

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

14

Add ham, bacon, sausage patty, or links.

HUEVOS RANCHEROS

15

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

BREAKFAST BURRITO

13

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

Add Carne Asada2

BAGEL & NOVA SMOKED
SALMON (LOX) PLATTER

18

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

CORNED BEEF HASH & TWO
POACHED EGGS

17

Cooked crispy on the outside & moist on the inside.

PORK BELLY EGGS BENEDICT

16

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

LOBSTER & EGGS

17

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

ANGUS TOP SIRLOIN
STEAK & EGGS

18

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

CARNE ASADA SKILLET
SPECIAL

17

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)

17

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

17

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

18

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

VEGETARIAN EGG
WHITE OMELETTE

17

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

SPICY LOUISIANA STYLE

17

Sliced spicy sausage, onions & bell peppers.

appetizers

SHRIMP TEMPURA

15

Served with ponzu sauce.

CHICKEN TENDERS

15

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

HOT WINGS

13

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

ONION RINGS

10

Served with Chef’s spicy ranch dip.

CHEESE QUESADILLA

10

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

18

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

18

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

SALMON B.L.T. PANINI	19
Grilled salmon, lettuce, tomatoes, bacon with homemade chipotle mayo.	
ALBACORE MELT	16
White albacore tuna & melted cheese grilled on rye bread.	
BLT	14
Served on sourdough bread.	
SPICY CHICKEN SANDWICH	18
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	17
A delicious combination of angus beef, grilled onions & melted cheese on rye bread.	
PRIME RIB SANDWICH	19
A thin slice of prime rib smothered with sautéed onions on a ciabatta bread.	
REUBEN SPECIAL	17
Served with sauerkraut, lean corned beef, smoked Swiss Cheese and Russian dressing on sourdough bread.	
PASTRAMI MELT	17
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	14

TUNA	14
(White albacore)	
TURKEY BREAST	14
GRILLED CHEESE	12
(Add Bacon, Ham or Turkey +4)	
ADD A SOUP OR SALAD	6
VEGETARIAN PANINI SANDWICH	17
Fresh spinach, grilled mushrooms, sliced cucumber, tomatoes, avocado, sautéed peppers & pesto sauce. Served with fruit or cottage cheese.	
<div>club corner</div> <div>All items below are served with french fries or side salad.</div>	
ANGUS CLUB HOUSE BURGER	17
Angus beef patty, lettuce, tomatoes, cheese & crispy bacon on toasted sourdough bread.	
CLUB HOUSE	17
Sliced turkey breast, crispy applewood smoked bacon, ham, lettuce & tomatoes on toasted white bread.	
THE HORSELESS CARRIAGE TRIPLE DECKER CLUB CALIFORNIA SYLE	18
Sliced turkey breast & pastrami with lettuce, tomatoes & avocado on toasted rye bread.	

SOUTHWEST CHIPOTLE CHICKEN WRAP	16
Grilled chicken breast, avocado, tomatoes, cheese blend with homemade chipotle dressing. All wrapped in a large flour tortilla.	
<div>south of the border</div> <div>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.</div>	
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	21
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	14
Grilled angus steak, beans, shredded lettuce, avocado, feta cheese served on a torta bun with a side salad.	
GALPIN STREET TACOS	15
Three chicken or beef tacos topped with cilantro, onions & homemade salsa, served with spanish rice & refried beans.	

BEEF OR CHICKEN BURRITO	16
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	19
Grilled chicken breast topped with sautéed mushrooms, onions & topped with non-fat mozzarella cheese. Served with spanish rice, cucumbers & tomatoes.	
<div>healthy garden salads</div>	
CAESAR SALAD	13
Romaine lettuce, croutons, tomatoes, parmesan cheese & homemade Caesar dressing.	
Add chicken	4
Add shrimp	5
Add salmon	6
GEOVANNI SALAD	17
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	19
Angus top sirloin steak cooked to perfection, mixed greens, blue cheese, caramelized walnuts, tomatoes & grilled onions, tossed in our Chef’s special Chinese dressing.	



HOURS

Monday - Saturday
7AM - 8PM

Sunday
8AM - 6PM

CHINESE CHICKEN SALAD	17
Mixed greens, topped with grilled chicken, green onions, sesame seeds & garnished with mandarin oranges tossed in homemade chinese dressing.	
HORSELESS CARRIAGE COBB SALAD	17
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	17
Ham, turkey, cheese with tomato & egg on a bed of chilled crisp greens. Your choice of homemade dressing.	
ALBACORE TUNA SALAD	17
Tuna salad on crisp chilled greens with tomato, cucumbers & egg. Your choice of homemade dressing.	
SALMON CAPRESE SALAD	19
Pan sear salmon, mixed greens, fresh mozzarella cheese and basil topped with balsamic dressing.	
<i>chef signature pastas</i>	
All of our pastas are served with homemade garlic dinner rolls	
FETTUCCINE POLLO CHAMPAGNE	20
Chicken breast sautéed in olive oil, fresh basil, tomatoes, garlic & our light champagne sauce, topped with parmesan cheese.	
LOBSTER & SHRIMP LINGUINE	24
Sautéed lobster, grilled shrimp, tomatoes, basil, fresh garlic, chopped tarragon with white wine reduction cream sauce, topped with parmesan cheese.	

JUMBO SHRIMP PENNE PASTA	21
Sautéed jumbo shrimp, cajun spices, garlic, tomatoes, fresh basil & reduction cream sauce.	
CHICKEN PENNE WITH PESTO SAUCE	20
Sautéed chicken, red peppers, tomatoes & parmesan cheese with basil pesto cream sauce. Add shrimp 5	
PAPPARDELLE PASTA WITH ITALIAN SAUSAGE	20
Sautéed with tomatoes, basil, garlic, Italian sausage and topped with Chef’s special white wine cream sauce.	
SPAGHETTI BOLOGNESE	20
Topped with parmesan cheese.	
SHRIMP SCAMPI WITH CHEESE RAVIOLI	22
Served with scampi sauce.	
VEGETARIAN LINGUINE PASTA	18
Sautéed garlic, fresh basil & seasonal vegetables.	
<i>gourmet entrees</i>	
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	30
Our most popular dinner! Served with creamy horseradish sauce. Served after 5pm.	

FILET MIGNON	28
Angus filet mignon served over mashed potatoes, seasonal vegetables with Chef’s special reduction sauce.	
ANGUS RIB EYE STEAK	30
Served with mashed potatoes & sautéed vegetables.	
TERIYAKI CHICKEN BREAST	20
Marinated charbroiled chicken breast with teriyaki glaze, topped with grilled pineapple.	
FRESH GRILLED SALMON	22
Grilled salmon served over mashed potatoes asparagus and topped with lemon buerre blanc reduction sauce.	
ASIAN SEA BASS (BARRAMUNDI)	22
Grilled Asian sea bass, served with asparagus, mashed potatoes and our homemade piccata sauce.	
SURF AND TURF	50
Grilled filet mignon and shrimp served with mashed potatoes, seasonal vegetables and topped with Chef’s red wine reduction sauce.	
<i>signature Galpin burgers</i>	
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	16
Served with lettuce, tomato and cheese.	

GALPINIZED BURGER	18
Angus beef, marmalade onions, field greens, tomatoes, cheese & pesto spread.	
FLAMING MUSTANG BURGER	18
Ghost pepper cheese, lettuce, tomatoes, onions & homemade habanero pepper aioli.	
BLACK & BLUE BURGER	18
Crispy applewood smoked bacon, melted blue cheese and caramelized onions.	
TURKEY BURGER	18
Marmalade onions, tomatoes, melted mozzarella cheese & homemade chipotle mayo.	
“STAR B” BISON BURGER	21
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.	
<i>soup</i>	
GALPIN’S FAMOUS BUFFALO CHILI	10
With cheese & onions	
SOUP DU JOUR	6
(Made fresh daily in our kitchen)	

sides

BAKED POTATOE	6
BOWL OF FRESH FRUIT	6
BOWL OF MIXED BERRIES	7 Large 8
BUTTERED TOAST	3
TOASTED ENGLISH MUFFIN	4
FRESHLY BAKED MUFFINS	5
Ask your server for today's selection	
DANISH	4.50
BAGEL WITH CREAM CHEESE	5
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	6
TURKEY BACON	6
GROUND ANGUS BEEF PATTY	5
HAM	6
14OZ RIB EYE STEAK	21
SAUSAGE	6
Links or patty	
8OZ FILET MIGNON	19
TOP STEAK	12

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 speciatties

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
<div><div>FUN FACT</div><div>Each glass of orange juice is comprised of 8 oranges.</div></div>	
GREEN JUICE	6.50

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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