

Bernardo's Breakfast

Served Daily from 6:30 AM – 11:00 AM

STARTERS

Hot or Cold Breakfast Cereal	\$4.00
<i>Hot Oatmeal, Stone Ground Grits, Cheerios, Raisin Bran, Fruit Loops, Frosted Flakes, or Corn Flakes</i>	
Freshly Baked Croissants, Muffins, or Danish	\$5.00
<i>Choice of Two</i>	
Smoked Salmon and Bagel	\$11.00
<i>Smoked Atlantic Salmon and Fresh Bagel with Tomato, Red Onion, and Boiled Egg</i>	
Fresh Fruit Plate	\$8.00
<i>Hand Selected Fresh Seasonal Fruits</i>	

SPECIALTIES

Breakfast Bowls	\$12.00
<i><u>Texas:</u> Andoullie & Pablano – <u>Spanish:</u> Chorizo & Mushroom - <u>Garden Vegetable:</u> Fresh Daily Produce All together with Two Eggs, Breakfast Potatoes and a Buttermilk Biscuit with Pepper Gravy</i>	
Eggs Benedict	\$12.00
<i><u>Traditional:</u> The Classic with Poached Eggs, Canadian Bacon, and Hollandaise <u>Florentine:</u> Poached Eggs with Sautéed Spinach Topped with Asiago Cream</i>	
Pancakes or Belgian Waffle	\$10.00
<i>with Maple Syrup and Bacon or Sausage</i>	
Spanish Omelet	\$11.00
<i>Chorizo, Potatoes, Mushrooms and Manchego Cheese Baked Golden Brown</i>	
Bistro French Toast	\$9.00
<i>Thick Sliced French Bread Dipped in Vanilla Bean Custard. Served with Fruit Compote & Maple Syrup.</i>	
Build Your Own Omelet or Egg White Omelet	\$11.00
<i>Our Three Egg Omelet stuffed with the fillings of your choice and served with Breakfast Potatoes and Toast. Fillings include: Cheddar Cheese, Feta, Spinach, Onion, Green Pepper, Jalapeno, Tomato, Chorizo, Ham, Bacon, Mushrooms, Garlic, and Salsa.</i>	

SIDES

Biscuits and Gravy	\$4.00
Bacon	\$4.00
Ham Steak	\$5.00
Sausage	\$4.00
Breakfast Potatoes	\$3.00
Toast or English Muffin	\$3.00
Yogurt	\$4.00

BEVERAGES

Fresh Brewed Starbucks Organic Serena Blend	\$2.50
Assorted Tazo Teas	\$2.50
Espresso	\$4.00
Cappuccino	\$4.50
100% Natural Orange Juice	\$3.50
Juice: Apple, Cranberry, Grapefruit, or Tomato	\$3.00
Milk Whole, 2%, or Skim	\$3.00

18% gratuity included on parties of 6 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.



BERNARDO'S

at the Hotel Galvez

*Join Us For Sunday Brunch from 11 a.m. – 2 p.m. at the historic Hotel Galvez
All Entrees listed vary according to the menu selected for the week of Sunday Brunch.*

Reservations are strongly advised.

409.765.7721 ext. 7888 or ext. 2131

Adults - \$36, Seniors- \$31, Children - \$20

Starters

Freshly Prepared Breads and Pastries

Fresh Fruit and Cheese Display

Assorted Hearth Baked Breads



Soups

Seafood Gumbo

Cajun Chicken Corn Chowder



Deluxe Chef Salad Station

Build Your Own Caesar Salad

Greek Salad

Tortellini Pasta Salad



Seafood Station

Smoked Salmon

Cocktail Shrimp, Crab Claws & Oysters Served

with Cocktail Sauce



Entrées

Apple Smoked Bacon and Sausage

Eggs Benedict

Cheese Blintz with Mixed Berry Compote

Spanish Seafood Rice

with Chorizo

Mojo Pork

with Steamed Yucca

Mixed Vegetables

Roasted Asparagus



A Little Flair

"Fresh from Italy"

Selection of Pastas, Sauces and Extra Goodies

"Fresh from the Farm"

Made to Order Omelets with All Your Favorite

Toppings

"Fresh from the Market"



Carving Station

Prime Rib

Bourbon Glazed Ham



Stuffed Eggs

BBQ Beef on a Pickle

Dessert

A Selection of the Chef's Sweet Temptations

Duo Mouse Cups

Cheese Cake Bites

Key Lime Pie

Double Apple Strudel

Spice Cake with Candied Carrots

Triple Chocolate Cake

Peach Cobbler

Bread Pudding

Whipped Cream



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 ~\$9

Traditional recipe served with White Rice

Cup-\$6

Tomato Gazpacho ~\$7

Garlic Crustini

Cup-\$4

Sandwiches – Salads – Entrees

Caesar Salad~\$8

Chilled Romaine, Garlic Croutons & Parmesan Cheese

Add Chicken \$15 Add Shrimp \$15

Seared Crab Cake Salad - \$13

*Romaine and Radicchia Served with Avocado, Roasted Pepper and Gulf Crab Cake
Tossed with Lemon-Herb Vinaigrette*

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

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 - \$16

Rock Shrimp, Cavatapi Pasta and Grape Tomatoes

Tossed in Spicy Garlic Sauce

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

18 % gratuity included on parties of six or more

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Executive Sous Chef ~ Paul Jordan

Sous Chef ~ Andre Ebanks



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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."

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