

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	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	Manhattan Clam Chowder	14
SALADS		French Onion Soup <i>three-cheese crouton</i>	12
The Gallaghers Salad <i>poached chicken, cheddar cheese, beets, smoked bacon, tomato, avocado, boiled eggs, white balsamic vinaigrette</i>	18	SANDWICHES	
Grilled Salmon Salad <i>couscous, quinoa, baby spinach, tomato, pine nuts, feta cheese, balsamic vinaigrette</i>	20	Gallaghers Prime Rib Sandwich <i>thinly-sliced prime rib, provolone cheese, sautéed onions, garlic baguette, jus, hand-cut fries</i>	18
Steak Salad <i>sliced filet mignon, romaine, arugula, radish, asparagus, pickled mushrooms, tomato, goat cheese, sherry vinaigrette dressing</i>	22	Turkey Club <i>thinly-sliced turkey, smoked bacon, Brie, avocado, lettuce and tomato on cranberry-walnut toast, Gallaghers chips</i>	16
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
		Prime Beef Burger <i>10 oz. prime burger, caramelized onion, Vermont cheddar, smoked bacon, hand-cut fries</i>	17

THREE COURSE LUNCH SPECIAL \$29

APPETIZER	ENTRÉE	DESSERT
Soup of the Day	Sliced Filet Mignon <i>caramelized peppers & onions, asparagus, red wine reduction</i>	NY Style Cheesecake
Manhattan Clam Chowder	Grilled Scottish Salmon <i>sautéed broccoli, lyonnaise potatoes</i>	Key Lime Pie
The Wedge Salad	Chicken Paillard <i>lemon & olive oil, sautéed green beans</i>	Ice Cream or Sorbet
Caesar Salad	Lamb Chops <i>creamed spinach, mashed potatoes (\$5 supplement)</i>	
	10 oz. Filet Mignon <i>creamed spinach, mashed potatoes (\$10 supplement)</i>	


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.