

# Sandwiches & Salads

Sandwiches only include soup or salad, fries or rice

## Gallery Burger

8oz lean ground beef patty with cheddar cheese, bacon, mushrooms, lettuce and tomato, served on a burger bun.

\$18.00

## Grilled Chicken Breast Burger

Grilled Chicken breast, served on a burger bun with lettuce, tomato and mayo.

\$16.00

## Cheese Burger

8oz lean ground beef patty with cheddar cheese, tomatoes and lettuce, served on a burger bun.

\$16.00

## Steak Sandwich

6oz center cut sirloin steak charbroiled to your liking. Served on a ciabatta bun, topped with sautéed onions and mushrooms.

\$20.00

## Mediterranean Omelette

Two egg omelette with chorizo, sautéed onions and goat cheese on a ciabatta bun.

\$16.00

## Grilled Chicken Caesar Salad

Romaine lettuce, bacon bits, croutons and parmesan cheese all tossed in a Caesar dressing and topped with a grilled chicken breast.

\$16.50

## Grilled Chicken Greek Salad

Romaine lettuce, feta cheese, olives, tomatoes and red onions, topped with Greek dressing and grilled chicken breast.

\$18.50

## Grilled Steak Salad

6oz charbroiled center cut sirloin steak served over tossed greens, feta cheese, red onions and sundried tomato dressing.

\$21.00

Planning a function? Contact Ana at 519 322-2399

# Entrees

Entrées include soup or salad, fries or rice

## Bife Cervejeira

6oz center cut sirloin steak pan seared in garlic butter, topped with our flavorful beer & mustard- gravy, served with fries, rice and sunny side egg.

\$22.50

## Bitoque

. 6oz center cut sirloin steak, pan seared in garlic butter and white wine, served with fries, rice and sunny side egg

\$21.50

## Liver & Onions

Tender baby beef liver served with sautéed onions and bacon.

\$16.75

## Club Wrap

Grilled chicken breast, bacon, lettuce, tomato and mayo wrapped in flat bread.

\$16.75

## Shrimp Pasta Piri-Piri

Shrimp sautéed in olive oil, fresh garlic, basil and piri-piri, served over pasta.

\$17.50

## Chicken Parmesan

Breaded chicken breast covered in our own tomato sauce, topped with mozzarella cheese and served with penne.

\$18.00

## Fish of the Day

Ask your server for the fish of the day.

\$16.50

## Pickerel

8oz Pickerel fillet, pan fried, broiled or blackened, served with veggies.

\$25.00

## Lake Erie Perch

A half pound of seasoned fillets, deep fried until golden, served with veggies.

\$28.00

## Stir Fry

A medley of vegetables sautéed in soya sauce and sesame seed oil.

Shrimp . . . \$19.00

Chicken . . . \$17.50

Veggie...\$13.00

Split orders add \$4.25, includes soup or salad

# Starters

Welcome to the Gallery – We cook to order, Enjoy

## Calamari

Lightly dredged in our blend of flour and herbs & quickly deep-fried, served with our own garlic dip.

\$13.75

## Shrimp Piri-Piri

4 Whole Cuban Tiger Shrimp, pan seared in olive oil, garlic cloves and piri-piri, then deglazed in lemon juice, served with toasted bread.

\$13.50

## Panko Shrimp

Shrimp breaded in seasoned Panko, served with sweet chilly dip.

\$13.50

## Shrimp Rissois

. Crispy pastry filled in a shrimp sauce.

\$9.75

## Meat Rissois

Crispy pastry filled in a meat sauce.

\$8.75

## Pasteis de Bacalhau

Portuguese cod croquets.

\$8.00

## Stuffed Mushrooms

Stuffed with chourico, green onions and mozzarella cheese.

\$9.00

## Chourico

Grilled Portuguese sausage served with goat cheese and olives.

\$12.50

## Starter Platter

A combination of panko shrimp, kiwi mussels, pasteis de bacalhau, chourico, stuffed mushrooms and meat rissois, served with sweet chilly dip and garlic dip.

\$22.50

Garlic Bread-	\$5.00	With Cheese-	\$6.50	Bread Basket-----	\$3.00
Caesar Salad-	\$8.50	Side Caesar--	\$3.75	Side Soup-----	\$3.50
Greek Salad--	\$10.00	Side Greek --	\$4.75	Side Garden Salad	\$3.50

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Crispy pastry filled in a shrimp sauce.

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Caesar Salad-	\$8.50	Side Caesar--	\$3.75	Side Soup-----	\$3.50
Greek Salad--	\$10.00	Side Greek---	\$4.75	Side Garden Salad	\$3.50

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# Fish & Seafood

Entrées include veggies, soup or salad, & choice of rice, french fries or baked potato.

## Blackened Tilapia

6oz fillet, pan fried in garlic butter and Cajun spices.

One Fillet - \$17.00      Two Fillet - \$23.00

## Garlic Shrimp

10 large shrimp sautéed in garlic butter with a touch of lemon.

\$25.00

## New Zealand Orange Roughly

7-8oz New Zealand orange roughly fillet, pan fried with lemon herbal seasoning.

\$25.00

## Broiled or Grilled Atlantic Salmon

8oz fillet broiled in garlic & lemon or grilled in olive oil, rosemary and sea salt.

\$26.00

## Pickerel

8oz Pickerel fillet, pan fried, broiled or blackened.

\$25.00

## Lake Erie Perch

A half pound of seasoned fillets, deep fried until golden.

\$28.00

# Salads

## Grilled Chicken Caesar

Romaine lettuce, bacon bits, croutons and parmesan cheese all tossed in a Caesar dressing, topped with a 6oz grilled chicken breast.

\$16.50

## Grilled Chicken Greek

Romaine lettuce, feta cheese, olives, tomatoes, peppers, red onions, topped with Greek dressing and grilled chicken breast.

\$18.50

Split orders add \$4.25, includes soup or salad

# Taste of Portugal

Entrées include soup or salad

## Bife Cervejeira

Center cut sirloin steak pan seared in garlic butter, topped with our flavorful beer & mustard- gravy, served with fries, rice and sunny side egg.

6oz Sirloin--- \$22.50      10oz Sirloin--- \$34.00

## Carne Alentejana

This dish combines pork & clams pan seared in garlic, onions, white wine & pimento served over fried cubed potatoes.

\$24.50

## Chicken Churrasco

Charbroiled to order, half chicken is basted with our spicy liquor sauce, served with fries.

\$24.50

## Massa do Mar

Green peppers, fresh garlic cloves, onions and tomatoes sautéed in olive oil and white wine slowly simmered with scallops, shrimp, clams and squid, all tossed with linguini noodles.

\$26.00

## Bacalhau à Casa

Fried cod with sautéed onions and garlic topped with shrimp & served with thinly sliced potatoes.

\$26.00

## Lulas Picantes

Spicy squid braised with tomatoes, onions, garlic, piri-piri and saffron, served with rice.

\$26.00

## Shrimp Piri-Piri

7 Whole Cuban Tiger Shrimp, pan seared in olive oil, garlic cloves and piri-piri, then deglazed in lemon juice.

\$26.00

## Arroz de Marisco

This flavorful rice & seafood combination is a must for seafood lovers. Made with rice in a seafood broth sautéed with tiger shrimps, kiwi mussels and a 4oz Cuban lobster tail.

Dinner for One- \$38.75      Dinner for Two- \$71.50

Planning a function? Contact Ana at 519 322-2399

# Meat and Chicken

Entrées include veggies, soup or salad, & choice of rice, french fries, or baked potato.

## Gallery Burger

8oz lean ground beef patty topped with bacon, mushrooms, cheese, lettuce and tomato.

\$18.00

## Liver & Onions

Tender baby beef liver served with sautéed onions and bacon.

\$18.00

## Chicken Parmesan

Breaded chicken breast covered in our own tomato sauce, topped with mozzarella cheese and served with penne.

\$18.50

## Bitoque

6oz center cut sirloin steak, pan seared in garlic butter and braised in white wine, served with fries, rice and sunny side egg.

\$21.50

## Chicken Marsala

Two breasts simmered in Marsala wine, garlic butter, sweet red peppers & fresh mushrooms, served with pasta.

\$26.00

## 6oz New York Sirloin Steak

Center cut sirloin steak, charbroiled to your liking.

\$20.00

## 10oz New York Sirloin Steak

Center cut sirloin steak, charbroiled to your liking.

\$32.00

## 4oz Broiled Cuban Lobster Tail

With any Entrée - \$18.50

Split orders add \$4.25, includes soup or salad





# House Selections

## White Wines

### Gallery Private Reserve Pinot Grigio

Pelee Island VQA (D) 13%

Try with salad and white meat dishes.

170ml \$7.50      500ml \$18.00      1000ml \$31.00

### Chardonnay

Pelee Island VQA (D) 13%

Clean and dry. Try it with chicken or light dishes.

170ml \$7.50      500ml \$18.00      1000ml \$31.00

### Gazela

Vinho Verde, Portugal (D) 9%

Light, fresh and young with a fizzy finish. Ideal with salads, fish or seafood.

170ml \$8.00      500ml \$21.00      Bottle \$29.00

### Gatao White

Vinho Verde, Portugal (D) 9%

Light, crisp and refreshing with a slight fizz. Ideal with fish, salads or by itself.

170ml \$8.00      500ml \$21.00      Bottle \$29.00

### Two Oceans

Sauvignon Blanc, South Africa (D) 12%

An elegant and crisp wine. Best with grilled fish and seafood.

170ml \$8.00      500ml \$21.00      1000ml \$36.00

### Quinta da Aveleda

Vinho Verde, Portugal (XD) 11

Dry, fresh and lively, with a slight fizz, flavours of lime and apples. Ideal with fish, salads or by itself.

\$32.00

### Konzelmann Pinot Blanc

VQA Niagara Peninsula (Off-D) 13.2%

A crisp refreshing wine. Ideal as a patio sipper. Also well matched with seafood and light white foods such as our grilled chicken salads.

\$37.50

### Konzelmann Gewurztraminer

VQA Niagara Peninsula (MD) 12.5%

With tropical fruity flavours, this wine will compliment any of our spicy dishes.

\$40.00

# House Selections

## Red Wines

### Gallery Private Reserve Merlot

Pelee Island VQA (D) 13%  
A must-try with all red meat dishes.

170ml \$7.50    500ml \$18.00    1000ml \$31.00

### Vila Regia

Portugal (XD) 12.5%

Full bodied ruby red with a fine fruity bouquet. Balanced rounded with an elegant lingering after taste. Goes well with most foods.

170ml \$7.50    500ml \$18.00    1000ml \$31.00

### Concha Y Toro Cabernet Sauvignon

Chile (D) 12.5%

Medium bodied and fruity. Goes well with grilled meats.

170ml \$7.50    500ml \$18.00    1000ml \$31.00

### Loios Tinto

Alentejo, Portugal (D) 14%

Medium bodied and Fruity. This wine is able to complement all cuisines.

170ml \$8.00    500ml \$21.00    Bottle \$29.00

### Portas Da Herdada Reserva 2014

Alentejo, Portugal (XD) 14.0%

A blend of Aragonez, Syrah and Alicante Bouschet. This wine has great depth and power with plenty of dark fruit and tannin. Enjoy this wine with pork, burgers or grilled steak.

\$48.50

### Konzelmann Pinot Noir

VQA Niagara Peninsula (MD) 12.5%

This Pinot is soft, smooth and perfect for those who prefer a lighter style red wine. A good match with lighter meals such as grilled salmon or chicken.

\$37.50

### Gazela Rosé

Vinho Rosé, Portugal (D) 9.5%

A bubbly pale pink with citrus and tropical fruit aroma. The slight fizz emphasizes the lively flavours and lightness. Ideal with seafood or just by itself.

\$29.00

# Special Selections

## Red Wines

### Quinta de São Simão da Aguieira

Dão, Portugal (XD) 13.5%

Clear, strong ruby red. Ideal with meat, game and cheese.

\$47.75

### Quinta da Soalheira

Douro, Portugal (D) 14%

This worldwide award winning wine is a must chicken or meats.  
Well balanced with a persistent aftertaste.

\$44.75

### Zonin Ripasso Valpolicella Superiore

Veneto, Italy (D) 14%

Full bodied and smooth. A fine accompaniment to grilled meats.

\$47.75

### Borges Reserva 2009

Douro, Portugal (XD) 13.5%

Cellar Selection, full bodied and firm, an impressive blend of ripe  
fruit, black and dense in style and very concentrated.

\$69.75

## White Wines

### Alvarinho

Vinho Verde Portugal (D) 13%

This superior quality white is clear pale yellow in color. Elegant  
with a long aftertaste. Excellent with fish, shellfish and poultry.

\$45.00

### Konzelmann Peachwine

VQA Niagara Peninsula (M-D) 12.5%

This sweet fruity wine is made from fresh local Niagara peaches.  
The flavour of peaches with a light crispy finish makes an  
excellent patio sipping wine.

\$43.00

### Fita Azul Celebration Sparkling

Traz-os-Montes, Portugal (MD) 12%

Clear with fine bubbles. Ideal for celebrating the best emotions.  
Excellent as an aperitif, and light meals or even desserts.

\$38.50

# Aperitifs

Caipirinha  
\$6.75

White Port tonic  
\$5.75

# Beers

Domestic  
\$5.25

Premium  
\$5.50

Sumersby  
500ML \$8.95

Heineken  
\$6.75

Corona  
\$6.75

Stella  
\$6.75

Super Bock  
\$5.50

Sagres  
\$5.50

Erdinger  
500ML \$8.95

Erdinger Dunker  
500ML \$8.95

Vodka Ice  
\$6.75

Bacardi Brezzer  
\$6.75

# On Tap – Craft Beer

## Sons of Kent - Chatham

16oz - \$6.50    Blonde - 4.5%    20oz - \$7.75

## Walkerville - Windsor

16oz - \$6.50    Honest Lager - 5%    20oz - \$7.75

# NA Beverages

Soda

\$2.95

Coffee

\$2.95

Virgin Cocktails

\$4.75

Juices

\$3.25

Tea

\$2.95

Shirley Temple

\$4.25

Espresso

Single

\$2.95

Double

\$3.95

Cappuccino

\$4.25

Latte

\$4.25

# Cocktails

Caesar

\$7.50

Sangria

\$7.00

Martinis

\$8.75

Grey Goose Martini

\$9.75

Mojito

\$7.75

Brandy Alexander

\$7.75

Coladas

\$7.75

Caiparinha

\$7.25

Strawberry Daiquiri

\$7.75

Margarita

\$7.75

Tequila Rose Daiquiri

\$7.75

Morangoska

\$7.75

# Dessert

## Home Made Pies

\$6.75

### Pecan pie

\$7.50

## Cream Caramel

Home made

\$5.00

## Arroz Doce

Home Made

A sweet rice dessert that has been in our family for generations.

\$5.00

# Dessert Liquors

## Tawny Port

2.5oz-- \$5.75

## White Port

2.5oz--\$5.75

## Drambuie

1.5oz-\$8.75

## Limoncello

1.5oz-\$5.50

## Grand |Marnier

1.5oz-\$8.75

## Cognac

1.5oz-\$8.75

## Aguardente Velha

1.5oz-\$7.00

## Macieira Brandy

1.5oz-\$6.50

# Specialty Coffee

## Spanish

\$7.75

## Bailey's Irish

\$7.75

## Cafe Don Juan

\$7.75

## GM or B52

\$8.50