

## Clyde's Of Gallery Place Menu

https://menuweb.menu
707 7th Street NWDC 20001, Washington, D.C., United States
+12023493700 - https://clydes.com/location/clydes-gallery-place/?
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The restaurant from Washington, D.C. offers **115** different **dishes and drinks on the menu** at an average price of \$18.6. Now open for indoor dining, carryout, delivery, and pickup, our restaurant also features private event rooms. Adjacent to the Capital One Arena and across the street from the Smithsonian American Art Museum and National Portrait Gallery, you can enjoy a delicious meal curated by Chef Russell Ventimiglia.



\$12.0

\$10.0

\$6.0

**Desserts** 

**CHOCOLATE CAKE** 

Non Alcoholic Drinks

**WATER** 

**Pasta** 

**RAVIOLI** 

Vegetarian

**GREEN BEANS** 

**Antipasti** 

**BURRATA** 

Gnocchi

**GNOCCHI** 

**Sweets** 

**DAILY SORBET SELECTION** 

**Drinks** 

**BEER** 

Lamb

**LAMB SHANK** 

**Pork** 

**PORK BELLY** 

Starters & Salads

**FRENCH FRIES** 

Chicken

**CAJUN CHICKEN** 

**Specialties** 

**ROASTED ATLANTIC SALMON** 

**Steaks** 

**SURF AND TURF** 

**Main Course** 

**GRILLED ATLANTIC SALMON** 

Wine

**BOTTLE OF WINE** 

**Seafood Dishes** 

FRIED CALAMARI

**Small Plates** 

GOAT CHEESE RAVIOLI \$18.0

**Asian** 

**SPRING ROLL** 

Signature Cold Overstuffed Subs

SLICED TURKEY BREAST

Add To Any Salad

BLACKENED FILET TIP\*

**Seafood Specialties** 

LUMP CRAB CAKES \$14.0



#### **Dessert Wine**

VALDESPINO EL CANDADO PEDRO XIMENEZ SHERRY

## **Italian Specialties**

CHICKEN PICCATA \$12.0

#### **Dessert Cocktails**

**OSBORNE FINE RUBY PORTO** 

#### **French**

**FOIE GRAS** 

#### **Kids Portions**

GRILLED CHICKEN BREAST \$5.0

### **Restaurant Category**

**DESSERT** 

## Custom Chopped Salad - Meats & Proteins

GRILLED JUMBO SHRIMP \$10.0

## Soups

SOUP OF THE DAY \$5.5

NEW ENGLAND CLAM CHOWDER \$5.5

#### **Side Dishes**

CLAM CHOWDER

MASHED POTATOES

#### Seafood

**CALAMARI** 

**LOBSTER RAVIOLI** 

#### Main

GRANNY SMITH APPLE TART

CHEF'S DAILY CHEESECAKE SELECTION

#### **Appetizers**

| BRAISED ESCARGOT               | \$10.0 |
|--------------------------------|--------|
| SEARED HUDSON VALLEY FOIS GRAS | \$15.0 |

#### **Salads**

| ICEBERG WEDGE        | \$8.0 |
|----------------------|-------|
| MIXED GREEN SALAD    | \$8.0 |
| HOUSE SALAD          | \$4.0 |
| WEDGE SALAD          |       |
| CLASSIC CAESAR SALAD |       |

#### **Entrées**

| LUMP CRABCAKES           | \$12.0 |
|--------------------------|--------|
| DUCK CONFIT SPRING ROLLS | \$11.0 |
| GOAT CHEESE TART         | \$10.0 |
| SPRING ROLLS             |        |
| TOMATO CREAM SOUP        |        |

#### **Sandwiches**

CHICKEN SANDWICH

| GRILLED VEGETABLE TOMATO BASIL WRAP | \$10.0 |
|-------------------------------------|--------|
| BLACKENED WRAP*                     | \$13.0 |
| CAJUN CHICKEN SANDWICH              | \$10.0 |
| ½ LB ANGUS BACON CHEESEBURGER*      | \$13.0 |



**Dessert** 

**CHOCOLATE TORTE** 

STRAWBERRY SHORTCAKE

**CLASSIC CRÈME BRULÉE** 

PEACH AND BLUEBERRY COBBLER

**BREAD PUDDING** 

**SORBET** 

**CREME BRULEE** 

Port, Sherry Etc

| BURMESTER, WHITE PORT                        | \$8.0  |
|--|--------|
| OSBORNE 10YR TAWNY                           | \$10.0 |
| HEINZ EIFEL, BEEREN AUSLESE<br>2009          | \$32.0 |
| CHATEAU DU LEVANT,<br>SAUTURNES 2008         | \$32.0 |
| R.L. BULLER, PREMIUM FINE<br>TOKAY           | \$40.0 |
| CHILDRESS VINEYARDS<br>STARBOUND BLUEBERRY   | \$40.0 |
| JACKSON-TRIGGS, VIDAL ICEWINE, 2011 CANADA   | \$54.0 |
| MER SOLEIL, LATE HARVEST<br>CHARDONNAY, 2006 | \$90.0 |
| ISOLE E OLENA, VIN SANTO<br>CHIANTI 2004     | \$98.0 |
| FAR NIENTE, DOLCE 2007                       | \$99.0 |

# These Types Of Dishes Are Being Served



APPETIZER
SALAD
LOBSTER

BREAD

**PANINI** 

**MUSSELS** 

**TUNA STEAK** 

**FISH** 

**ICE CREAM** 

**WRAP** 

#### **Starters**

|   | FETTUCCINI AL<br>GORGONZOLA                | \$20.0 |
|---|--|--------|
|   | GRILLED PEPPER<br>CRUSTED FILET<br>MIGNON* | \$35.0 |
| SAUTEED<br>CHICKEN                              | BRIE STUFFED<br>BREAST                     | \$22.0 |
| GRILLED I                                       | EMU*                                       | \$32.0 |
|   | CHINESE FIVE SPICE<br>DUCK BREAST*         | \$28.0 |
| GRILLED (                                       | CHICKEN FETTUCCINE                         | \$12.0 |
| STIR FRY SHRIMP, CHICKEN OR TOFU AND VEGETABLES |  | \$13.0 |
| CURRIED SHRIMP                                  |  | \$13.0 |
| SURF TUR  | F  |        |
| GRILLED AUSTRALIAN LAMB CHOPS                   |  |        |
| GRILLED FILET MEDALLIONS                        |  |        |
| PAN ROASTED DIVER SEA SCALLOPS                  |  |        |

## **Ingredients Used**



CHEESE
POTATOES
BEANS

**TOMATOES** 

**DUCK** 

**CHOCOLATE** 

**MINT** 



SHRIMP SEAFOOD

**ESCARGOT** GINGER

VEGETABLES GORGONZOLA

BUTTER PORK MEAT

SCALLOPS BEEF

## Bernardin's

435 S Tryon StNC 28202, Charlotte, United States

#### **Opening Hours:**

Monday 11:00-14:00 17:00-22:00 Tuesday 11:00-14:00 17:00-22:00 Wednesday 11:00-14:00 17:00-22:00

Thursday 11:00-14:00 17:00-22:00 Friday 11:00-14:00 17:00-22:00 Saturday 17:00-22:00

Made with Menu

