

LUNCH

STARTERS

Green Salad	15	Jumbo Shrimp Cocktail	27
<i>Dried cherries, goat cheese, pears, maple pecans</i>			
The Wedge	17	Seasonal Oysters ½ dozen	24
<i>Iceberg, Roquefort cheese, smoked bacon, beefsteak tomato</i>			
Caesar	17	Jumbo Lump Crab Cake	28
<i>Romaine, garlic croutons, Grana Padano</i>		<i>Cucumber salad</i>	
Beef Carpaccio	18	Manhattan Clam Chowder	14
<i>Arugula, parmesan, pickled shallots, lemon</i>			
Steak Tartare	18	French Onion Soup	17
<i>Cornichon, shallots, parsley</i>		<i>Three-cheese crouton</i>	

ENTRÉE SALADS

The Gallaghers Salad	23
<i>Poached chicken, cheddar cheese, beets, smoked bacon, tomato, avocado, boiled eggs, white balsamic vinaigrette</i>	
Grilled Salmon Salad	27
<i>Arugula, orzo, asparagus, black olives, tomato, feta cheese, lemon dill vinaigrette</i>	
Steak Salad	28
<i>Sliced filet mignon, romaine, arugula, radish, asparagus, pickled mushrooms, tomato, goat cheese, sherry vinaigrette dressing</i>	

SANDWICHES

Turkey Club	20
<i>Thinly-sliced turkey, smoked bacon, Brie, avocado, lettuce and tomato on cranberry-walnut toast, Gallaghers chips</i>	
Gallaghers House Blend Burger	20
<i>Sliced sweet onion, hand-cut fries</i>	
<i>Add bacon +2 Add avocado +2</i>	
Gallaghers Prime Rib Sandwich	27
<i>Thinly-sliced to order, au jus, hand-cut fries</i>	

RESTAURANT WEEK LUNCH SPECIAL
TWO COURSES \$30 WITH DESSERT \$34

APPETIZER

ENTRÉE

DESSERT

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

STEAKS, CHOPS & SEAFOOD

Our steaks are grilled over hickory logs.

Porterhouse	per person 72	Fish of the Day	MP
<i>For two, three, or four</i>			
New York Sirloin	71	Faroe Islands Salmon Grilled or	41
Lamb Chops – two doubles	54	Broiled	
Filet Mignon 8oz / 14oz	58 / 72	Jumbo Shrimp	36
		<i>Grilled, Fried or Scampi</i>	

SIDES

Hash Browns 14 ♦ French Fries 14 ♦ Mashed Potatoes 14 ♦ Mac & Cheese 15
Onion Rings 14 ♦ Sautéed Onions 14 ♦ Sautéed Mushrooms 16 ♦ Green Beans *Steamed or sautéed* 16
Creamed Spinach 16 ♦ Broccoli 16 ♦ Curried Cauliflower *Pinenuts & raisins* 14 ♦ Asparagus 17
Spinach *Steamed or sautéed* 16 ♦ Broccoli Rabe 16 ♦ Crispy Charred Brussels Sprouts 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. Apple Pay is not accepted.