

COCKTAILS

14.

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 Lemonade

Redemption Rye Whiskey, Honey Citron Tea and Lemon Juice, Topped with Club Soda

Bronx Paloma

Mezcal Meteoro, Fever-Tree Grapefruit, Jalapeño, Cilantro and Pineapple Juice

Hampton Mojito

Havana Club Añejo Rum with Strawberry Syrup and Alchemist Ginger, Topped with Club Soda

Kings County Margarita

Grand Leyenda Blanco Organic Tequila, Muddled Raspberries and Mint with Lemon Juice

SOUPS & SALADS

Spring Vegetable Minestrone 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

Arugula & Watercress Salad 12.

Sliced Apples, Roasted Grapes and Candied Pecans with Sherry Brown Sugar Crema

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

Braised Oxtail Ravioli 14.
Stuffed Braised Oxtail, Mascarpone and Parmigiana Cheese, Served with Bone Marrow Bordelaise Sauce

Apple-Smoked Bacon-Wrapped Dates 14.
Stuffed with Herbed Goat Cheese and Served with Tomato-Ginger Jam

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 • [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* 54.
Our Signature Bone-In Steak

Porterhouse* 65.

Butcher's Featured Cut* MP

Prime Rib of Beef* 52.

Center Cut Filet Mignon* 52.

Cowboy Rib-Eye* 54.

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* 58.

Confit Peewee Potato, Roasted Spring
Pearl Onions, Braised Red Cabbage and
Watercress Mint Purée

Irish Organic Salmon* 32.

Braised Baby Fennel, Grapefruit Beurre Blanc

Mesquite Grilled Duroc Pork Tenderloin 36.

Three Onion Relish and Pork Demi-Glace Reduction

1# Split Alaskan King Crab Legs MP

Mary's Free-Range Chicken Duo 34.

Crispy Skin Chicken Breast and Confit Leg with
Fresh Spring Vegetables in Mushroom Tarragon

Fish of The Day* MP

Chef's Preparation of the Daily Fresh Catch

Pan Seared Sea Scallops 38.

Free Spring Pea Purée, Crispy Pancetta and
Charred Lemon Butter Sauce

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.