

LUNCH

STARTERS

The Wedge <i>Iceberg, Roquefort cheese, smoked bacon, beefsteak tomato</i>	16	Jumbo Shrimp Cocktail	27
		Seasonal Oysters ½ dozen	24
Caesar <i>Romaine, garlic croutons, Grana Padano Shrimp +12, Chicken +10, Salmon +11</i>	16	Jumbo Lump Crab Cake <i>Cucumber salad, remoulade</i>	27
Beef Carpaccio <i>Arugula, parmesan, pickled shallots, lemon</i>	18	Manhattan Clam Chowder	14
Green Salad <i>Dried cherries, goat cheese, pears, maple pecans, radish, red onions, maple vinaigrette</i>	15	French Onion Soup <i>Three-cheese crouton</i>	17
		Shrimp & Lobster Dumplings <i>Soy Ginger Dipping Sauce</i>	19
ENTRÉE SALADS		SANDWICHES	
The Gallaghers Salad <i>Poached chicken, cheddar cheese, beets, smoked bacon, tomato, avocado, boiled eggs, white balsamic vinaigrette</i>	23	Turkey Club <i>Thinly-sliced turkey, smoked bacon, Brie, avocado, lettuce and tomato on cinnamon-raisin toast, french fries</i>	20
Grilled Salmon Salad <i>Baby greens, roasted carrots, oranges, Edamame, red wine vinaigrette, pickled red onion, sauce verte</i>	27	Gallaghers Fish Sandwich <i>Blackened Mahi Mahi, Napa cabbage slaw, french fries</i>	20
Steak Salad <i>Sliced filet mignon, romaine, arugula, radish, deviled eggs, asparagus, pickled mushrooms, tomato, goat cheese, onion rings, sherry vinaigrette dressing</i>	28	Gallaghers House Blend Burger <i>Sliced sweet onion, french fries</i>	20
		Gallaghers French Dip Sandwich <i>Thinly-sliced to order, jus, French fries</i>	27

THREE COURSE LUNCH SPECIAL \$34

APPETIZER

ENTRÉE

DESSERT

Soup of the Day	Sliced Filet Mignon <i>Roasted potatoes, sautéed mushrooms & onions, Red Wine Sauce</i>	NY Style Cheesecake
Manhattan Clam Chowder	Grilled Scottish Salmon <i>Sauteed broccoli, Lyonnaise Potatoes</i>	Key Lime Pie
The Wedge Salad	Chicken Paillard <i>Lemon and olive oil, sautéed green beans</i>	House-made Ice Cream or Sorbet
Caesar Salad	Lamb Chops <i>Creamed Spinach, Mashed Potatoes (\$22 Supplement)</i>	
French Onion Soup <i>(\$3 Supplement)</i>	8 oz. Filet Mignon <i>Creamed Spinach, Mashed Potatoes (\$22 Supplement)</i>	

À LA CARTE

STEAKS, CHOPS & SEAFOOD

Our steaks are grilled over hickory logs.

Porterhouse <i>For two, three, or four</i>	per person 69	Faroe Islands Salmon Grilled or Broiled	39
New York Sirloin	67	Jumbo Shrimp <i>Grilled, or Scampi</i>	34
Lamb Chops – two doubles	54		
Filet Mignon 8oz/14oz	58/69		

SIDES

Lyonnaise 14 ♦ Baked Potato 10 ♦ French Fries 14 ♦ Mashed Potatoes 14
Onion Rings 14 ♦ Sautéed Onions 14 ♦ Sautéed Mushrooms 16 ♦ Creamed Spinach 16

The consumption of raw or undercooked foods can cause food borne illness.
An 18% Gratuity will be added to all parties of 8 or more.