



Serving Dinner Daily 5.00-9.00pm  
 Friday & Saturday Bistro Menu available until 11.00pm

Breakfast Daily 7.00-10.15am  
 Extended Breakfast Saturday until 12.00pm  
 Sunday 12.30pm

## Beginnings

<b>Soup du Jour</b>	7.00	<b>Harvest Bisque</b>	7.20
<b>Vegetarian Tart du Jour</b> With side of greens and house made seasonal dressing	9.20	<b>North East Blue Crab Cake</b> Kafir Lime and Thai ginger aioli, micro cilantro avocado tapenade	14.20
<b>Shrimp Cocktail</b> Lightly poached jumbo shrimp served with fresh cocktail sauce	13.20	<b>Slow Cooked East Mountain Farm Berkshire Pork Belly</b> Maple and rosemary gastrique, sweet & sour butternut squash, aged sherry vinegar dressed frissée	12.20
<b>House Equinox Farm Salad</b> Candied walnuts, sweet candied ginger with balsamic vinaigrette	10.20	<b>Classic Caesar Salad</b> Crisp Romaine hearts tossed with our house made Caesar dressing, garlic croutons, with imported anchovies	10.20
<b>Arugula and Parmesan Salad</b> With shaved fennel, tossed in lemon vinaigrette	10.20	<b>Baby Spinach Salad</b> Tossed with crispy wild boar bacon oven cured plum tomatoes fifteen yr. aged balsamic & goat cheese vinaigrette	10.20

## From The Grille

*Entrees from the Grille are served with Starch and Vegetable of the Moment*

*Select 1 sauce to accompany grille selections: Tarragon Beurre Blanc, Roasted Garlic and Savory Cream, Roasted Garlic and Savory Cream, Sweet Soy and Lemon Butter Sauce, or Sauce Bordelaise*

<b>Filet Mignon</b> 8oz.	37.20	<b>Berkshire Pork Chop</b> 12oz	27.20
<b>Domestic Lamb Chops</b> 12oz, 3 chops per order	29.20	<b>NY Strip Steak</b> 10oz	28.20
<b>East Mountain Farm Poulet Roti</b> Whole chicken roasted with lemon and garlic	21.20	<b>Rib Eye Steak</b> 12oz	29.20
<b>Organic Farm Raised Scottish Salmon</b>	28.20	<b>Grilled Swordfish Steak</b>	28.20
<b>Flat Iron Steak</b>	25.20		

Before placing your order, Please inform your server if a person in your party has a food allergy  
 Consuming raw or uncooked fish, meat or egg may increase the risk of food borne illness  
 All Room Service Orders are subject to State and Local Taxes. A 20% Gratuity will be added to all orders

**To Place Your Order Please Call Extension 521**



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## Specialty Dishes

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### Traditional Coq Au Vin

Locally raised chicken braised in red wine with baby carrots, pearl onions and oyster mushrooms 20.80

### Maple Sugar Caramelized Diver Scallops

Grilled Bosc Pear and cumin spice tapioca pudding, pumpkin and ginger purée 29.80

**Berkshire Grown Daily Vegetarian Special** 23.80

### Seared Crispy Skinned Scottish Salmon

Arugula, Cricket Creek Farmer's cheese and white bean "risotto", ginger warm sweet tea, baby pickled beets and icicle radish with warm golden beet vinaigrette 29.80

### Thai Chili & Hoisin Braised Beef Short Ribs

Served with Barolo glazed pearl onions and Chinese black tea scented creamy risotto 31.80

### St. Louis Style Rack of Ribs

Braised pork ribs in Gala's own special sauce served with potato salad and vegetable of the moment

Half rack	18.80
Full rack	32.80

## Bistro Offerings

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### Fish & Chips

Fresh fried Atlantic cod in a light beer batter with French fries, tartar sauce & fresh citrus dipping sauce 14.20

### Calamari

Fresh fried calamari & fine herbs served with a tomato & caramelized onion jam 12.20

### Mix & Match

Thai style spring rolls, shrimp wonton & pork dumplings with wasabi, soy & sweet chili sauce 14.20

### Chicken Wings

Served with our own house made wing sauce 13.20

### Turkey Club

House roasted turkey, bacon, Romaine lettuce, onion & tomato with our famous cranberry mayonnaise 13.20

### Hummus Plate

Traditional chickpea hummus served with pita chips & imported olives 9.20

### The All American Burger

Served with lettuce, tomato, onion & your choice of Swiss, cheddar, American or bleu cheese 14.20

### Angel Hair Pasta

Spinach, tomatoes, olives grilled chicken and fresh parmesan 15.20

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## Just Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Espresso, Cappuccino and Lattes Available

### Raspberry Chocolate Batons

Chrysanthemum tea tapioca pearls and pistachios 9.00

### Individual Cheesecake du Jour

Made with Berkshire grown ingredients 7.50

### “Irish Bombe”

Baileys Irish Cream, Guinness Stout and Whiskey spiked chocolate with smoked sea salt 8.50

### Crème Brûlée of the Day

Hhmm, Crème brûlée..... é enough said! 8.00

### Forbidden Rice pudding

Sous vide butternut squash and Cinnamon sauce 8.00

### Bread Pudding

A New England Favorite!  
 House made Brioche with chef’s selection of local fixings and sauces 7.50

## Beverages

Pepsi	3.50	Milk (2% or Whole)	4.00
Diet Pepsi	3.50	Cranberry Juice	4.00
Sierra Mist	3.50	Orange Juice	4.00
Ginger ale	3.50	Apple Juice	4.00
Freshly brewed Ice Tea	3.00	Grapefruit Juice	4.00
Lemonade	3.00	Saratoga Sparkling or Still Water	4.50

**Guests must be 21 years of age with proper identification to order/receive alcoholic beverages**

## Hops & Barley

Budweiser	5.50	Amstel Light	5.75
Bud Light	5.50	Heineken	5.75
Long Trail Ale	5.75	Newcastle	5.75
Long Trail IPA	5.75	Stella Artois	5.75
		Corona	5.50

## Draught Beers

Berkshire Brewing Co “steel Rail Ale”	6.00	Long Trail Brewing Co “Seasonal”	6.25
Berkshire Brewing Co “Seasonal”	6.00	Harpoon “IPA”	6.25

## Wines by the Glass

9.50 each

### White Wines:

Prosecco  
 Sauvignon Blanc  
 Riesling  
 Pinot Grigio  
 Chardonnay

### Red Wines:

Pinot Noir  
 Merlot  
 Cabernet  
 Malbec  
 Shiraz