

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, Olive Juice and Bleu Cheese Olives

SPECIALTY

Uptown

Redemption Rye Whiskey, Amaro, Pear Juice, Honey and Lemon Juice

Lemon Drop Martini

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

The Hampton

Havana Club Añejo Rum Served with Carrot & Orange Juice, Ginger Syrup and Ginger Beer

Harvest Apple Cider Margarita

Grand Leyenda Blanco Organic Tequila, Tattersall Orange Crema, Apple Cider, Maple Syrup, and Lime

SOUPS & SALADS

Soup of The Day 9.

New England Clam Chowder 9.

Rich, Creamy, and Loaded with Clams, Potatoes and Bacon

Gallagher's Wedge 11.

Crisp Iceberg Lettuce, Blue Cheese, Bacon, Tomato and Chives

Caesar Salad 11.

Hearts of Romaine tossed with Caesar Dressing, and Parmesan

Heirloom Tomato & Mozzarella 12.

Aged Balsamic, EVOO, Micro Basil

Baby Beet & Goat Cheese Salad 14.

Baby Kale & Blood Orange Vinaigrette

RAW BAR

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

Hamachi* "Cannelloni" 16.

Yellowtail Tuna, Sliced Jicama, Creme Fraiche, Microgreens, Chili Vinaigrette

Jumbo Shrimp Cocktail* 18.

Large Prawns, Served with Cocktail Sauce and Lemon

Oysters Rockefeller 18.

(6) Traditionally Prepared with Spinach and Oven Roasted

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 Crostini

Maryland Crab Cakes 21.
Jumbo Lump Blue Crab Cakes
with Chipotle-Aioli and Lemon

Crispy Calamari 12.
Served with Marinara and Lemon

Sweet Soy Tofu 12.
Pan Fried with Roasted Eggplant,
Pickled Daikon & Carrots, Puffed
Rice and Cilantro

Charcuterie* for Two 24.
Chef's Selection of Cured Meats
and Artisan Cheeses, Roasted
Garlic and Eggplant Schmear,
Marcona Almonds, Natural
Honeycomb and Traditional
Accompaniments

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 —

Our beef is wet-aged for three weeks and then select cuts are dry-aged for an additional 15 to 45 days.

Dry-Aged New York Strip* 50.
Our Signature Bone-In Steak

Porterhouse* 65.

Butcher's Featured Cut* MP

Prime Rib of Beef* 46.

Center Cut Filet Mignon* 48.

Cowboy Rib-Eye* 50.

Dry-Aged Tomahawk* MP

CREEKSTONE FARMS

PRIME BONELESS

20oz NY STRIP* 58.

SURF & TURF

LOBSTER TAIL* or

1# CRAB LEGS* MP

CREEKSTONE FARMS

PRIME BONE-IN

16oz FILET* 58.

ENTRÉES

Irish Organic Salmon* 32.

Braised Baby Fennel, Grapefruit Beurre Blanc

Berkshire Pork Osso Bucco 34.

Traditionally Braised with Creamy Mascarpone Polenta

Colorado Rack of Lamb* 65.

Pan Roasted, Chickpea, Cous Cous Ragout

1# Split Alaskan King Crab Legs MP

Mary's Free-Range Chicken Duo 32.

Roasted Root Vegetables, Chicken Glace

13oz. Australian Lobster Tail MP

Fish of The Day* MP

Chef's Preparation of the Daily Fresh Catch

Pan Seared Sea Scallops 36.

Butternut Squash Purée, Andouille Sausage Beurre Blanc,
American Black Sturgeon Caviar

— ACCOMPANIMENTS 4. —

Brandied Peppercorn

Mushroom Whiskey Demi-Glace

Port Wine Demi-Glace

Sauce Béarnaise*

Stilton Blue Cheese Sauce

Caramelized Onions

King Crab Oscar 15.

SIDES

Sautéed Asparagus 11.

Sautéed Spinach 11.

Yukon Gold Potato Purée 10.

Roasted Wild Mushrooms 12.

Roasted Spicy Cauliflower 10.

Parmesan & Garlic Steak Fries 9.

French Green Beans 10.

Bacon Mac and Cheese 12.

Seasonal Vegetables 10.

Creamed Spinach 11.

Colossal Baked Potato 9.

Roasted Brussel Sprouts with
Crispy Bacon 11.

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.