

## 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, Pickle 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 Pineapple & Orange Juice, Ginger Syrup and Ginger Beer

#### Big Apple Margarita

Grand Leyenda Blanco Organic Tequila, Tattersall Orange Crema, Apple Juice, 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

#### Heirloom Tomato & Mozzarella 12.

Aged Balsamic, EVOO, Micro Basil

#### Caesar Salad 11.

Hearts of Romaine tossed with Caesar Dressing, and Parmesan

#### Winter Mixed Green Salad 14.

Burrata Cheese and Candied Pecans with Pomegranate Sherry Vinaigrette

#### Gallagher's Wedge 11.

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

## RAW BAR

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

#### 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

#### Baked Cheddar Soufflé 12.

Prosciutto de Parma, Fried Green Tomato and Toasted Brioche with Tomato Marmalade

#### Jumbo Garlic Shrimp 21.

Sautéed in Chili-Garlic Sauce, Served with Herb Crostini

#### Crispy Calamari 12.

Served with Marinara and Lemon

#### Prince Edward Island Mussels 16.

Steamed and Served in Saffron-Lime Broth with Grilled Garlic-Herbed Ciabatta Bread

#### Maryland Crab Cakes 21.

Jumbo Lump Blue Crab Cakes with Chipotle-Aioli and Lemon

For all private party information call 702-740-6433 • [arkvegas.com](http://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

Colorado Rack of Lamb\* 65.

Pan Roasted, Chickpea, Couscous Ragout

Irish Organic Salmon\* 32.

Braised Baby Fennel, Grapefruit Beurre Blanc

Mesquite Grilled Center Cut Pork Chop 34.

Served over Creamy Mascarpone Polenta  
and Red Wine Pork Demi-Glace

1# Split Alaskan King Crab Legs MP

Mary's Free-Range Chicken Duo 32.

Roasted Root Vegetables, Chicken Glace

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

13oz. Australian 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.

## 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.