



STEAKHOUSE  
NEW YORK

## LUNCH

Green Salad <i>Dried cherries, goat cheese, pears, maple pecans</i>	12	Jumbo Shrimp Cocktail	20
The Wedge <i>Iceberg, Roquefort cheese, smoked bacon, beefsteak tomato</i>	14	Seasonal Oysters ½ dozen	18
Caesar <i>Romaine, garlic croutons, Grana Padano</i>	14	Spicy Tuna Poke <i>Chili aioli, radish, lime</i>	16
Beefsteak Tomato & Onion	12	Seafood Garni <i>½ Lobster, Two Jumbo shrimp, Two Littleneck clams, Two Oysters, Crab cocktail</i>	26
Beef Carpaccio <i>Arugula, parmesan, pickled shallots, lemon</i>	16	Jumbo Lump Crab Cake <i>Cucumber salad</i>	21
Steak Tartare <i>Cornichon, shallots, parsley</i>	18	Lobster Bisque	15
		French Onion Soup <i>Three-cheese crouton</i>	12

## SALADS

The Gallaghers Salad <i>Poached chicken, cheddar cheese, beets, smoked bacon, tomato, avocado, boiled eggs, white balsamic vinaigrette</i>	18	Grilled Mediterranean Shrimp Salad <i>Feta cheese, Kalamata olives, cucumber, roasted peppers, Red wine vinaigrette</i>	26
Grilled Salmon Salad <i>Couscous, quinoa, baby spinach, tomato, pine nuts, feta cheese, balsamic vinaigrette</i>	20	Steak Salad <i>Sliced filet mignon, romaine, arugula, radish, asparagus, pickled mushrooms, tomato, goat cheese, sherry vinaigrette dressing</i>	22
Coriander Seared Tuna <i>Soba noodles, cabbage, radish, cucumber, shitake mushroom, sesame ginger vinaigrette</i>	21	Grilled Chicken Paillard <i>Black figs, beets, goat cheese, grape tomatoes, arugula, basil vinaigrette</i>	19

## SANDWICHES

Gallaghers Prime Rib Sandwich <i>Thinly- sliced prime rib, provolone cheese, sautéed onions, garlic baguette, jus, hand-cut fries</i>	18
Turkey Club <i>Thinly-sliced turkey, smoked bacon, Brie, avocado, lettuce and tomato on cranberry-walnut toast, Gallaghers chips</i>	16
Prime Beef Burger <i>10oz Prime burger, caramelized onion, Vermont cheddar, smoked bacon, hand-cut fries</i>	17
Open-faced Turkey Sandwich <i>Warm sliced turkey, mashed potatoes, toasted sourdough, turkey gravy</i>	19

Gallaghers Roast Beef Hash <i>Prime rib sautéed with potatoes, caramelized onions and two poached eggs</i>	18
“Homemade Pastrami” on Rye <i>Pickle, hand-cut fries</i>	19

## STEAKS, CHOPS & SEAFOOD

Our steaks are grilled over hickory logs.

Porterhouse <i>For two, three, or four</i>	per person 52	Fish of the Day	MP
New York Sirloin	53	Grilled or Broiled Scottish Salmon	34
Lamb Chops – two doubles	37	Grilled or Broiled Swordfish	36
Filet Mignon 10oz / 14oz	47 / 52	Jumbo Shrimp <i>Grilled, Fried or Scampi</i>	28

## SIDES

Hash Browns 11 • Lyonnaise 11 • Baked Potato 10 • French Fries 11  
Mashed Potatoes 11 • Onion Rings 11 • Sautéed Onions 11 • Sautéed Mushrooms 13  
Creamed Spinach 13 • Broccoli 13 • Green Beans *Steamed or sautéed* 13 • Asparagus 15  
Spinach *Steamed or sautéed* 13 • Broccoli Rabe 13 • Brussels Sprouts 13 • Gallaghers Potato Chips 11

We use eco-friendly Advanced Water Systems for all of our bottled water.  
The consumption of raw or undercooked foods can cause food borne illness.

An 18% Gratuity will be added to all parties of 8 or more.