

## OPENINGS

## Gallaghers Steakhouse Reopening on February 4


By Billy Lyons  
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**Gallaghers** is ready to reintroduce its hickory coal fired steaks to Manhattan diners starting February 4. The New York City Midtown institution is now under the helm of restaurateur Dean Poll, who spent the last six months updating the 86-year old interior as well as completely overhauling the menu. Poll revitalized the 220-seat dining room by installing everything from new oak floors to restoring photographs from the days of the original owner - and sassy Ziegfield girl - Helen Gallagher. Additionally, servers in black jackets will now roll out dishes on trolleys, a new element added to the storied steakhouse. Though we'll still be able to order up chops and porterhouses, a brand new raw bar is now in place for diners looking to snack on hamachi crudo and salmon tartare. The restaurant's unchanged horseshoe bar will also boast a new *Mad Men*-style cocktail list composed of old fashioned and fizzes courtesy of **The NoMad's** Dominic Venegas.

Here's a look at the brand new menu and what awaits us inside - if we can make it past the infamous meat locker (212-586-5000).

[Gallaghers Menu - New York](#)

			
RAW BAR			
Jumbo Shrimp Cocktail	20	Hamachi Crudo	17
Lobster Cocktail 1 pound	19	<i>Yuzu jalapeno vinaigrette, edamame</i>	
Jumbo Lump Crab Cocktail	21	Spicy Tuna Poke	16
Littleneck Clams ½ dozen	14	<i>Chili aioli, radish, lime</i>	
Seasonal Oysters ½ dozen	16	Salmon Tartare	16
		<i>Horse radish cream, wasabi tobiko, dill</i>	
		Fluke Crudo	17
		<i>Orange, fennel, pistachios, coriander</i>	
Chilled Medley of Seafood			
<i>Maine Lobster, Jumbo Shrimp, Oysters, Littleneck Clams, Jonah Crab Claws</i>			
Serves 2-3: \$68 / Serves 4-6: \$119			
APPETIZERS & SALADS			
Lobster Bisque	14	Caesar	13
French Onion Soup	12	<i>Romaine, garlic croutons, Grana Padano</i>	
<i>Three-cheese crouton</i>		The Wedge	14
The Other Soup	MP	<i>Iceberg, Roquefort, smoked bacon, tomato</i>	
Jumbo Lump Crab Cake	21	Chopped	14
<i>Cucumber salad</i>		<i>Salami, chickpeas, roasted peppers, fresh Mozzarella, red wine vinaigrette</i>	
Baked Clams Casino	17	Green Salad	12
Steak Tartare	16	<i>Granny Smith apple, Manchego, radish, almonds</i>	
<i>Cornichons, shallots, parsley</i>		Beet & Arugula	14
Veal Carpaccio	16	<i>Goat cheese, oranges, pistachios</i>	
<i>Pickled vegetables, Parmesan, basil</i>		Beefsteak Tomato & Onion	12
Burrata & Coal-Fired Peppers	16		
<i>Roasted garlic oil, basil</i>			
STEAKS & CHOPS			
Our steaks are grilled over hickory logs.			
Porterhouse	per person	Ribeye	52
<i>For two, three, or four</i>	49	Roast Prime Rib of Beef	47
New York Sirloin	49	Veal Chop (Loin)	47
Bone-In Sirloin	42	Lamb Chops	49
Filet Mignon 10oz / 14oz	39 / 45	Chopped Steak	23
SEAFOOD			