

COCKTAILS 13.

CLASSIC

52nd & Broadway

Where the Gallagher's tradition began! Bulleit Rye Whiskey, Carpano Antico Vermouth and Bitters

Scotch Old Fashioned

Johnny Walker Black Scotch Whisky, Muddled Sugar, Cherry, Bitters and Orange Slices

Moscow Mule

New Amsterdam Lemon Flavored Vodka, Fresh Lime Juice, and Fever-Tree Ginger Beer

Dirty Martini

Tito's Vodka, Pacific Coast Olive Juice and Bleu Cheese Olives

SPECIALTY

Times Square

Bulleit Rye Whiskey, Grapefruit Juice, Touch of Honey and a Lemon Wedge

Lemon Drop Martini

Regular, Pomegranate or Berry New Amsterdam Lemon Vodka, Sweet & Sour and Lemon

Espresso Martini

Stoli Vanilla Vodka, Patron XO Cafe, Baileys Irish Cream and Espresso

Elderflower Collins

Tanqueray Gin, St. Germain Elderflower Liqueur, Fever Tree Tonic and Simple Syrup

SOUPS & SALADS

New England Clam Chowder 9.
Rich, Creamy. Loaded with Clams, Potatoes and Bacon

Gallagher's Wedge 10.95
Crisp Iceberg Lettuce, Blue Cheese, Bacon, Tomato and Chives

Caesar Salad 10.95
Hearts of Romaine tossed with Caesar Dressing, and Parmesan

Heirloom Tomato & Mozzarella 11.
Aged Balsamic, EVOO, Micro Basil

RAW BAR

Market Fresh Oysters* 4.25 ea.
(min. 3) Daily Selection

Wood Grilled Oysters 16.95
(6) Oysters Topped with Garlic, Lemon and Chili Butter

Jumbo Shrimp Cocktail 24.
(4) Large Prawns, Served with Cocktail Sauce and Lemon

CHILLED SEAFOOD PLATTER

Chef's Daily Selection of Fresh, Seasonal Shellfish. Served with sauces and accompaniments

MP

APPETIZERS

Jumbo Garlic Shrimp 21.
Sautéed in Chili-Garlic Sauce, Served with Herb Crustini

Maryland Crab Cakes 18.95
Jumbo Lump Blue Crab Cakes with Chipotle-Aioli and Lemon

Seared Ahi Tuna 16.95
Avocado Purée, Shaved Radish, Cilantro and Yuzi-Soy Vinagrette

Crispy Calamari 12.
Served with Marinara and Lemon

For all private party information call 702-740-6433 • arkvegas.com • [facebook.com/GallaghersLasVegas](https://www.facebook.com/GallaghersLasVegas) • [instagram.com/GallaghersLasVegas](https://www.instagram.com/GallaghersLasVegas)

An 18% Service Charge will be added to parties of 6 or more. All Service Charges and Gratuities are shared among Service Staff Only.

— FROM THE MESQUITE GRILL —

We offer the finest beef that is wet-aged for three weeks and then select cuts are dry-aged for an additional 15 to 45 days. All steaks are cooked in an open mesquite wood grill

Dry-Aged New York Strip* 58.
Our Signature Bone-In Steak

Prime Rib of Beef* 48

Porterhouse* 60.

Center Cut Filet Mignon* 55.

Cowboy Rib-Eye* 60.

Butcher's Featured Cut* MP

Dry-Aged Tomahawk* MP

LOBSTER SURF & TURF

Center Cut Filet Mignon*
& Lobster Tail MP

NEW YORK STRIP STEAK* & LOBSTER TAIL MP

CRAB SURF & TURF

Center Cut Filet* & Split
Alaskan King Crab Legs MP

ENTRÉES

Irish Organic Salmon* 34.

Ratatouille, Kalamata Olive

Herb Roasted Rack of Lamb* 48.

Apricot Jus, Toasted Pumpkin Seed

2# Split Alaskan King Crab Legs MP

Petaluma Free Range Chicken 30.

Spring Vegetables, Black Truffle Parisian Gnocchi

Pan Seared Diver Scallops 36.

Creamed Leeks, Lobster Coral Sauce

13oz. Canadian Lobster Tail MP

— ACCOMPANIMENTS 4. —

Brandied Peppercorn

Mushroom Whiskey Demi-Glace

Port Wine Demi-Glace

Sauce Béarnaise*

Stilton Blue Cheese Sauce

Caramelized Onions

King Crab Oscar 15.5

SIDES

Sautéed Asparagus 11.

Sautéed Spinach 11.

Yukon Gold Potato Purée 10.

Roasted Wild Mushrooms 11.

Roasted Spicy Cauliflower 11.

Parmesan & Garlic Steak Fries 10.

French Green Beans 11.

Bacon Mac and Cheese 13.

Seasonal Vegetable Medley 11.

Creamed Spinach 11.

Colossal Baked Potato 10.

Please advise your server of any food allergies or dietary restrictions

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.