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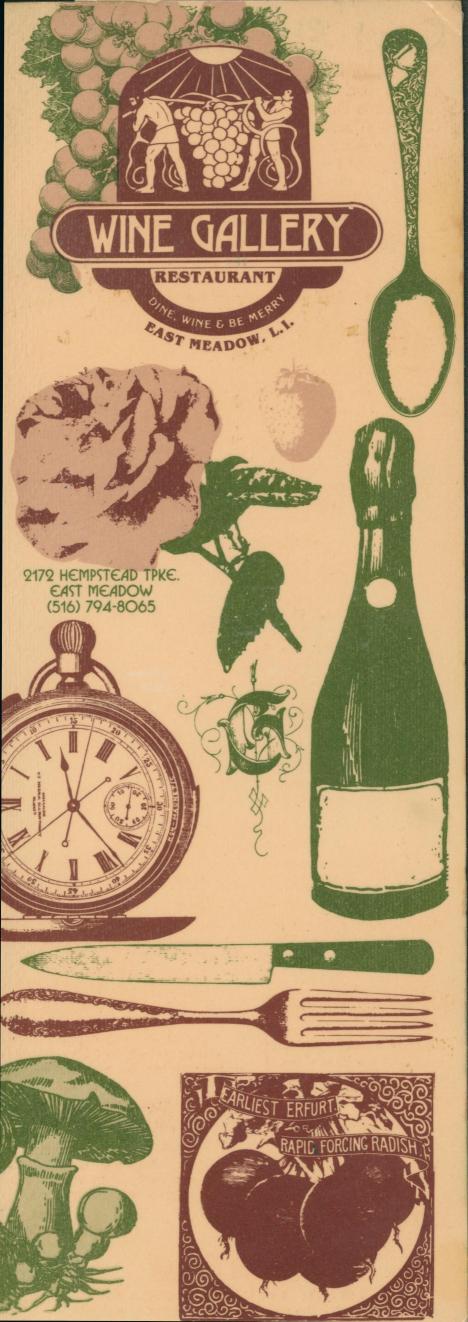
Wine Gallery Restaurant, Menu, Date unknown

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Great Starters

Baked Clams a la Gallery Shrimp Cocktail

Artichokes Vinaigrette Stuffed Mushrooms

Today's Soup Be sure to ask us! NACHOS Chili smothered with cheddar cheese

on a bed of tortilla chips

CHILI Our own delicious blend, plain or with onion Topped with cheddar cheese .75 extra



BAKED-IN-THE-CROCK FRENCH NION SOUP

Thickly crusted with melted cheese 2.25



4.50

3.95

CHICKEN FLORENTINE

Chicken cutlet stuffed with savory spinach, topped with Swiss cheese and creamy chicken gravy 6.95

- CHICKEN CONTINENTAL

Delicious chicken cutlet, baked in butter sauce and topped with melted cheese. A Wine Gallery favorite! 5.50

FLOUNDER ATHENIAN

Filet of flounder, stuffed with spinach and feta cheese 6.95 BROILED FILET OF FLOUNDER

Fresh and meaty, broiled with butter lemon and a dash of seasoning 5.75

BROILED SHRIMP

Meat jumbo shrimp, broiled with butter and garnished with lemon 7.50 BROILED SCALLOPS

Carefully broiled, served with butter and lemon 8.25

BROILED LOBSTER TAIL

We use the best imported tails, cook them to perfection served with drawn butter and lemon 7.95

NEW YORK SHELL STEAK

Deliciously tender and boneless Properly aged and broiled to your specification 12.75

STEAK TIDBITS

Slices of tender beefsteak broiled and served open style on garlic toast 5.95

Topped with melted cheese .75 extra

SHISH KEBAB Cubes of beef, marinated and skewered with onion, pepper, tomato and mushroom, then broiled to a turn Try it on a bed of rice! 5.75

CHEF'S SALAD

Slices of turkey, ham and cheese atop crisp salad greens, with wedges of tomato and hard-boiled egg. Choice of dressing

Junior Chef 3.95

FRESH VEGETABLE MEDLEY

An assortment of seasonal crudities, served with our special herbal dip 3.95

GALLERY SEAFOOD SALAD

 $3\frac{1}{2}$ oz. of tuna or salmon, paired with two jumbo shrimp cocktail, served on a bed of crisp greens with tomato, melba toast and cocktail sauce 5.95

SPINACH, BACON & MUSHROOM SALAD

Fresh spinach leaves, with crumbled bacon, sliced egg and fresh white mushrooms. with special house dressing 4.95

Junior Spinach

3.25

Greek Salad

A flavorful salad full of crisp greens, olives and such, plus chunks of Feta cheese and our THE BURGER SIDE

Our hamburgers are broiled to a turn and served on a toasted bun, with crisp French fries, lettuce, tomato, our own cole slaw and a slice of onion upon request.

NAKED BURGER

A juicy burger, along with a wedge of cheese or cottage cheese, crisp lettuce leaves, tomato slices and a piece of fruit. A light and refreshing change! 4.95



BURGERS ALONE Hamburger 2.75 Cheeseburger 3.00 Bacon-Cheeseburger 3.75

Sandwich Specials

TEAK SANDWICH Slices of tender beefsteak, open style	
on toast, with French fries, lettuce, tomato and our	
burgundy wine sauce for dipping5.	15
HE FRENCH TURKEY Slices of white meat turkey and	
ripe tomato, French toasted to perfection between slices	
of white or rye bread and French fries	50
OAST BEEF HERO Tender roast beef on garlic bread,	
topped with melted cheese. Includes French fries 4.	95
UNA MELT Tuna salad, open style on toast, covered with	
cheese and browned 'neath the broiler. Garnished with	25
cole slaw	20

Slices of turkey, crisp bacon, lettuce and tomato on three slices of toast, with mayonnaise and a pickle 5.25

& MORE SANDWICHES ...

Grilled Ham & Cheese	4.10
Grilled Cheese	2.15
Ham, Turkey	0.50
or Roast Beef	3.50
Bacon, Lettuce	
& Tomato	3.50
Tuo	275

The Cheese & Wine Snack

A wedge of cheese, crisp crackers, slices of pepperoni and fresh seasonal fruit. plus a glass of Burgundy, Chablis, Rhine or Rose wine. A delicious and light change of pace 5.95





Our Hero!

All hero's served deli-style:

(topped with shredded lettuce, tomato and choice of dressing, with cole slaw and a pickle)



HAM & SWISS	. 4.25
TURKEY MOLSON GOLDEN MORST BE IMPORTED FROM CANADA	. 3.95
TUNA SALFID	. 3.25
PEPPERONI & PROVOLONE	495



Lite Specials

LITE LUNCH SPECIAL

Includes a cup of soup, one-half a sandwich, cole slaw and a pickle.

Sandwich choices on white or rye:

Tu	una Melt, H	am, Tunc	a fish,		
	Roast Bee	f, Turkey		 	3.75

QUICHE OF THE DAY With a Greek salad or a cup of soup.......4.95

TUNA SALAD OR TURKEY BREAST WITH COTTAGE CHEESE

Served on a bed of lettuce with tomato slice, celery, carrot sticks and

melba toast......4.2

FRIED CLAM PLATTER......3.95

DESSERT OF THE DAY Please ask!

...Or Enjoy a Board of Cheese and Fruit with Crisp Crackers 4.50

A Mug of Steaming Coffee, Tea or Sanka .65

All Soft Drinks .85



CHEESE & FRUIT Ala WINE GALLERY

Always served with crisp crackers slices of pepperoni and fresh seasonal fruits 4.50

DANISH BLEU Beautifully marbled BONBEL Mild, semi-soft
BOURSIN With herbs, eminently spreadable BRIE A French classic, ripe & buttery CHEDDAR A New York State favorite
GARLIC CHEDDAR Spreadable & delicious

PORT WINE CHEDDAR

Veined with red wine

GOUDA The popular semi-soft Dutch cheese

JARLSBERG-OST Nutty flavor

KEFALOTYRI Served hot from the grill

50 extra SWISS No salt added

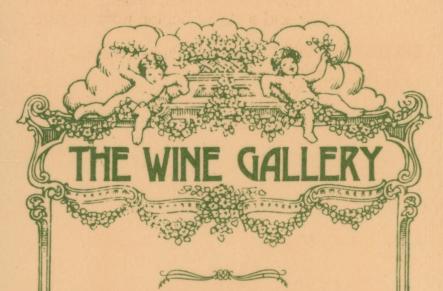
or try our own choice of assorted cheeses .50 extra

THE WINES OF THE WINE GALLERY

RED		
	11.50	
Corvo - Red	11.50	4.00
Beaujolais	8.75	4.95
Valpolicella - Bolla	10.25	5.75
Mouton Cadet		
Lambrusco	7.25	4.00
Zinfandel	9.25	
WHITE		
Pouilly Fuisse	21.50	
Soave Bolla	10.25	
Pinot Chardonnay	10.25	
Liebfraumilch	8.00	4.25
Moselblumchen	7.25	1.20
Reisling - Premiat	7.50	
Verdicchio	1.50	
	0.75	
Fazi Battaglia	9.75	2.05
Chablis	7.00	3.95
Blanc de Blanc	7.25	4.00
White Lambrusco	7.25	4.00
Muscadet	10.25	
Mouton Cadet Blanc		
Pinot Grigio	9.50	
Corvo White	11.50	
ROSE		
Mateus	9.25	5.25
Lancer's	9.25	5.25
Anjou	8.25	4.50
	0.20	4.00
And Also	M	
Hard Cider	6.00	
Korbel	18.00	
Moet Chardon	29.95	
Champagne	8.75	
Cold Duck	8.75	

Spumante

Gold Seal Champagne



The Wine Gallery, as sports what may be t you've probably noted. sports what may be the finest collection of memorabilia, castoffs, and highbrow junque to be found anywhere in the relatively civilized world. We've combed if not four, then at least two-and-ahalf corners of the world to assemble our collection, and we're proud of it! Where else could you find foot rests from the shoeshine stand at Grand Central Station...church pews and confessionals (one a private booth for two)...a stained glass ceiling from an old movie house...a stained glass window from a church in which you can see the devil's image...an eighty year old French clock with a yard-long pendulum...cemetery gates from heaven knows where...handrails from the ballroom at the old Pennsylvania Hotel that once vibrated to the sounds of Fred Waring and the Pennsylvanians...walls paneled with old and rare wine crates, chair parts, jigsaw cutouts and whatnots that would be the envy of Louise Nevelson...an
art deco fire hydrant...an antique sewing
machine...a goat's bell given to me by a shephard
in Greece, along with a collar taken right off his
goat...an old water jug retreived from the Aegean
Sea...an eclectic (and electric) assortment of
lighting fixtures...a hand carred statue circa 1910 lighting fixtures...a hand carved statue circa 1910, from Chicago...and too much more stuff to begin to mention. Our latest addition is a private dining

mention. Our latest addition is a private dining room, converted from an old alley.

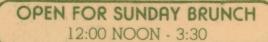
But our decor is not the whole story. The Wine Gallery is a family run establishment, and we're devoted to complementing our unique decor with the kind of foods and wines that will bring our guests back as friends, again and again. So sit back, relax, and enjoy the surroundings with a drink or a glass of wine, while we prepare your meal. The best is yet to come.

Bon Appetit!



Planning a Party?

There's no better place to stage it than right here in The Wine Gallery. Please ask about our private facilities for up to 100 happy guests.



ELECTRIC LEMONADE . . . \$5.50

A shocking blend of Vodka, Blue Curacao, and lemonade, with a lemon garnish. It's sure to turn you on!

Served In A Beautiful Glass Which Is Yours To Keep