



GALVEZ BAR & GRILL

at the Hotel Galvez

Breakfast served daily from 6:30am–11:00am

COCKTAILS

BLOODY MARY.....\$9 MIMOSA..... \$8

BEGINNINGS

HOT OR COLD BREAKFAST CEREAL\$6

Hot oatmeal, creamy grits, Cheerios, Raisin Bran, Fruit Loops, Frosted Flakes, or Corn Flakes

FRESHLY BAKED CROISSANTS, MUFFINS, OR DANISH.....\$6

Your choice of three

LOX AND BAGEL\$15

Smoked Scottish style salmon and fresh toasted bagel with tomato, red onion, chopped egg and capers

FRESH FRUIT PLATE\$8

Hand selected fresh seasonal fruits

SPECIALTIES

ALL AMERICAN\$12

Two eggs any style, your choice of country sausage, Applewood smoked bacon or ham steak, breakfast potatoes and toast

EGGS BENEDICT.....\$15

Poached eggs, Canadian bacon and hollandaise

PANCAKES OR BELGIAN WAFFLE\$11

Served with maple syrup and your choice of bacon or sausage

STEAK AND EGGS.....\$20

8 oz NY Strip grilled to perfection, eggs your way, breakfast potatoes

TEXAS FRENCH TOAST\$10

Thick sliced Texas toast, vanilla custard and served with maple syrup. Choice of bacon or sausage.

BREAKFAST BURRITO.....\$14

Choose from:

- Eggs, chorizo, potatoes, peppers, Cheddar cheese with tomato salsa
- Eggs, bacon, onions and mushrooms with smoked Gouda cheese
- Egg whites, tomato, spinach and Swiss cheese

HUEVOS RANCHEROS.....\$12

Crisp tortilla, ranch beans, smoked ham, over easy eggs, salsa and avocado

BUILD YOUR OWN OMELET\$14

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, jalapeño, tomato, chorizo, ham, bacon, mushrooms and garlic – egg white available

SIDES

BISCUITS AND GRAVY\$6

BACON.....\$4

HAM STEAK\$5

SAUSAGE.....\$4

BREAKFAST POTATOES.....\$3

TOAST OR ENGLISH MUFFIN\$3

ASSORTED YOGURT.....\$4

BEVERAGES

FRESH BREWED STARBUCKS..... \$3.5

Organic Serena Blend

ASSORTED TAZO TEAS \$3

ESPRESSO..... \$4

CAPPUCCINO \$4

100% NATURAL ORANGE JUICE..... \$4

JUICE: Apple, cranberry, grapefruit or tomato \$4

MILK: Whole, 2% or skim\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



GALVEZ BAR & GRILL

at the Hotel Galvez

STARTERS

FISH TACOS \$15

Ancho peppers, honey glazed grilled redfish, pickled jalapeño, crispy vegetables and lime wrapped in a flour tortilla

SHRIMP CEVICHE \$14

Marinated shrimp cocktail with lemon and orange juice, house made pico de gallo, avocado and plantain chips

BLACKENED SHRIMP AND CRAB FONDUE \$16

BBQ CHICKEN QUESADILLA..... \$12

Smoked rotisserie chicken, three cheeses, cilantro, bell peppers and onion served with pico de gallo, sour cream and BBQ sauce

FRIED CALAMARI \$12

Roasted scallion butter and pickled pepper relish

BACON WRAPPED SHRIMP \$15

Smoked pepper BBQ glaze, jalapeño, Pepper Jack cheese and garlic dipping sauce

SOUPS AND SALADS

SHRIMP GUMBOCUP \$9 / BOWL \$13

Our award-winning recipe

TEXAS ONION SOUP..... \$8

Caramelized onions, Shiner Bock infused broth, Gruyere cheese served with garlic toast

GALVEZ HOUSE SALAD \$7

Fresh organic greens, spicy pecans, aged Cheddar and apples with basil-garlic vinaigrette

CAESAR SALAD..... \$9

Garlic croutons, Parmesan and crisp romaine

WITH SHRIMP \$17

WITH CHICKEN \$14

BABY ORGANIC SPINACH SALAD..... \$9

Dried cranberries, goat cheese, toasted walnuts and balsamic dressing

SEARED TUNA SALAD \$18

Pan-seared Ahi, mixed greens in miso vinaigrette, mango and avocado

GRILLED REDFISH SALAD \$18

Spiced Redfish, mesclun greens, jicama and roasted peppers with honey chipotle vinaigrette

SEAFOOD COBB SALAD \$20

Blue Crab meat and Gulf Shrimp over Iceberg Lettuce with crisp Applewood Bacon, hardboiled eggs, Bleu cheese and avocado

SANDWICHES AND BURGERS

ALL SANDWICHES SERVED WITH FRIES

TEXAS SIZE PO BOY'S

French baguette with tomato remoulade, lettuce, tomatoes and shaved onion

FRIED FISH FILET \$14

FRIED SHRIMP \$15

OLD FASHION HAMBURGER \$12

Angus patties with Cheddar cheese on brioche bun

TEXAS BURGER..... \$14

BBQ Angus patties pan roasted with sliced ham, Cheddar, smoked bacon and charred jalapeño relish on brioche bun

SOUTHWEST CHICKEN SANDWICH \$14

Chipotle marinated chicken breast, avocado, Applewood Bacon, Pepper Jack cheese and cumin-lime aioli

THE CUBAN..... \$12

Pulled pork, smoked ham, Swiss cheese, pickles and spicy mustard

FISH SANDWICH \$14

Pan roasted or fried, tartar sauce on brioche bun

THE CLUB \$12

Cajun turkey, Swiss cheese, avocado on wheat bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

ENTREES



MARKET FISH FROM GALVESTON'S PIERS

We proudly offer the freshest fish available. These items were caught today, cleaned today and cooked today. Our selections are direct from the docks of the famous Galveston Piers... Just miles from here.

All can be prepared simply grilled, broiled or blackened MARKET PRICE

GREAT ADDITIONS: \$5 EACH

- Fresh fruit relish
- Sautéed scampi style shrimp
- Avocado pico de gallo
- Lump crab in white wine cream

THE GRILL

SELECTIONS INCLUDE GORGONZOLA SCALLOPED POTATOES AND GRILLED VEGETABLES

ANGUS FILET 8 OZ.....	\$40
Ancho Pepper spiked demi-glace	
ANGUS RIBEYE 16 OZ	\$42
Cajun spiced	
NY STRIP STEAK 16 OZ.....	\$39
Grilled to perfection served with black garlic butter	
GRILLED SALMON.....	\$27
Simply seasoned and grilled	
GRILLED DOUBLE CHICKEN BREAST	\$24
Herb roasted mushrooms, Monterrey Jack cheese, Texas Honey Mustard sauce	

ADDITIONAL ENTREES

SPICY PASTA.....	\$22
Penne pasta, shrimp, andouille and grilled chicken, roasted tomatoes and garlic cream with Parmesan and Gouda cheeses	
VEGETABLE NAPOLEON	\$20
Fire grilled Portobello Mushrooms, eggplant, zucchini, yellow squash, red bell pepper, Mozzarella cheese, slow roasted tomato sauce and a balsamic reduction	
SHRIMP AND POLENTA	\$28
Sautéed prawns, served with crispy polenta, honey ancho pepper cream and leek frizzles	

CRISPY FRIED FOODS

SEAFOOD PLATTER.....	\$28
Cornmeal crusted filet fish, shrimp, calamari, BBQ bacon wrapped shrimp and hushpuppies	
GULF SHRIMP	\$27
12 jumbo shrimp, hushpuppies and fries with tartar and cocktail sauces. Available blackened or grilled.	
FISH AND CHIPS.....	\$18
Tartar and malt vinegar	

DESSERTS

BREAD PUDDING	\$8	BUTTERMILK PECAN PIE	\$8
Assorted sweet breads, brandy soaked raisins, chocolate and bourbon anglaise		A family recipe with vanilla ice cream	
HOUSE CHEESECAKE	\$8	CHOCOLATE WALNUT BROWNIE	\$8
Choice of cherry vanilla compote, chocolate or raspberry sauces		Warm chocolate and fudge sauce with vanilla ice cream	
		KEY LIME PIE.....	\$8
		An island favorite	