



ATLANTIC CITY ♦ NEW YORK ♦ LAS VEGAS
DENVER ♦ NEWARK ♦ TAMPA

Gallagher's

[EST. 1927]
STEAKHOUSE

APPETIZERS

NEW ENGLAND CLAM CHOWDER 10.00

FRENCH ONION SOUP GRATINÉE 9.00

SHRIMP SCAMPI 21.00

JUMBO SHRIMP COCKTAIL 23.00

JUMBO LUMP CRAB COCKTAIL 20.00

BAKED OYSTERS 18.00

Crabmeat, Baby Spinach Stuffed with Bacon & Hollandaise

CLAMS CASINO 15.00

ARTISANAL CHEESE BOARD 25.00

Chef's Selection of Cheese with Seasonal Accompaniments

HOT SEAFOOD SAMPLER 52.00

Coconut Shrimp, Clams Casino, & Fried Calamari

VINE-RIPENED BEEFSTEAK TOMATO

& ONION SALAD 12.00

Balsamic Vinegar, Extra Virgin Olive Oil, Chopped Basil & Gorgonzola Cheese

APPLE & CRANBERRY SALAD 14.00

*Mixed Greens, Candied Walnuts, Shredded Carrot, Onion,
Diced Tomatoes, Honey Garlic Dressing*

CLASSIC CAESAR SALAD 12.00

Topped with Anchovies

CHOPPED SALAD 14.00

*Romaine, Radicchio, Chick Peas, Carrots, Asparagus, Grape Tomatoes,
Bermuda Onion, Kalamata Olives, Cucumber, Feta Cheese
& Lemon Vinaigrette*

MARYLAND CRAB CAKES 19.00

Roasted Red Pepper Aioli & Aged Balsamic Vinegar

OYSTERS ON THE HALF SHELL MP

Ask Your Server For Today's Selection

CHEF'S CHILLED SEAFOOD TOWER MP

All The Day's Best Selections Served On Ice... Great To Share

MAIN COURSE

DRY AGED NEW YORK SIRLOIN 43.00

Our Signature House-Aged Bone-In Sirloin

KING CUT PRIME RIB OF BEEF 45.00

QUEEN CUT PRIME RIB OF BEEF 39.00

CENTER CUT FILET MIGNON 41.00

Served with Demi Glaze

COWBOY STEAK 48.00

PORTERHOUSE STEAK 48.00

PORK TENDERLOIN 27.00

Marinated, Grilled Pork Tenderloin & Balsamic Apple Cider Reduction

ROASTED SONOMA CHICKEN WITH PROSCIUTTO 31.00

COLORADO LAMB CHOPS 45.00 - 56.00

Small Rack - Approximately 14 ounces

Or

Full Rack - Approximately 21 ounces

VEAL CHOP 44.00

Served with Demi Glaze

CRAB CRUSTED PACIFIC SALMON 38.00

Béarnaise Sauce & Grilled Asparagus

AHI TUNA STEAK 35.00

Rare Sesame Seared Ahi Tuna with Pacific Farms Fresh Wasabi Aioli & Yuzu Ponzu Sauce

SPLIT KING CRAB LEGS MP

JUMBO LUMP CRABCAKES 38.00

FRESH MAINE LOBSTER MP

SAUCES TO COMPLIMENT YOUR SELECTION 4.00

Sauce Béarnaise - Brandied Peppercorn - Caramelized Shallot & Beaujolais

SURF & TURF

CENTER CUT FILET MIGNON &
AUSTRALIAN LOBSTER TAIL
MP

NEW YORK NEW YORK

OUR HOUSE-AGED NEW YORK SIRLOIN STEAK
PAIRED WITH A BROILED MAINE LOBSTER
MP

RARE = COOL RED CENTER MEDIUM RARE = WARM RED CENTER MEDIUM = PINK CENTER
MEDIUM WELL = GRAY CENTER WELL = CHARRED EXTERIOR GRAY CENTER

SIDES

SEASONAL VEGETABLE PLATE 22.00

COLOSSAL BAKED POTATO 8.50

YUKON GOLD MASHED POTATOES 8.50

CRISPY FRIED VIDALIA ONION STRAWS 8.50

SPINACH, SAUTÉED OR CREAMED 9.00

SEASONAL MUSHROOM MEDLEY 9.00

SAUTÉED FRENCH GREEN BEANS 9.00

LYONNAISE POTATOES 9.00

Layered Thinly Sliced Potatoes & Sautéed Vidalia Onions

ROASTED CAULIFLOWER 9.00

Tossed in Olive Oil, Parmesan & Bread Crumbs

JUMBO ASPARAGUS 9.95

Hollandaise Sauce

BAKED SWEET POTATO 8.00

Cinnamon Butter

BRUSSEL SPROUTS 8.50

Roasted with Garlic, Olive Oil & Pancetta

WHITE TRUFFLE FRENCH FRIES 8.00

*Shoestring French Fries, Tossed with Parmesan Cheese,
White Truffle Oil & Parsley*

For All Private Party Information Call 609-340-6555

All Major Credit Cards Accepted.

18% Gratuity Will Be Added to Parties of 8 or More Guests

06/16