

Wednesday
- Saturday
3-9pm

LEELAND HOUSE

2711 Market
Street
Galveston, TX

STARTERS

CAST-IRON CRAB DIP...15

SPINACH & ARTICHOKE DIP...11

BACON-WRAPPED DATES...13

PEACH JALAPEÑO BAKED BRIE...12

TAMARI BRUSSELS...12

WHITE QUESO...11

CRISPY CAULIFLOWER...12

TRUFFLE FRIES...10

BOARDS

CHARCUTERIE...23

artisan meats & cheeses
seasonal fruit, spreads
crostinis, bread

FLATBREAD BOARD...14

grilled chicken, parmesan, white sauce
chiffonade romaine, caesar drizzle

SALADS

AVO CHICKEN CAESAR . . . 15

romaine, grilled chicken, avocado
parmesan, croutons, caesar dressing

CHICKEN COBB . . . 15

house greens, crispy chicken, croutons
white cheddar, bacon, cucumber
tomato, red onion, ranch dressing

SUMMER SALAD . . . 14

house greens, apples, pineapple
strawberries, red grapes, candied
pecans, goat cheese, lemon & olive oil

MEDITERRANEAN. . . 14

spring mix, quinoa, chickpeas, avocado
cucumber, radish, onion, feta, tossed in
herbed house vinaigrette

PIZZAS

sub gluten free cauliflower crust...3

MARGHERITA...14

tomato, mozzarella, parmesan
basil pesto, truffle oil
fresh basil

TEXAN...17

pepperoni, bacon, red onion
pickled jalapeño, mozzarella
marinara, smoky bbq sauce

BUFFALO CHICKEN...15

chopped crispy chicken, white wine
cream, mozzarella, red onion
arugula, buffalo, ranch

THE (BETTER) HAWAIIAN...16

smoked ham, pineapple, fresh
jalapeno, red sauce, mozzarella
fresh basil

RUSTIC...19

prosciutto, feta, parmesan
mozzarella, basil pesto, arugula
truffle oil

ENTREES

SIMPLE SALMON*...17

baked salmon, quinoa, brussels
sweet potato, garlic, mushrooms
and arugula

BRISKET MAC N CHEESE...17

pulled brisket, bbq sauce
panko bread crumbs
four-cheese white sauce, pasta

CHICKEN FRIED CHICKEN...18

black pepper white gravy
bacon-fried green beans
mashed potatoes

ISLAND SALMON BOWL*...19

tamari glazed salmon, white rice
hot honey, radish, cucumber
carrot, sesame
+ make it vegan

SEAFOOD SCAMPI*...20

shrimp, lump crab, linguine
wine butter sauce
veggies, parmesan

STEAK BOARD...26

8oz steak, brussels, mashed potatoes
arugula, chimichurri, lemon
toasted bread

sub side salad

SANDWICHES

sandwiches served with fries

BIG ASS BURGER...16

8oz steak patty, grilled onion, bacon,
house pimento cheese pickle, house aioli,
toasted brioche bun

STEAK SAMMY...17

sliced steak, horseradish cream, onion
tomato, arugula, parmesan
on toasted ciabatta

POBLANO CHICKEN MELT...16

chipotle baked chicken, peppers, avocado
ranch, onions, provolone
griddled ciabatta

DESSERTS

key lime pie seasonal cheesecake seasonal cookies baked fresh to order
crème brûlée a classic churros dusted in cinnamon sugar

PLEASE NOTIFY BARTENDER WITH ANY ALLERGIES

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BAR SERVICE

Grab a menu, find a table, locate your table number, and **order food and drinks at the bar**. The bartender will hand you your drinks at the bar, and a server will bring your food to the table.

SUMMER COCKTAILS \$14

summer on market mule vodka, pomegranate, ginger, sugar, citrus, ginger beer, bitters

cactus juice jalapeño & cilantro infused tequila, cucumber, citrus, sugar, tajin

the conservatory gin, cucumber, sugar, citrus, rosemary-thyme tonic water

surfin' around mezcal, tequila, honeydew, salt, citrus, agave, celery bitters

espresso martini vodka, pb whiskey, espresso, agave

carajillo licor 43, espresso, orange peel

barefoot & peachy bourbon, rye, sugar, peach bitters

summer soul coconut rum, pineapple, salt, citrus, sugar, sparkling soda

rumor on the reef bourbon, brown sugar, blackberry, salt, citrus, bitters

euro summer pimm's, lemonchello, salt, sugar, citrus, sparkling wine, cucumber bitters

WINES

RED

cabernet sauvignon, BRM california 14 | 42
bold, dark fruit, spice, rich

pinot noir, VIOLET HILL, oregon 13 | 39
medium bodied, fresh, bright, silky, soft

zinfandel, HULLABALOO, california 12 | 36
full bodied, bright, fruity, velvety

red blend, MILOU, california 13 | 39
ripe black cherry, espresso, spice

WHITE

sauv blanc, MOUNT FISHER new zealand 12 | 36
crisp, punchy, balanced, dry

chardonnay, DAVID FINLAYSON south africa 12 | 36
fresh, vibrant, silky, savory, balanced

italian white, SARAJA, italy 13 | 39
medium bodied, briny, savory, smooth

pinot gris, DUCK POND, oregon 12 | 36
light to medium bodied, bright, citrusy, dry

torrontes, LA YUNTA, argentina 12 | 36
medium bodied, zesty, crisp, floral

SPARKLING

brut, GRAN DELMIO spain 6 | 18

brut rose, MERCAT barcelona 13 | 39

prosecco, POGGIO COSTA italy 13 | 39

COLD BEER & SELTZERS

GIB tiki wheat

miller lite

micheob ultra

coors banquet

coors light

shiner bock

dos xx

bud light

lone star

miller high life

montucky cold snack

karbach love street

IPA (rotating)

vodka seltzer

non alcoholic beer

STEAK NIGHT

\$28 SPECIAL

WEDNESDAY 5PM - 9PM

WE ARE CASHLESS - 6 PEOPLE OR MORE AUTO 20% GRATUITY

www.LeelandHousegtx.com - @LeelandHousegtx