

COCKTAILS

15.

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

Drake's Organic Vodka, Fresh Lime Juice, and Fever-Tree Ginger Beer

Dirty Martini

Tito's Vodka, Olive Juice and Bleu Cheese Olives

SPECIALTY

Paper Plane

Maker's Mark Whisky, Aperol, Amaro Nonino and Fresh Lemon Juice

El Viejito

Meteoro Mezcal, Ramazzotti Aperitivo Rosato, Vermouth and Verjus, garnished with a Grapefruit Peel

Hampton Mojito

Havana Club Añejo Rum with Peach Syrup and Mint, Topped with Club Soda

NY Margarita

Grand Leyenda Blanco Organic Tequila, Muddled Strawberries, Mint and Lime

SOUPS & SALADS

New England Clam Chowder 12.

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

Caesar Salad 13.

Hearts of Romaine tossed with Caesar Dressing and Parmesan

Tomato Basil Soup 12.

Fire-Roasted with Cheesy Croutons

Organic Kale Salad 15.

Dried Cranberries, Pumpkin Seeds
Candied Pecans, Grapefruit with
Citrus Pumpkin Vinaigrette

Heirloom Tomato & Mozzarella 14.

Balsamic Reduction, EVOO,
Micro Basil

Gallagher's Wedge 13.

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

APPETIZERS

Market Fresh Oysters* 4.95 ea.

(min. 3) Daily Selection

Braised Short Rib 18.

Gnocchi and Wild Mushroom
Demi-Glace

Crab-Stuffed Mushrooms 20.

Stuffed Portobello Mushroom,
Red Pepper Coulis, Béarnaise Sauce*

Jumbo Shrimp Cocktail* 22.

Large Prawns, Served with Cocktail
Sauce and Lemon

Crispy Calamari 16.

Served with Marinara and Lemon

Maryland Crab Cakes 21.

Jumbo Lump Blue Crab Cakes with
Chipotle-Aioli and Lemon

Oysters Rockefeller 20.

(6) Traditionally Baked with Spinach

Chef's Chilled Seafood Display MP

Poached Shrimp, Seasonal Oysters,
Jumbo Lump Crab, Lobster,
Mignonette & Lemon

Maple Glazed Pork Belly 16.

Micro Silver Sorrel,
Pomegranate Molasses

Manila Clams 21.


Lemongrass & Garlic-Butter
Broth, Grilled Saffron Ciabatta

Charred Cauliflower 12.

Toasted Pine Nuts,
Lemon-Vinaigrette

Jumbo Shrimp Scampi 24.

Garlic Butter, Lemon,
White Wine, Crostini

 = Indicates item is Vegan

For all private party information call 702-740-6433 • arkvegas.com • facebook.com/GallaghersLasVegas • 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 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* 60.
Our Signature Bone-In Steak

Butcher's Featured Cut* MP

Churrasco Steak* 55.

Double Cut Pork Chop* 35.

Prime Rib of Beef* 60.

Center Cut Filet Mignon* 65.

Cowboy Rib-Eye* 68.

Bison Rib-Eye* 65.

48oz Dry-Aged Tomahawk* MP

Add Jumbo Lump Crab Oscar for any Entrée MP.

CREEKSTONE FARMS
PRIME BONELESS
20oz NY STRIP 68.

SURF & TURF
LOBSTER TAIL* MP

ENTRÉES

Grass-Fed Rack of Lamb* 65.
Parsnip Puree, Roasted Figs & Pistachios,
with Port Reduction

Holland Dover Sole* 48.
Citrus Buerre Blanc, Charred Lemon

Veal Chop* 68.
Romanesco Sauce,
Chanterelle Mushroom Ragú

12oz. Australian Lobster Tail MP

Free-Range Chicken Duo 32.
Crispy Skin Chicken Breast and Confit Leg,
Trumpet Mushrooms, Oven Roasted Tomatoes,
Chicken Jus

Irish Organic Salmon* 36.
Oven Roasted, Sauteed Spinach,
Hollandaise, Pinot Noir Reduction

Pan Seared Sea Scallops* 48.
Sweet Corn Relish, Corn Purée, Chorizo Seco

ACCOMPANIMENTS 5.50


Sauce Béarnaise*
Brandied Peppercorn

Stilton Blue Cheese Sauce
Mushroom Whiskey Demi-Glace

Caramelized Onions
Port Wine Demi-Glace

SIDES

Sautéed Asparagus 13.
Roasted Wild Mushrooms 14.
French Green Beans 12.
Creamed Spinach 12.
Colossal Baked Potato 11.

 Baked Sweet Potato, 11.
Cubed, and tossed with
Apple Cider Gastric
Bacon Mac and Cheese 14.
Broccoli with Fresh 12.
Parmesan Cheese

Yukon Gold Potato Purée 12.
Parmesan & Garlic Fries 11.
 Sweet Potato Fries 12.
 Roasted Butternut Squash 12.
with Dried Cranberry & Maple Glaze

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.