



BERNARDO'S

at the Hotel Galvez

Bernardo de Gálvez y Madrid, Viscount of Galveston and Count of Gálvez

Was the Governor of Texas and Louisiana as well as Cuba during the late 1700's. Galveston and the Hotel Galvez are named after him. Our restaurant shares his namesake and the culinary traditions of the regions he is from and governed over.

Starters

Spanish Meatballs~\$8

*Traditional Spanish Style Meatballs
Tossed in a Sherry Glaze & Topped with Toasted Almonds*

Garlic Shrimp a la Plancha~\$12

Creamy Mojo & Fresh Lemon

Black Bean Empanadas~\$8

Sour Cream & Cilantro

Blackened Shrimp~\$12

Jicama Slaw & Orange-Horseradish Cream

Pan Seared Crab Cakes~\$12

Lump Crab Meat with Tomato Remoulade and Fresh Lemon

Shrimp & Andouille Skewers~\$12

*Fresh Gulf Shrimp and Spicy Andouille Sausage
Spanish Rice and Red Chili Sauce*

Soups & Salads

Seafood Gumbo~\$9

*Traditional Recipe Served with White Rice
Cup~\$6*

Tomato Gazpacho~\$7

Garlic Crostini

Caesar Salad~\$8

*Chilled Romaine, Garlic Croutons & Parmesan Cheese
Add Chicken \$15 Add Shrimp \$15*

Spinach & Mushroom Salad~\$9

*Baby Spinach, Wild Mushrooms, Shaved Onions & Goat Cheese
Tossed with Chipotle Vinaigrette*

Texas Wedge~\$8

*Crisp Wedge of Baby Iceberg
Topped with Creamy Blue Cheese Dressing
Finished with Shaved Red Onion & Jalapeno Bacon Bits*

Cajun Grilled Red Fish Salad~\$17

*Served Over Field Greens
Shaved Red Onions, Julienne Vegetables
Honey-Chipotle Vinaigrette*

Mojo Beef Fiesta Salad~\$16

*Crisp Greens Tossed with Pico de Gallo, Corn and Cilantro Vinaigrette
Topped with Grilled Sirloin & Grape Tomatoes*

Seafood Cobb Salad~\$16

*Shrimp, Crab and Scallops
Avocado, Bacon, Tomatoes, Cucumber, Egg, Cheddar and Blue Cheeses
Creamy Buttermilk Blue Cheese Dressing*

Sandwiches

Blackened Chicken & Poblano Sandwich~\$12

*Thin Sliced Blackened Chicken, Poblano Rajas and Creamy BBQ
Melted Manchego Cheese
Sweet Potato Fries*

Monte Cubano~\$10

*A Monte Cristo with a Cuban Twist
Cured Ham, Shaved Serrano Ham, Spicy Mustard and Sliced Pickles
Melted Manchego Cheese Served on Egg Dipped French Bread
Fried Yuca with Garlic Mojo*

Galvez Burger~\$12

*Half Pound of Fresh Ground Beef - Cooked to Your Preference
Served with Cheddar Cheese, Bacon, Sautéed Onions, Lettuce and Tomato
French Fries*

Bernardo's Signature Entrees

Bernardo's is Proud to Serve Only the Freshest Seafood Caught from Around the World

Blackened Red Fish~\$24

*Stone Ground Cheese Grits
Rock Shrimp Cream
Grilled Vegetables*

Queen of the Gulf~\$30

*Gulf Caught Snapper
Simply Grilled with Cilantro Rice
Served Over Sweet Plantains*

Galvez Pasta~\$20

*Penne Pasta Tossed with Cajun Cream
Andouille, Mushrooms, Shrimp & Chicken
Finished with Goat Cheese*

Pan Roasted Seabass~\$34

*Wrapped with Serrano Ham
Baby Yukon Gold Potatoes & Sautéed Spinach
Andouille Cream*

Bistro Chicken~\$24

*Herb Marinated
Served with Sautéed Spinach
Fingerling Potatoes*

Chipotle Glazed Pork Chop~\$24

*Grilled Bone-In Pork Chop
Sweet Potato Puree & Roasted Corn
Topped with Pineapple Salsa*

16oz. Bone-In Ribeye~\$39

*Prime Beef-Grilled to Your Order
Bernardo's Signature Steak Butter
Served with Baby Potato Cake Stack & House Vegetable*

Filet Mignon~\$39

*Prime Beef-Center Cut-Grilled to Your Order
Bernardo's Signature Steak Butter
Mashed Yukon Gold Potatoes & House Vegetable*

New York Strip Steak~\$45

*Prime Beef-Center Cut-Grilled to Your Order
Bernardo's Signature Steak Butter
Mashed Yukon Gold Potatoes & House Vegetable*

"Please Allow Our Staff to Describe Tonight's Sweet Temptations."

18 % gratuity included on parties of six or more

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Sous Chef ~ Paul Jordan, C.E.C.
Sous Chef ~ Andre Ebanks