



The Flying Horse

216 S. Commerce Street, Galena, IL 61036
815-777-4800 • www.TheFlyingHorse.com

HOURS: Bar: 4:00 pm to Close; Dinner: Tue–Thu 4pm–9pm,
Fri–Sat 4pm–10pm, Sun 4pm–9pm, Mon Closed

ATMOSPHERE: Comfortably Elegant

NOISE LEVEL: Conversational

RECOMMENDATIONS: Appetizers: Asian Satay Skewers, Louisiana Crab Cakes,
Beef Tips; Entrees: Stuffed Chicken, Chicken Schnitzel, Seared Atlantic Salmon,
Alaskan King Crab Legs, Roast Duck, Ribeye with Bourbon Sauce

LIQUOR SERVICE: Full Bar; Martini for every letter of the alphabet

PRICES: Apps: \$7 - \$10; Entrees: \$16 to \$29

RESERVATIONS: Any number; Recommended Apr–Dec

PAYMENT OPTIONS: Cash, Debit, Local Checks; Major Credit

ACCESSIBILITY: Ramp to Front Door

KIDS POLICY: Menu, High Chair and Booster Seat

CATERING: Yes, TAKE OUT: Yes, DELIVERY: No

PARKING: Ample & free after 5 pm in two adjacent public lots



THE FLYING HORSE

by Rich Belmont

In Greek mythology Pegasus is the flying horse. He is best known for carrying the hero Bellerophon into battle and for carrying thunderbolts for Zeus. However, according to legend, Pegasus was also known to stomp his hoof on the earth from time to time. Each time he did this an inspiring fountain would spring from the ground. These fountains are considered the source from which creativity, innovation and ingenuity is drawn.



So it is fitting The Flying Horse Restaurant is named for Pegasus. Everything about this place from the decor, the specialty drinks, the wine list, and especially the menu, exemplifies creativity, originality and artistry.



This restaurant is an outstanding casual fine dining establishment. If you haven't tried it you are surely missing out. The wine list has over 70 selections chosen carefully to pair well with a diverse menu currently offering 24 fabulous entrées. Owners Mark and Jolie Hope have lived in many major cities and a few foreign countries. They love entertaining and have developed a deep passion for good food and wine. When they discovered a prime restaurant location in Galena was up for sale a couple of years ago they didn't hesitate to buy it. Jolie was so inspired by this opportunity she completed a wine sommelier course from the Court of Master Sommeliers in Chicago. Then she went on to acquire Executive Level Certification from the International Wine Guild in Denver!

Certified Sommelier Jolie is too modest to say she is a wine expert. However, she has developed an awesome cellar with wines from Spain, Italy, Austria, France, Germany, Australia, Argentina, Oregon, Washington and California demonstrating her extensive knowledge of fine wines.

Mark and Jolie planned on making The Flying Horse exceptional on every level. Right from the start their goal was to provide an extraordinary dining experience based on innovation, creativity and consistency.

First, they convinced Bruce Glasgow to take charge of the operation. Bruce has been in the restaurant business for over 25 years. He has extensive experience as a waiter, wine steward, Garde Manger, Sous-Chef, regional manager for the Alexander's Steak House chain and as an owner of several restaurants.



Second, the restaurateurs installed Jaime Salazar in the kitchen. He brought 15 years experience with him, having been a cook in several area restaurants and a student of culinary arts at Highland Community College.

Jaime proved he was not only a skilled cook but he also possessed a talent and inspiration for producing delicious and unusual dinners. After a short time Jaime was promoted to Executive Chef. Today he is ably assisted by Sous-Chef Ryan Terry who is the son of Jim Terry, a well known local Celebrity Chef and Certified Sommelier.



The Flying Horse is without a doubt a fun place to be. The Vines Bar is a gathering place for people who enjoy a good time. There are twenty six martinis; one for each letter of the alphabet. For example, A is the Appletini made with gin or vodka and green apple punch and Z is for Zeus, a Midori Melon, and Blue Curacao vodka and grenadine concoction. You can play Martini Scrabble by picking up a game card. Each time you try a new martini you collect a letter. When you can spell a 4 letter word you receive a \$5 gift card. Spell a 7 letter word and your gift card is worth \$10. The bar is a great place to have burgers, sandwiches, flat breads, appetizers and cheese and wine samplers.

Enter the dining room and prepare yourself for a wide variety of surprisingly affordable gourmet delights. Get comfortable with your favorite drink or ask your server to recommend a great wine. Jolie has assembled an impressive collection of wines designed to complement all the menu items.

Don't miss out by skipping the appetizers. The Signature Starter is the Louisiana Crab Cakes and they are absolutely wonderful! They are lightly breaded snow crab accented with homemade chipotle sauce. Or perhaps you would like to try the Breaded Beef Tips served with scrumptious sautéed mushrooms and Dijon horseradish sauce. The Asian Satay Skewers are also excellent. These are tender morsels of marinated beef accompanied by a spicy peanut sauce.



The entrées are so amazing it is difficult to know where to begin! I will start with the number one best seller: The Walleye Pike is lightly breaded and sautéed in white wine, capers and lemon butter. My favorite (so far) is the Stuffed Chicken (pictured top left of facing page): a breast generously stuffed with sautéed spinach, sweet Italian sausage, garlic and Swiss cheese. Do you like ribs? Here they are Baby Back, slow roasted for several hours and smothered in a Mesquite Jack Daniels BBQ sauce.



The fresh fish entrées are all prepared from the highest quality seafood available. Besides the Walleye there are several other delectable fruits of the sea. Choose from Alaskan King Crab Legs, Coconut Shrimp, Sushi Grade Sesame Seared Tuna or Shrimp and Scallop Fettuccine. This pasta is tossed with a sherry cream sauce made from white wine, sherry, chicken broth, onions and heavy cream.



If you want to try something a little different the Braised Lamb Shank is simmered to perfection and served with a rich demi-glace. And the Roast Duck (pictured below) is a true signature dish. You are served a full half duck



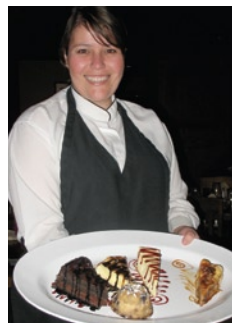
so you taste both light and dark meat. It is roasted just right so it is not at all greasy. However, what makes it remarkable is the Cranberry Glaze consisting of butter, onions, pineapple, orange juice and fresh cranberries.

When you are in the mood for steak, the Filet Mignon, Ribeye and New York Strip are all excellent. They are Choice Grade and char broiled. But if you are a little adventurous try one of these specialties: The Braised Boneless Short Rib so tender you don't need a knife, the Kona Crusted Filet Mignon accented by Kona coffee and Maitre d' Butter made from lemon juice, vinegar, parsley and seasonings; or the Ribeye with Bourbon Mushroom Cream Sauce.

There is no doubt you will want to visit The Flying Horse often. After you have tried all of the entrées on the menu you still have more exploring to do. There are always one or two specials that are off-menu. And on Friday nights there is the Surf and Turf special of Lobster Tail and Filet Mignon and on Saturday the Prime Rib special.

Just to keep things interesting Jolie and Jaime get together to plan wine pairing dinners three or four times a year. For a recent Spanish Valentine's Day Wine Dinner, they served a fabulous feast that paired a different Spanish wine with each of six courses. Just look at some these courses: Shrimp and Manchego Cheese Croquettes, Scallops baked with wine, Vidalia onion and Serrano Ham, Serrano Ham and Mushroom Puff Pastry with a Mushroom stuffed with Ground Pork scented with Brandy and Pine Nuts, Char-grilled Sliced Strip Steak with Valdeon Blue Cheese Sauce atop a Paprika Potato Pancake. Count me in!

And of course, life is too short to skip dessert. How about Ultimate Chocolate Cake, Caramel Apple Pie, Turtle Cheesecake with chocolate pecans on an Oreo cookie crust and Main Street Cheesecake with raspberry sauce on a graham cracker crust.



Despite the fairly large menu, all items are cooked to order and modifications are possible. So if you have special dietary needs please don't hesitate to tell your server. This restaurant truly has something for everyone. There is even a back patio open during the summer for smokers.

Now I will let you in on a little secret. I know how you can get a 20% discount! For every \$25.00 you receive a \$5.00 coupon redeemable on your next visit. If that isn't enticing enough you also get to be in the Frequent Diners Program: every time you accumulate 5 entrée purchases you get the 6th one for free.

When you add it all up it's no wonder The Flying Horse was awarded the 2010 People's Choice Romantic Restaurant Award by OpenTable.com!