HORSELESS CARRIAGE

RESTAURANT

CATERING AVAILABLE

ASK TO SPEAK WITH A MANAGER

HORSELESS CARRIAGE
RESTAURANT

HOURS

Monday - Saturday
7AM - 8PM

Sunday
8AM - 7PM

H.C. BREAKFAST

Freshly cracked organic eggs used with every order to ensure perfection with every bite

AVOCADO TOAST 12
Avocado spread, sunny side up egg & pickled onions

BREAKFAST BURRITO 17
Fresh scrambled eggs served with your choice of bacon or sausage, hash browns, cheese, tomatoes & green onions
add carne asada or chicken 3

HUEVOS RANCHEROS 19
Two fresh eggs any style & refried beans served over a crispy tortilla topped with queso fresco, homemade molcajete salsa & avocado

CARNE ASADA SKILLET 22
Charbroiled carne asada, two fresh eggs any style, peppers, onions, cheese, homestyle potatoes & toast

LOBSTER & EGGS SKILLET 22
Lobster meat, two fresh eggs any style, peppers, onions, cheese, homestyle potatoes & toast

COUNTRY FRIED STEAK 21
Two fresh eggs any style, with your choice of potatoes, homemade biscuits & gravy

H.C. BREAKFAST 16
Two fresh eggs any style, with your choice of bacon, ham or sausage, served with your choice of potatoes & toast

BAGEL & LOX SANDWICH 18
Nova smoked Scottish salmon, tomatoes, capers, red onions, cream cheese & your choice of bagel

PORK BELLY BENEDICT 22
Smoked pork belly & two poached eggs served on grilled sourdough topped with hollandaise sauce

CORNED BEEF HASH & EGGS 20
Corned beef hash and two fresh poached eggs served with choice of potato & toast

CHORIZO & EGGS SKILLET 21
Chorizo, two fresh eggs any style, peppers, onions, cheese, homestyle potatoes & toast

STEAK & EGGS 24
Angus top sirloin steak, two fresh eggs any style, choice of potatoes & toast

FROM THE GRIDDLE

Served with butter & maple syrup

BELGIAN WAFFLE 14

FRENCH TOAST 13

BUTTERMILK PANCAKES (3) 12

GRIDDLE COMBO 19
Your choice of pancakes, French toast or waffle served with two fresh eggs any style, your choice of bacon, ham or sausage

TOPPINGS

Banana 3
Strawberries 5
Mixed Berries 7
Nutella 3
Pecans 3
Vanilla Ice Cream 4

HORSELESS CARRIAGE
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SIGNATURE OMELETTES

Served with your choice of potatoes & toast
Sub egg whites +3.00

SPICY LOUISIANA 21
Three egg omelette with hot Louisiana sausage, onions & bell peppers

DENVER 21
Three egg omelette with diced ham, green bell peppers & onions

CAJUN SHRIMP 22
Three egg omelette with Cajun shrimp, mushrooms, onions, tomatoes & mozzarella cheese

MEAT LOVERS SRIRACHA 22
Three egg omelette with bacon, sausage, ham, mushrooms & tomatoes topped with sriracha hollandaise & avocado

MEDITERRANEAN 20
Three egg omelette with spinach, green peppers & tomatoes topped with feta cheese

EGG WHITE OMELETTE 21
Egg white omelette with zucchini, carrots & spinach served with tomatoes & cottage cheese

BUILD YOUR OWN

Three egg omelette served with your choice of three items
20
Additional add-ons +2.50

OMELETTE TOPPINGS

MEATS:
Bacon
Louisiana Sausage
Sausage Link
Sausage Patty
Turkey Bacon +4
Chicken Breast +4

VEGGIES:
Avocado
Onions
Mushroom
Jalapeños
Bell Peppers
Fresh Basil
Tomatoes
Spinach

CHEESE:
Mozzarella
Swiss
Cheddar
American
Cream Cheese +.75
Feta +.75

CHEF'S GRIDDLE CREATIONS

Cooked to perfection, each dish is a masterpiece of flavor. Indulge in culinary artistry.
Make into a combo +$5
Served with two fresh eggs any style, your choice of bacon, ham or sausage

CHOCOLATE CHIP PANCAKES 16
Topped with whipped cream and chocolate shavings

PANCAKES WITH BERRIES 18
Topped with berry compote & powdered sugar

CHICKEN & WAFFLES 20
With crispy chicken tenders tossed in our house seasoning served with bourbon butter

GRANOLA BERRY FRENCH TOAST 20
Honey oat granola, topped with berry compote & powdered sugar

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APPETIZERS

SHRIMP TEMPURA	18	CHICKEN TENDERS *with fries*	18	GALPIN'S FAMOUS BUFFALO CHILI	16
HOT WINGS	18	ONION RING	12	TOMATO BRUSCHETTA	12
ARTICHOKE DIP	16	CHIPS, SALSA & GUAC	14	MOZZARELLA STICKS	14

HORSELESS CARRIAGE PLATTER

Served with hot wings, mozzarella sticks, onion rings, shrimp tempura, tenders, carrots & celery

26

CHEF'S SPECIALTY SANDWICHES

Bread choices: white, wheat, sourdough or rye
Served with fries, fruit, soup, or salad

ITALIAN CHICKEN PANINI — 23
Grilled chicken breast topped with melted mozzarella cheese, baby mixed greens & tomatoes with a pesto spread on ciabatta

REUBEN SANDWICH — 22
Lean corned beef topped with sauerkraut, Swiss cheese & thousand island on rye

PATTY MELT — 21
Half-pound Angus beef patty served with grilled onions & melted American cheese

ALBACORE MELT — 21
Albacore tuna salad grilled to perfection with American cheese on rye

BLT — 18
Applewood smoked bacon, lettuce, tomato & mayo

CHEESESTEAK SANDWICH — 24
Thinly sliced prime rib smothered with sautéed onions, peppers & mozzarella cheese on ciabatta bread

PASTRAMI MELT — 22
Lean cut pastrami with melted Swiss cheese, deli mustard on pressed sourdough

TEXAS STYLE GRILLED CHEESE — 14
Egg bread grilled with American cheese

SPICY CHICKEN SANDWICH — 20
Breaded chicken breast glazed with buffalo sauce, tomatoes & coleslaw on a brioche bun

DELI SANDWICH — 21
Piled high pastrami, corned beef, turkey, tuna or ham

CLUB CORNER

A tribute to a true classic. Each of our club meals is made with the finest ingredients to deliver a timeless and satisfying experience.

SIGNATURE TRIPLE DECKER CLUB — 22
Sliced turkey breast, pastrami, lettuce, tomato, avocado & thousand island spread on rye

CLUB HOUSE — 21
Sliced turkey breast, ham, bacon, lettuce, tomatoes & mayo on white bread

ANGUS CLUB BURGER — 22
Half-pound Angus beef patty, lettuce, tomatoes, crispy bacon, American cheese & mayo on toasted sourdough

CHIPOTLE CHICKEN WRAP — 19
Chopped grilled chicken with lettuce, tomatoes, avocado & cheese wrapped in a flour tortilla with homemade chipotle ranch dressing

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CRAFTED SALADS

Choice of homemade dressing:
ranch, honey mustard, thousand island, Caesar, blue cheese
Chinese vinaigrette, cilantro lime vinaigrette, Italian vinaigrette & balsamic vinaigrette

TERIYAKI TOP SIRLOIN SALAD 24
Angus top sirloin steak, blue cheese, caramelized walnuts, tomatoes, grilled pineapple, grilled onion & mixed greens

SANTA FE SALAD 21
Grilled chicken, corn, black beans, feta cheese, cherry tomatoes, avocado, lettuce & tri-color tortilla chips topped with cilantro lime vinaigrette

CHINESE CHICKEN SALAD 21
Grilled chicken breast, mandarin oranges, green onions, fried wontons, mixed greens, & Chinese dressing

SALMON CAPRESE SALAD 24
Grilled salmon, fresh buffalo mozzarella, tomatoes, fresh basil, mixed greens, olive oil & balsamic reduction

CHOPPED COBB SALAD 21
Turkey, applewood smoked bacon, hard boiled egg, blue cheese crumbles, tomatoes, avocado & garden greens

CAESAR SALAD 17
Romaine, croutons, parmesan, & homemade Caesar dressing

- *add chicken 6*
- *add shrimp 9*
- *add salmon 10*

GEOVANNI SALAD
Grilled chicken breast, cucumbers, tomatoes, feta, garden greens & chef's specialty dressing

22

HORSELESS CARRIAGE SIGNATURE BURGERS

Choice of 1/2 pound Angus beef burger, Beyond patty (+$2) or turkey patty (+$2) served on a brioche bun
Served with a choice of fries, fruit or salad

HORSELESS CARRIAGE FAMOUS CHEESEBURGER 21
Lettuce, tomatoes, thousand island & your choice of cheese

SUNNY SIDE SPECIAL BURGER 22
Lettuce, tomatoes, onions, cheddar cheese, applewood smoked bacon, sunny side egg & thousand island

RAPTOR BURGER 22
Applewood smoked bacon, onion rings, cheddar cheese & BBQ ranch

GALPINIZED BURGER 21
Grilled onions, tomatoes, mixed greens, mozzarella cheese & pesto spread

BLACK & BLUE BURGER 22
Applewood smoked bacon, blue cheese & grilled onions with thousand island

DB12 BISON BURGER 24
Lettuce, tomato, mushroom, Swiss cheese & thousand island

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SOUTH OF THE BORDER

Our authentic & tasty Mexican cuisines are prepared using the finest natural ingredients.
We use only unsaturated, natural vegetable oils in our food preparations.

STREET TACOS 18
Three tacos with your choice of beef or chicken topped with cilantro, onions & homemade salsa served with rice & beans

SIZZLING FAJITAS 24
Your choice of chicken breast or carne asada sautéed with tomatoes, bell peppers, & onions served with rice, beans & tortillas

add shrimp 8
add salmon 10

TORTA 20
Your choice of chicken or carne asada, refried beans, queso fresco, tomatoes, onions, lettuce & avocado on a torta bun served with fries or salad

BURRITO 19
Choice of chicken or steak with rice, beans, mixed cheese wrapped in a flour tortilla topped with chile guajillo sauce & avocado

CHARBROILED ANGUS CARNE ASADA
Charbroiled carne asada topped with grilled jalapeño served with fresh guacamole, rice, beans & tortillas
25

TASTE OF ITALY

From timeless classics to our unique creations, our pasta dishes are crafted for true comfort and flavor.
Each plate is a journey to Italy, made with quality ingredients and a passion for tradition.
Sub gluten-free pasta +$3

FETTUCCINE POLLO CHAMPAGNE 26
Sautéed chicken breast, fresh basil, tomatoes, garlic, parmesan cheese & champagne sauce

SHRIMP SCAMPI LINGUINE 28
Tiger shrimp sautéed with heirloom cherry tomatoes, basil, olive oil & garlic

SPAGHETTI BOLOGNESE 24
Angus ground beef, garlic, basil, crushed tomatoes topped with parmesan cheese

PENNE A LA ITALIANA 26
Italian sausage, garlic, shallots, parmesan cheese & chef's special tomato cream sauce

SPAGHETTI AGLIO E OLIO 22
Asparagus tips, mushrooms, cherry tomatoes, fresh garlic, basil, parmesan cheese & olive oil

LOBSTER SHRIMP LINGUINE 30
Sautéed lobster, grilled shrimp, tomatoes, basil, fresh garlic, chopped tarragon, parmesan cheese & white wine reduction cream sauce

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GOURMET ENTREES

Our gourmet entrées are a celebration of culinary artistry, where exceptional ingredients are transformed into extraordinary dishes. Each plate is a testament to our passion for flavor & our commitment to creating an unforgettable dining experience.

Entrees include a soup or salad & garlic bread

RIB EYE — 45
Sautéed asparagus, mashed potatoes, & Port wine reduction sauce

LOBSTER TAILS — 69
Sauteed asparagus, mashed potatoes & clarified butter

SURF & TURF — 75
Rib Eye Steak, lobster tail, mashed potatoes, seasonal vegetables, Port wine reduction sauce & clarified butter

CHICKEN PICCATA — 26
Mashed potatoes, seasonal vegetables & homemade piccata sauce

FRESH GRILLED SALMON — 30
Sautéed asparagus, rice pilaf & lemon beurre blanc

BARRAMUNDI — 30
Seasonal vegetables, mashed potatoes & lemon caper sauce

DELUXE CUT PRIME RIB
Seasonal vegetables, mashed potatoes, creamy horseradish & au jus

Available only after 4:00 PM

55

HOMEMADE DESSERTS

End your meal on a truly sweet note. Each of our homemade desserts is a labor of love, crafted with cherished family recipes and the finest, freshest ingredients. They are the perfect comforting finish to your dining experience, a delightful taste of home.

CAKES — 14
Red Velvet

Carrot Cake

German Chocolate

Chocolate Raspberry

PIES — 10
Apple

Peach

Pumpkin

Blueberries

CREAM PIES — 11
Banana

Coconut

Strawberry

Chocolate

JANE'S FAMOUS TAPIOCA PUDDING — 9

CHOCOLATE CHIP COOKIES — 5

OATMEAL CREAMPIE COOKIES — 5

COFFEE CAKE — 5

BERT'S FAMOUS HOT FUDGE SUNDAE — 18

PIE A LA MODE — 14

SPECIALTY CHEESECAKE — 14

CLASSIC CHEESECAKE — 13

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COFFEE

DRIP COFFEE	4
ICED COFFEE	4
CAFE LATTE	6
CAPPUCCINO	6
AMERICANO	4

JUICES

	10oz / 16oz
FRESH SQUEEZED ORANGE JUICE 8-12 oranges per glass	6 / 10
CRANBERRY	4 / 7
GRAPEFRUIT	4 / 7
APPLE	4 / 7
GREEN JUICE	8 / 12

BEER 7

MODELO
CORONA
PACIFICO
BUD LIGHT
IPA LAGUNITAS
STELLA ARTOIS
HEINEKEN
805

NON ALCOHLIC BEER 7

CORONA 0%
WEIHENSTEPHANER

MIMOSAS

CLASSIC MIMOSA 11
Your choice of orange juice, cranberry or grapefruit juice

MIMOSA FLIGHT 24
Classic, Mangonada, Sunset-Mosa & Strawberry Banana

WINE

Ask server for selections

BEVERAGES

SOFT DRINKS 4
Coke, Diet Coke, Dr. Pepper, Sprite, or Fanta Orange

ICED TEA 4

PERRIER WATER 6

HOT CHOCOLATE 6

ROOT BEER FLOAT 10

BLENDED SPECIALTIES

MILKSHAKE 10
Vanilla, strawberry, chocolate or Oreo

SMOOTHIES 10
Strawberry, mango, banana or pina colada

MALT 11
Vanilla, strawberry or chocolate

GALPICHINO 12
Mocha, iced coffee & vanilla ice cream

COCKTAILS

Soju or agave wine based drinks

AGAVE MARGARITA 11
Agave wine, triple sec, & lime, strawberry or mango

COSMOPOLITAN 13
Soju, triple sec, cranberry juice & lime juice

AGAVE SUNSET 13
Agave wine, triple sec, orange juice & grenadine

OLD FASHION MUSTANG 13
Smoked Soju, bitters, simple syrup, orange & cherry

BURNOUT MARGARITA 14
Agave wine, triple sec, mango puree, lime juice, grenadine & jalapenos

IRISH COFFEE 14
Smoked soju, Irish cream, brown sugar & iced coffee