



# 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**

#### ***Seafood Gumbo ~\$8***

*Traditional recipe served with White Rice*

#### ***Tomato Gazpacho ~\$6***

*Garlic Crustini*

*Cup ~\$3*

### **Sandwiches – Salads – Entrees**

#### ***Caesar Salad ~\$8***

*Chilled Romaine, Garlic Croutons & Parmesan Cheese*

*Add Chicken \$12    Add Shrimp \$14*

#### ***Seared Crab Cake Salad ~\$11***

*Romaine and Radicchia Served with Avocado, Roasted Pepper and Gulf Crab Cake*

*Tossed with Lemon-Herb Vinaigrette*

#### ***Blackened Chicken & Poblano Sandwich ~\$11***

*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*

#### ***Club Sandwich ~\$9***

*Toasted Triple-Decker*

*Shaved Turkey, Smoked Bacon, Swiss Cheese and Mayonnaise*

*Galvez Chips*

#### ***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*

#### ***Shrimp & Garlic Pasta ~\$14***

*Rock Shrimp, Cavatapi Pasta and Grape Tomatoes*

*Tossed in Spicy Garlic Sauce*

***Grilled Red Fish Salad~\$16***

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

***Mojo Beef Fiesta Salad~\$14***

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

***Seafood Cobb Salad~\$14***

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

**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 Chef - Jerry Helminski  
Executive Sous Chef ~ Yudy Nunez