (3) 8

FRENCH TOAST MADE WITH EGG BREAD 10

AUTHENTIC BELGIAN WAFFLE 10

Served with melted butter & warm maple syrup. Served until 4pm.

BELGIAN WAFFLE, PANCAKES OR FRENCH TOAST 14

Served with two eggs any style & your choice of two strips of applewood smoked bacon or sausage links.

build your own omelette

All omelette's made with three eggs. Served with your choice of Horseless Carriage home-style potatoes topped with sour cream & onions, hash browns or seasonal fruit, choice of toast (Sub. egg whites +2)

16

Three eggs & three of the following choices:

Meats: Bacon, ham or sausage.

Veggies: Basil, mushrooms, Ortega chiles, bell peppers, fresh spinach, avocado, tomatoes or onions.

Cheeses: Jack cheese, American cheese, cheddar cheese, Swiss cheese, ghost pepper cheese, cream cheese, feta cheese or blue cheese. (Each additional choice +1)

GOURMET SPECIAL 16

Crispy bacon, tomatoes & green onions, topped with Spanish sauce.

MEDITERRANEAN 16

Spinach, peppers and tomatoes, topped with Feta cheese.

DENVER STYLE 16

Ham, bell peppers & onions.

CAJUN SHRIMP OMELETTE 17

Scampi style sautéed shrimp, mushrooms, onions, tomatoes & mozzarella cheese.

VEGETARIAN EGG WHITE OMELETTE 16

Includes assorted seasonal vegetables & spinach served with sliced tomatoes & cottage cheese.

SPICY LOUISIANA STYLE 16

Sliced spicy sausage, onions & bell peppers.

appetizers

SHRIMP TEMPURA 14

Served with ponzu sauce.

CHICKEN TENDERS 12

Served with your choice of homemade ranch dressing, buffalo sauce or BBQ sauce.

HOT WINGS 12

Chicken wings marinated in our own spices & served with homemade hot sauce.

ONION RINGS 9.50

Served with Chef's spicy ranch dip.

CHEESE QUESADILLA 9.50

Extra-large flour tortilla, filled with a blend of cheese served with salsa & sour cream.

Add chicken or beef 4
Add shrimp 5

HORSELESS CARRIAGE PLATTER 17

Hot wings, zucchini sticks, 2 shrimp scampi, onion rings, chicken tenders & quesadilla.

sandwiches

All sandwiches listed below are served with french fries or side salad. Choice of breads available: white, whole wheat, sourdough and rye.

ITALIAN CHICKEN PANINI 17

Grilled chicken breast, green leaf lettuce, tomato, melted mozzarella cheese & homemade pesto sauce.



HOURS

Monday - Saturday

7AM - 7PM

Sunday

7AM - 6PM

SALMON B.L.T. PANINI 17.99

Grilled salmon, lettuce, tomatoes, bacon with homemade chipotle mayo.

ALBACORE MELT 15

White albacore tuna & melted cheese grilled on rye bread.

BLT 13.50

Served on sourdough bread.

SPICY CHICKEN SANDWICH 17

Breaded chicken breast glazed with buffalo sauce, topped with tomatoes, coleslaw and served on a brioche bun.

HOT CORNED BEEF OR PASTRAMI 17

Piled high on rye bread and served with a kosher dill pickle spear.

PATTY MELT 16

A delicious combination of angus beef, grilled onions & melted cheese on rye bread.

PRIME RIB SANDWICH 17.99

A thin slice of prime rib smothered with sautéed onions on a ciabatta bread.

REUBEN SPECIAL 16

Served with sauerkraut, lean corned beef, smoked Swiss Cheese and Russian dressing on sourdough bread.

PASTRAMI MELT 16

Lean cut pastrami with melted mozzarella cheese on a ciabatta bread.

HALF SANDWICH 12

Choices are: tuna, turkey, ham, cheese, B.L.T., corned beef or pastrami.

CHICKEN SALAD 12.99

TUNA 12.99

(White albacore)

TURKEY BREAST 12.99

GRILLED CHEESE 11

(Add Bacon, Ham or Turkey +4)

ADD A SOUP OR SALAD 5

VEGETARIAN PANINI SANDWICH 16

Fresh spinach, grilled mushrooms, sliced cucumber, tomatoes, avocado, sautéed peppers & pesto sauce. Served with fruit or cottage cheese.

club corner

All items below are served with french fries or side salad.

ANGUS CLUB HOUSE BURGER 16

Angus beef patty, lettuce, tomatoes, cheese & crispy bacon on toasted sourdough bread.

CLUB HOUSE 16

Sliced turkey breast, crispy applewood smoked bacon, ham, lettuce & tomatoes on toasted white bread.

THE HORSELESS CARRIAGE TRIPLE DECKER CLUB CALIFORNIA SYLE 17

Sliced turkey breast & pastrami with lettuce, tomatoes & avocado on toasted rye bread.

SOUTHWEST CHIPOTLE CHICKEN WRAP 15

Grilled chicken breast, avocado, tomatoes, cheese blend with homemade chipotle dressing. All wrapped in a large flour tortilla.

south of the border

Our authentic and tasty Mexican cuisine is prepared only from the finest natural ingredients. Our fresh salsa, chips and refried beans are homemade. We use only unsaturated, natural vegetable oils in our food preparation.

SIZZLING ANGUS BEEF OR CHICKEN FAJITAS 20

Tender slices of chicken breast or beef sautéed with tomatoes, green peppers, onions & our own spices. Served with spanish rice, refried beans & fresh salsa. Choice of corn or flour tortillas.

Add shrimp 6

Add salmon 7

CHARBROILED ANGUS CARNE ASADA 19.50

Marinated angus steak cooked to perfection & topped with grilled Ortega peppers. Served with spanish rice, refried beans & a choice of corn or flour tortillas.

CARNE ASADA TORTA 13

Grilled angus steak, beans, shredded lettuce, avocado, feta cheese served on a torta bun with a side salad.

GALPIN STREET TACOS 14.50

Three chicken or beef tacos topped with cilantro, onions & homemade salsa, served with spanish rice & refried beans.

BEEF OR CHICKEN BURRITO 15.50

Extra-large flour tortilla stuffed with charbroiled angus beef or chicken, beans & rice, topped with cheese, our own special sauce, avocado, chives & sour cream.

Side of refried beans with cheddar and jack cheese 5

Side of rice 5

Side of flour or corn tortillas 4

EL POLLO LISTO 17.99

Grilled chicken breast topped with sautéed mushrooms, onions & topped with non-fat mozzarella cheese. Served with spanish rice, cucumbers & tomatoes.

healthy garden salads

CAESAR SALAD 13

Romaine lettuce, croutons, tomatoes, parmesan cheese & homemade Caesar dressing.

Add chicken 4

Add shrimp 5

Add salmon 6

GEOVANNI SALAD 16

Finely chopped baby mixed greens, romaine, cucumbers, tomatoes, grilled chicken breast & feta cheese tossed in Chef Geo's special homemade dressing.

TERIYAKI TOP SIRLOIN STEAK SALAD 18.50

Angus top sirloin steak cooked to perfection, mixed greens, blue cheese, caramelized walnuts, tomatoes & grilled onions, tossed in our Chef's special Chinese dressing.

CHINESE CHICKEN SALAD 15

Mixed greens, topped with grilled chicken, green onions, sesame seeds & garnished with mandarin oranges tossed in homemade chinese dressing.

HORSELESS CARRIAGE COBB SALAD 16

Crisp salad greens, generously topped with finely chopped applewood smoked bacon, turkey, blue cheese, tomatoes, egg & avocado. Your choice of homemade dressing.

CHEF'S SALAD 16

Ham, turkey, cheese with tomato & egg on a bed of chilled crisp greens. Your choice of homemade dressing.

ALBACORE TUNA SALAD 15

Tuna salad on crisp chilled greens with tomato, cucumbers & egg. Your choice of homemade dressing.

SALMON CAPRESE SALAD 18.50

Pan sear salmon, mixed greens, fresh mozzarella cheese and basil topped with balsamic dressing.

chef signature pastas

All of our pastas are served with homemade garlic dinner rolls

FETTUCCINE POLLO CHAMPAGNE 18.99

Chicken breast sautéed in olive oil, fresh basil, tomatoes, garlic & our light champagne sauce, topped with parmesan cheese.

LOBSTER & SHRIMP LINGUINE 22.99

Sautéed lobster, grilled shrimp, tomatoes, basil, fresh garlic, chopped tarragon with white wine reduction cream sauce, topped with parmesan cheese.

JUMBO SHRIMP PENNE PASTA 19.99

Sautéed jumbo shrimp, cajun spices, garlic, tomatoes, fresh basil & reduction cream sauce.

CHICKEN PENNE WITH PESTO SAUCE 18.99

Sautéed chicken, red peppers, tomatoes & parmesan cheese with basil pesto cream sauce.

Add shrimp 5

PAPPARDELLE PASTA WITH ITALIAN SAUSAGE 18.99

Sautéed with tomatoes, basil, garlic, Italian sausage and topped with Chef's special white wine cream sauce.

SPAGHETTI BOLOGNESE 18.99

Topped with parmesan cheese.

SHRIMP SCAMPI WITH CHEESE RAVIOLI 19.99

Served with scampi sauce.

VEGETARIAN LINGUINE PASTA 17

Sautéed garlic, fresh basil & seasonal vegetables.

gourmet entrees

Entrées include soup or salad, dinner rolls & seasonal vegetables. Your choice of baked potato or rice pilaf. We proudly serve 100% choice angus beef.

DELUXE CUT ANGUS PRIME RIB 27.99

Our most popular dinner! Served with creamy horseradish sauce. Served after 5pm.

FILET MIGNON 25

Angus filet mignon served over mashed potatoes, seasonal vegetables with Chef's special reduction sauce.

ANGUS RIB EYE STEAK 25.99

Served with mashed potatoes & sautéed vegetables.

TERIYAKI CHICKEN BREAST 18

Marinated charbroiled chicken breast with teriyaki glaze, topped with grilled pineapple.

FRESH GRILLED SALMON 19.99

Grilled salmon served over mashed potatoes asparagus and topped with lemon buerre blanc reduction sauce.

ASIAN SEA BASS (BARRAMUNDI) 18.99

Grilled Asian sea bass, served with asparagus, mashed potatoes and our homemade piccata sauce.

SURF AND TURF 42

Grilled filet mignon and shrimp served with mashed potatoes, seasonal vegetables and topped with Chef's red wine reduction sauce.

signature Galpin burgers

All hamburgers are prepared with 1/2 pound fresh angus beef with Chef's special seasoning on a Brioche bun and a side of French Fries or side salad. All hamburgers can be substituted with a Beyond patty or made protein style.

HORSELESS CARRIAGE FAMOUS CHEESE BURGER 15

Served with lettuce, tomato and cheese.

GALPINIZED BURGER 16

Angus beef, marmalade onions, field greens, tomatoes, cheese & pesto spread.

FLAMING MUSTANG BURGER 16

Ghost pepper cheese, lettuce, tomatoes, onions & homemade habanero pepper aioli.

BLACK & BLUE BURGER 16

Crispy applewood smoked bacon, melted blue cheese and caramelized onions.

TURKEY BURGER 16

Marmalade onions, tomatoes, melted mozzarella cheese & homemade chipotle mayo.

"STAR B" BISON BURGER 18

With 25-30% fewer calories than beef & less cholesterol than chicken or fish, this is a wonderful way to enjoy a calorie-conscious burger, lettuce, tomatoes, grilled onions.

soup

GALPIN'S FAMOUS BUFFALO CHILI 8.50

With cheese & onions

SOUP DU JOUR 6

(Made fresh daily in our kitchen)

HOURS

Monday - Saturday
7AM - 7PM

Sunday
7AM - 6PM

sides

BAKED POTATOE	6
BOWL OF FRESH FRUIT	5
BOWL OF MIXED BERRIES	6
Large	7
BUTTERED TOAST	3
TOASTED ENGLISH MUFFIN	4
FRESHLY BAKED MUFFINS	4.50
Ask your server for today's selection	
DANISH	4.50
BAGEL WITH CREAM CHEESE	4.50
BUTTERMILK BISCUITS & HOMEMADE COUNTRY GRAVY (2)	5.50
GENEROUS PORTION OF PECANS	4
HASH BROWNS	5
HORSELESS CARRIAGE HOME-STYLE POTATOES	5
Topped with sour cream & green onions	
APPLEWOOD SMOKED BACON	5
TURKEY BACON	5
GROUND ANGUS BEEF PATTY	5
HAM	5
14OZ RIB EYE STEAK	17
SAUSAGE	5
Links or patty	
8OZ FILET MIGNON	16
TOP STEAK	10

desserts

Chef Geovanni recommends you try one of our delicious homemade fruit or cream pies.

TAPIOCA PUDDING	5
LAYER CAKE	5
APPLE PIE A LA MODE	6
JELL-O WITH WHIPPED CREAM	4
CHEESECAKE	6
HOT FUDGE SUNDAE	6
HOMEMADE FRUIT PIE	6
(Please ask for today's selection)	
HOMEMADE CREAM PIE	6
ICE CREAM	5

blended specialities

ICE CREAM SODA	5
GALPICHINO	6
16oz of our own delicious coffee chocolate creation	
CREAMY MALT	6
MILK SHAKE	6
SMOOTHIES	6
(Strawberry, piña colada, mango & banana)	

juices

APPLE	5
CRANBERRY	5
GRAPEFRUIT	5
TOMATO	5
ORANGE	5.50
GREEN JUICE	6.50

FUN FACT
Each glass of orange juice is comprised of 8 oranges.

beverages

FRESH GROUND COFFEE	3
DECAFFEINATED COFFEE	3
ICED COFFEE	3
HOT CHOCOLATE	4
SOFT DRINKS	3
ICED TEA	3
PERRIER WATER	4
MILK	3
SAN PELLEGRINO	4

beer

HEINEKEN	5
CORONA	5
STELLA ARTOIS	5
805	5
IPA	5
COORS LIGHT	4
BUDWEISER	4
BUD LIGHT	4

wine

7

Glass of wine

WHITE ZINFANDEL
CABERNET SAUVIGNON
CHARDONNAY
MIMOSA
MERLOT

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