

# BURGER BAR

## STARTERS

<b>COCONUT SHRIMP</b> Sweet Chili Sauce	<b>\$16.00</b>
<b>BLACK BEAN CHILI</b> Prepared Filet Mignon Tips, Topped with Onions, Hearty Black Bean & Tomato Broth & Cheddar Cheese	<b>\$8.00</b>
<b>MOZZARELLA TRIANGLES</b>	<b>\$9.00</b>
<b>SALT &amp; PEPPER CALAMARI</b> Sweet Chili Sauce	<b>\$14.00</b>
<b>MINI CHICKEN MEATBALLS</b> Penne Tossed in a Light Tomato Sauce with a Scoop of Ricotta	<b>\$8.00</b>
<b>VEGETABLE TEMPURA</b> House Made Miso Mayonnaise	<b>\$11.00</b>
<b>CAJUN ONION STRAWS</b> Vidalia Onions Thinly Sliced & Seasoned with Blackened Spices. Horseradish Cream Sauce	<b>\$8.00</b>
<b>AHI TUNA POKE</b> Diced Ahi Tuna, Mango, Avocado, Tomato, Jalapeno & Sesame Seeds. Ginger Sesame Vinaigrette	<b>\$14.00</b>
<b>BUFFALO CHICKEN WINGS</b> Traditional Buffalo Sauce, Bleu Cheese Dressing	<b>\$11.00</b>
<b>CHEESE WEDGE &amp; OLIVE MEDLEY</b> Imported Marinated Olives & A Wedge of Cheese du Jour	<b>\$14.00</b>

## THE ALTERNATIVE

All Sandwiches Are Served With  
Lettuce, Tomato, Raw Onion & Pickles  
**Choice of Side**  
French Fries or Organic Mixed Greens  
(Sweet Potato Fries - Additional .95)

<b>CRAB CAKE SANDWICH</b> Jumbo Lump Crab Cake Topped with Red Pepper Aioli on a Toasted Brioche Bun	<b>\$18.00</b>
<b>CHEESESTEAK</b> Beef Tenderloin Tips, Caramelized Onions, Sauteed Mushrooms and Provolone Cheese	<b>\$16.00</b>
<b>CHICKEN CHEESESTEAK</b> All-Natural Chicken with Caramelized Onions, Sauteed Mushrooms and Provolone Cheese	<b>\$13.00</b>
<b>MONTEREY CHICKEN</b> All-Natural Grilled Chicken Breast, Applewood Smoked Bacon, Cheddar Cheese, Grilled Onion & BBQ Sauce on Ciabatta	<b>\$14.00</b>
<b>GBB VEGETABLE SANDWICH</b> Grilled Vegetables, Fresh Mozzarella & Red Pepper Aioli on a Whole Wheat Bun	<b>\$11.00</b>
<b>FRENCH DIP</b> Shaved Prime Rib with Provolone Cheese Served with our Au Jus for Dipping	<b>\$16.00</b>
<b>TURKEY BLT</b> Lean Ground Turkey Topped With Applewood Smoked Bacon, Lettuce, Tomato & Avocado on a Whole Wheat Bun	<b>\$14.00</b>
<b>VEGGIE BURGER</b> A Blend of Chickpeas, Black Beans & Oatmeal Topped with Cheddar Cheese on a Whole Wheat Bun	<b>\$11.00</b>
<b>CHICKEN BURGER MELT</b> Ground Chicken Topped with Tomato, Swiss Cheese & Russian Dressing on a Brioche Bun	<b>\$14.00</b>

## BURGERS

All Burgers Are Served With  
Lettuce, Tomato, Raw Onion & Pickles

**Choice of Side**  
French Fries or Organic Mixed Greens  
(Sweet Potato Fries - Additional .95)

**Complimentary Choice of Cheese**  
American ~ Cheddar ~ Provolone ~ Pepper Jack ~ Swiss

<b>\$1.00</b>	<b>\$2.00</b>
ROASTED PEPPERS	FRESH MOZZARELLA
SAUTEED MUSHROOMS	FRIED EGG
SAUTEED ONIONS	APPLEWOOD SMOKED BACON
SAUTEED SPINACH	POINT REYES BLEU CHEESE

<b>PRIME BEEF BURGER</b> 8 oz Freshly Ground Angus Beef on a Brioche Bun	<b>\$13.50</b>
<b>GALLAGHER'S STUFFED BURGER</b> 8 oz Freshly Ground Angus Beef Stuffed With Applewood Smoked Bacon & Caramelized Onions Topped with House made Boursin Cheese on a Brioche Bun	<b>\$15.00</b>
<b>BEEF SLIDER TRIO</b> Three, 3oz Freshly Ground Angus Beef Burgers Topped with Caramelized Onions & Cheddar Cheese	<b>\$14.00</b>
<b>THAI BURGER</b> 8 oz Freshly Ground Angus Beef Topped with Jalapeno Pepper Jack Cheese, Pickled Cabbage & Sriracha Aioli on a Brioche Bun	<b>\$15.00</b>
<b>SUNNY UP</b> 8 oz Freshly Ground Angus Beef Topped with American Cheese, Applewood Smoked Bacon & a Fried Egg (Sunny Side Up) style on a Brioche Bun	<b>\$17.00</b>
<b>MUSHROOM BURGER</b> 8 oz Freshly Ground Angus Beef Topped with Sauteed Wild Mushrooms & Swiss Cheese on a Brioche Bun	<b>\$14.00</b>
<b>DOUBLE MEAT BURGER</b> 8 oz Freshly Ground Angus Beef Topped with American Cheese, Shredded Beef, Onions, & Peppers on a Brioche Bun	<b>\$16.00</b>

## SOUPS & SALADS

<b>FRENCH ONION</b>	<b>\$9.00</b>
<b>NEW ENGLAND CLAM CHOWDER</b>	<b>\$10.00</b>
<b>CHOPPED SALAD</b> Crisp Romaine, Radicchio, Grape Tomatoes, Carrots, Asparagus, Cucumber, Bermuda Onions, Kalamata Olives, Feta Cheese and Chickpeas, Tossed with Lemon Vinaigrette	<b>\$12.00</b>
<b>CLASSIC CAESAR</b> Crisp Romaine Tossed with House Made Caesar Dressing, Garlic Croutons & Shaved Parmigiano Cheese	<b>\$9.00</b>
<b>THE WEDGE</b> Heart of Iceberg Lettuce, Jersey Tomatoes, Cucumber, Bermuda Onion, Applewood Smoked Bacon, Crumbled Bleu Cheese, Served with Bleu Cheese Dressing	<b>\$10.00</b>
<b>FRESH SPINACH SALAD</b> Fresh Baby Spinach, Tomato, Mushrooms, Egg, Red Onion, Applewood Smoked Bacon, Served with Balsamic Vinaigrette	<b>\$10.00</b>
<b>GALLAGHER'S COBB SALAD</b> Crisp Romaine, Chicken, Applewood Smoked Bacon, Avocado, Onion, Chopped Egg, Cheddar Cheese, Tomato, Served with Bleu Cheese Dressing	<b>\$15.00</b>

Add Chicken \$4

Add Shrimp \$8

18% Gratuity will be added to all parties of 6 or more guests.

Consuming raw or undercooked meat, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.