

Gallagher's

STEAKHOUSE

EST. 1927

inside New York – New York Hotel & Casino



CLASSIC DINNER

Includes one salad, choice of three entrées, and cheesecake dessert

SIGNATURE DINNER

Includes signature appetizer platter, one salad, choice of three entrées and cheesecake dessert

SIGNATURE APPETIZER PLATTER

Served Family Style

Heirloom Tomato and Fresh Mozzarella

Jumbo Shrimp Cocktail

Prosciutto and Melon

PREMIER DINNER

Includes premier appetizer platter, one salad, choice of three entrées and cheesecake dessert

PREMIER APPETIZER PLATTER

Cold Seafood Platter

King Crab Legs

Jumbo Shrimp Cocktail

Oysters

Personalized Dinner Menus Available.

All food and beverage subject to 20% service fee & sales tax.

BOOK TODAY

702.740.6433

EVENTS@ARKVEGAS.COM



CLASSIC DINNER MENU

Choice of Salad:

Classic Caesar Salad or Gallagher's Wedge Salad

Choice of Three Entrees:

Center Cut Filet Mignon – Mesquite Grilled with Red Wine Demi-Glace

Dry-Aged New York Strip – Our Signature Bone In Sirloin

Pan Roasted Airline Chicken Breast – Rosemary, Butter Sauce

Irish Organic Filet of Salmon – Lemon Beurre Blanc

Side Dishes: Yukon Gold Potato Purée with Seasonal Vegetables

Dessert: New York Style Cheesecake with Fresh Berries



SIGNATURE DINNER MENU

Signature Appetizer Platter: Heirloom Tomato and Fresh Mozzarella, Jumbo Shrimp Cocktail and Prosciutto and Melon. Served Family Style

Choice of Salad: Classic Caesar Salad or Gallagher's Wedge Salad

Choice of Three Entrees:

Center Cut Filet Mignon – Mesquite Grilled with Red Wine Demi-Glace

Dry-Aged New York Strip – Our Signature Bone In Sirloin

Pan Roasted Airline Chicken Breast – Rosemary, Butter Sauce

Irish Organic Filet of Salmon – Lemon Beurre Blanc

Side Dishes: Yukon Gold Potato Purée with Seasonal Vegetables

Dessert: New York Style Cheesecake with Fresh Berries

PREMIER DINNER MENU

Premier Appetizer Platter: Chef's Cold Platter of Oysters, King Crab Legs and Jumbo Shrimp Cocktail

Choice of Salad: Classic Caesar Salad or Gallagher's Wedge Salad

Choice of Three Entrees:

Center Cut Filet Mignon – Mesquite Grilled with Red Wine Demi-Glace

Dry-Aged New York Strip – Our Signature Bone In Sirloin

Pan Roasted Airline Chicken Breast – Rosemary, Butter Sauce

Irish Organic Filet of Salmon – Lemon Beurre Blanc

Side Dishes: Yukon Gold Potato Purée with Seasonal Vegetables

Dessert: New York Style Cheesecake with Fresh Berries

