

dinner to go

our food, your place!

chicken marsala boneless chicken breasts sautéed with marsala sauce with fresh mushrooms over garlic mashed potatoes

chicken alfredo pasta tossed with grilled chicken and fresh mushrooms in our homemade alfredo sauce

tortalloni spinach and roasted garlic stuffed pasta, tossed with asparagus, zucchini, & tomatoes in a cream sauce

meat lasagna hand rolled with fresh cheese and sausage, with our house red sauce

mushroom ravioli mushroom filled ravioli tossed in a spicy alfredo sauce

steak cacciatore filet mignon tips sautéed with mushrooms, onions and peppers served in a red sauce over pasta

chicken piccata boneless chicken breast sautéed with artichoke hearts, capers, lemon juice, & white wine. served over roasted red potatoes

spaghetti and meatballs pasta tossed with meatballs and our marinara sauce, sprinkled with fresh parmesan



Please allow 24-48 hours for dinner to go packages, all dinners are designed to be eaten off site. Dinner to go packages include **one entrée choice salad and bread.** Available for 9 guests - \$69 or 18 guests - \$109



Tipsy Tuesday

half priced wine night
full bottle at half the price every tuesday!

Executive Shuttle

our shuttle offers comfortable seating for 24, and takes the hassle out of driving and parking. your chariot awaits, call to reserve!



Join us for Dinner

November Hours
Monday-Thursday 5 pm Friday-Sunday 4 pm
December-March Hours
Sunday, Tuesday, Wednesday, & Thursday 5 pm
Friday & Saturday Cocktail Lounge Open at 4 pm
Friday & Saturday Dinner Service begins at 5 pm

213 N. Main Street - Galena Illinois
Reservations Suggested **815.777.3938**
friedgreen.com dinner@friedgreen.com

appetizers

- fried green tomatoes** 8.99
- stuffed mushroom caps** 9.99
- roasted garlic bulb** 10.99
- crab cakes** 10.99
- escargot** 9.99
- peel & eat shrimp** 9.99
- bruschetta** 8.99
- beef carpaccio** 10.99

go green

- crab cake salad** mixed organic greens tossed with a mango vinaigrette dressing and topped with two homemade crab cakes over tomato relish with fresh goat cheese 13.99
- parmesan chicken salad** fresh spinach tossed with dried cranberries, pears & walnuts in poppy seed dressing topped with an encrusted chicken breast 13.99

small plates

- isabella flatbread** smoked gouda, spinach and tomato 12.99
- josephian flatbread** duck confit, goat cheese, and caramelized onions with a balsamic syrup 12.99
- frederica flatbread** mild italian sausage & giardiniera topped with provolone cheese 12.99
- mediterranean pasta** spaghetti tossed with tomatoes, black olives, peppers and artichoke hearts with white wine, garlic and olive oil 12.99
- pasta puttanesca** spaghetti tossed with tomatoes, capers, roasted garlic, black olives & mushrooms in a tomato cream sauce 12.99



- gnocchi** fresh potato gnocchi tossed with mild italian sausage and butter lettuce 12.99
- grilled pork chop** molasses marinated pork chop served over whipped sweet potatoes with caramelized onions and a guinness reduction 13.99

go fish

- seafood aglio** shrimp, scallops, roasted garlic and bell peppers sautéed in a spicy olive oil sauce and topped with a mini lobster tail 24.99
- norwegian salmon** 8 oz. filet pan seared with a dill-tarragon cream sauce served with grilled asparagus 23.99
- seared sea scallops** jumbo scallops dusted with lemon pepper & tossed in a riesling butter over couscous 28.99



butcher block



- espresso encrusted filet** 6 oz. filet mignon encrusted with espresso, served with garlic mashed potatoes and topped with a caramelized port and shallot sauce 28.99
- the "naked" filet** 6 oz. filet mignon grilled to order served with asparagus & whipped sweet potatoes 28.99
- steak and shrimp** 4 oz. filet mignon topped with grilled shrimp and riesling butter served with garlic mashed potatoes 19.99

- smoked "moody blue" new york strip** 14 oz. strip grilled to order topped with Monroe Wisconsin's moody blue cheese served with gnocchi 29.99

- veal piccata** veal loin cutlets sautéed with capers, artichokes, lemon juice and white wine served over roasted red potatoes 23.99

- duck breast** two 3 oz. maple leaf farm duck breasts, pan seared with a pomegranate-molasses syrup and orzo pasta 23.99

- meat lasagna** hand rolled with fresh cheese and sausage with our house red sauce 17.99

- chicken piccata** boneless chicken breasts sautéed with capers, artichokes, lemon juice & white wine served with roasted red potatoes 18.99

- lobster ravioli** tossed in a lobster cream sauce with a mini lobster tail 23.99

- chicken marsala** boneless chicken breasts sautéed with marsala wine sauce and mushrooms over mashed potatoes 18.99

- tortalloni** spinach and roasted garlic stuffed pasta, tossed with asparagus, zucchini and tomatoes in a citrus cream sauce 18.99

- pork osso buco** slowly braised in an apple cider glaze, over whipped sweet potatoes 22.99

- tuscan mac 'n' cheese** italian sausage tossed with sun dried tomatoes in a smoked gouda-gorgonzola cream sauce 21.99

- wild mushroom ravioli** mushroom stuffed ravioli topped with grilled chicken and a spicy cream sauce 18.99

comfort food



Please note all small plates and go green items come with our house bread. All other entrées are served with salad and bread. Add a side salad for \$2.99. An 18% gratuity will be added to groups of 6 or more.

