



NEW YORK

Lagagheris

STEAKHOUSE

EST. 1927



CLASSICS

Scotch Old Fashioned 12.

John Barr Scotch Whisky, muddled sugar &
Angostura bitters, fresh orange slices

Tracing its lineage back to Prohibition when times were rough and bootlegged whiskey was even rougher. The muddled cherry and orange slices were a necessary response to the inferior liquor. With Repeal, the Old Fashioned sported a new look and loads of fresh fruit character. Along the way, the water in the original recipe was replaced with a splash of seltzer—charged water—and the Old Fashioned was on its way.

Moscow Mule 11.

New Amsterdam Citron Flavored Vodka, Fresh Lime Juice,
Simple Syrup and Fever-Tree Ginger Beer

Known as the drink that saved vodka, the Moscow Mule was invented in 1941 by John G. Martin of Heublein Brothers and “Jack” Morgan, proprietor of the Cock ‘n’ Bull Restaurant on Sunset Boulevard in LA.

Classic Dirty Martini 12.

Tito’s vodka, Martini & Rossi dry vermouth, bleu cheese olives

A product of the Yalta conference, the drink came about one morning when FDR commented to Stalin that he was feeling a little hung-over. Joseph suggested his favorite morning cure-all of vodka and pickle juice. Churchill reached into his valise and produced a bottle of gin and a jar of olives and the new cocktail was born.

52nd & Broadway 12.

Bulleit Rye Whiskey, Carpano Antico Vermouth
and Old Fashioned Bitters

Where the Gallagher’s tradition began! The original “Manhattan cocktail” was a mix of “American Whiskey, Italian Vermouth and Angostura bitters.” During Prohibition (1920–1933), Canadian whisky was primarily used because it was the only whisky available.

COCKTAILS

Sand In Your Toes 10.

Cruzan Orange Rum, Malibu Rum, Peach Schnapps,
Orange & Pineapple Juices and Grenadine

All That Razz... 10.

Stoli Razberi Vodka, Triple Sec, Chambord,
Sweet & Sour with Fresh Lime Juice

Fire & Ice Margarita 13.

Patron Silver Tequila, Cointreau,
Sweet & Sour, Cucumber and Jalapeño

Cucumber Martini 10.

Prairie Organic Cucumber Vodka
and Fresh Squeezed Lemon

Pomegranate Lemon Drop 10.

New Amsterdam Citron Vodka, PAMA Pomegranate Liqueur,
Sweet & Sour and Fresh Squeezed Lemon

GALLAGHER’S STEAKHOUSE,

AN ORIGINAL SINCE 1927

Gallagher’s Steakhouse was founded in New York City in November, 1927 by former Ziegfeld girl, Helen Gallagher, and the colorful gambler and sports enthusiast, Jack Solomon.

One of the first speakeasy gathering places for gamblers, sports figures and stars on Broadway, the restaurant opened next door to the Alvin Theater in the Manhattan Theater District, just nights before the premiere of “Funny Face.”

Six years later, Gallagher’s Steakhouse would serve the first “New York Strip” steak and come to be known as Broadway’s first steak house.

With just the basics and an informal atmosphere of speakeasy and American country inn, the walls were covered with photos of the stars of Broadway, Hollywood, business, politics, and athletes past and present.

Famous for its New York Dry-Aged Steak prepared on an open mesquite grill, Gallagher’s Steakhouse in Las Vegas opened at New York - New York Hotel & Casino in 1997, and continues to uphold the long-held traditions of the landmark New York City location.

We offer the finest beef, dry-aged on the bone, following three weeks of wet aging. We then broil our steaks on an open mesquite grill for a flavor found only at Gallagher’s Steakhouse.

Gallagher’s is a Trans Fat-Free Menu

For all private party information call 702-740-6433 • arkvegas.com • facebook.com/GallaghersLasVegas

An 18% service charge will be added to parties of 6 or more. All major credit cards accepted.

APPETIZERS

Market Fresh Oysters* 4. ea. (min. 3)
Oysters Rockefeller 1/2 doz. 24.
Ahi Tuna Tartare* 18.
Clams Casino 15.
Bruschetta Classica 9.
Maryland Crab Cakes 21.
Jumbo Shrimp Cocktail 18.
New Zealand Lamb Lollipops* 20.

Tomato & Galbani Mozzarella 12.
Shrimp Arancini 14.
Fried Calamari 13.
Seared Diver Scallops 18.
Shrimp Scampi 18.
Beef Carpaccio* 16.
Hot Seafood Platter 13. PP
Chef's Chilled Seafood Platter* 14. PP

SOUP/SALAD

Chef's Soup of the Day 8.
New England Clam Chowder 8.
Mission Fig & Baby Arugula 10.
Gallagher's Wedge 9.

Classic Caesar 9.
Bacon & Spinach Salad 10.
Roasted Beet Salad 10.
Heirloom Tomato & Hearts of Palm Salad 10.

MAIN COURSE

Dry-Aged New York Strip* 48.
Our Signature Bone-In Steak
Center Cut Filet Mignon* 48.
Cowboy Rib-Eye* 47.
Prime Rib of Beef* 48.
Porterhouse* 56.
Petaluma Free Range Chicken 28.
Roasted Rack of Lamb* 44.
All Natural Pork Chop* 34.

Irish Organic Salmon 32.
Petite Surf & Turf* 70.
Crab-stuffed Lobster Tail and Filet
Butcher's Featured Steak* MP
Fresh Catch of the Day MP
We Use Only Sustainable Sources
Split Alaskan King Crab Legs 78.
Fresh Maine Lobster MP
Australian Lobster Tail MP

**LOBSTER
SURF & TURF**
Center Cut Filet Mignon*
& Lobster Tail
MP

**NEW YORK STRIP STEAK*
&
FRESH MAINE LOBSTER**
MP

**CRAB
SURF & TURF**
Center Cut Filet Mignon*
& Split Alaskan King Crab Legs
MP

ACCOMPANIMENTS

Sauce Béarnaise* 3.
Stilton Blue Cheese 3.

Brandied Peppercorn 3.
Mushroom Whiskey Demi-Glace 3.

King Crab Oscar 15.
Caramelized Onions 3.

SIDES

Sautéed Asparagus 10.
Seasonal Mushroom Medley 10.
Sautéed French Green Beans 10.
Spinach: Sautéed or Creamed 9.

Cauliflower Au Gratin 10.
Four Cheese Macaroni 12.
Colossal Baked Potato 9.
Yukon Gold Potato Purée 8.

Parmesan & Truffle Steak Fries 8.
Buttermilk Breaded Onion Rings 8.
Roasted Vegetable Medley 10.
Daily Special MP

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. Consult your physician or public health official for further information.

WINES BY THE GLASS

RED

Pinot Noir, Acacia, "A", California	12.	Shiraz, Layer Cake, South Australia	12.
Pinot Noir, MacMurray Ranch, Russian River	13.	Merlot, Santa Ema, <i>Riserva</i> , Maipo Valley, Chile	13.
Cabernet Sauvignon, Storypoint, California	13.	Malbec, Pascual Toso Estate, Argentina	13.
Cabernet Sauvignon, Educated Guess, Napa Valley	14.	Rioja, Cune Crianza, Spain	11.
Zinfandel, Seghesio, Sonoma County	15.	Chianti, Castello Di Farnetella, Italy	12.
		Blend, Tenshen, Santa Barbara	13.

WHITE

Riesling, Charles Smith, Kung Fu Girl, Columbia Valley	11.	Moscato, Mirassou, California	11.
Pinot Grigio, Astoria, Alisia, Italy	12.	Chardonnay, Chloe, Sonoma County	12.
Sauvignon Blanc, Honig, Napa Valley	11.	Chardonnay, Sonoma-Cutrer, Russian River	14.

CHAMPAGNE, SPARKLING & ROSÉ

Le Grand Courtage, Grand Cuvée, Brut Rosé, France	15.	La Marca, Prosecco, Italy	10.
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BEER

DRAFT

Ballast Point Sculpin 9. <i>American Style IPA</i> World Beer Cup 2010 Gold Medal winner	Sam Adams Boston Lager 8. <i>Vienna Style Lager</i> Golden color with full body, complex and balanced
Blue Moon 8. <i>Belgian White Ale</i> Cloudy white, opaque appearance, medium bodied, unfiltered	Stella Artois 8. <i>European Pilsener</i> Light, crisp flavor with a lingering hoppy finish
Guinness Extra Stout 9. <i>Irish Dry Stout</i> Deep color and caramelized flavor from barley that has been roasted	Guest Handle
New Belgium Fat Tire 8. <i>American Amber Ale</i> Balances malt characteristics with hops, giving it a biscuit flavor	
Newcastle Brown Ale 8. <i>Brown Ale</i> Modest, off-white head, substantial maltiness and subtle hop bitterness	

BOTTLED

Angry Orchard 7.5 <i>Hard Cider</i> Fresh apple aroma and slight sweet, ripe apple flavor	Lagunita's IPA 7.5 <i>American Style IPA</i> A well- rounded, drinkable IPA. Caramel Malt barley provides the richness that mellows out the hops.
Bud Light 7. <i>American Light Lager</i> Crisp and clean taste	Michelob Ultra 7. <i>American Low Carbohydrate Light Lager</i> Extended mashing process to reduce calories and carbs
Budweiser 7. <i>American Pale Lager</i> Malt sweetness and balanced bitterness for a clean snappy finish	Miller Lite 7. <i>American Light Lager</i> Only beer to win 4 gold medals at the World Beer Cup (1996, 1998, 2002, 2006)
Coors Light 7. <i>American Light Lager</i> Frost-brewed for crispness	O'Doul's 5.5 <i>Low Alcohol Beer</i> Full bodied malt beverage
Corona Extra 7.5 <i>American Adjunct Pale Lager</i> Clean and refreshing with delicate hop bitterness	Shock Top 7. <i>Belgian White Ale</i> Unfiltered to create a brew that is naturally cloudy with a light golden color and a smooth, refreshing finish
Heineken 7.5 <i>Dutch Pale Lager</i> Mildly bitter, fresh, fruity aroma, bright color and clarity	

STYLES WE SERVE

American India Pale Ale: Medium-high to intense hop bitterness, characterized by floral, fruity, citrus-like taste

American Red Ale: Light copper to light brown in color, medium-high maltiness and caramel character

American Style Pale Ale: Deep golden to copper in color, citrus, floral and fruity, with medium-high hop bitterness, flavor, and aroma

American Style Pale Lager: Light in body and very light to straw in color, clean and crisp

American Style Light Lager: Extremely light colored, light in body, and high in carbonation with 125 calories per 12 ounces

American Style Low Carbohydrate Light Lager: Extremely light straw in color, high in carbonation, with a maximum of 3 carbohydrates

Belgian Style White Ale: Very pale in color using unmalted wheat and malted barley, spiced with coriander and orange peel

Brown Ale: Copper to brown in color, medium body and sweet maltiness

European Pilsener: Very light straw or golden in color, full flavor with a crisp taste

Irish Dry Stout: Malt and light caramel flavors, distinctive dry-roasted bitterness

Vienna Style Lager: Reddish brown or copper colored, medium bodied, with malty aroma and slight sweetness