

LUNCH

STARTERS

Green Salad	15	
<i>Dried cherries, goat cheese, pears, maple pecans</i>		
The Wedge	17	Jumbo Shrimp Cocktail
<i>Iceberg, Roquefort cheese, smoked bacon, beefsteak tomato</i>		27
Caesar	17	Seasonal Oysters 1/2 dozen
<i>Romaine, garlic croutons, Grana Padano</i>		24
Beef Carpaccio	18	Jumbo Lump Crab Cake
<i>Arugula, parmesan, pickled shallots, lemon</i>		27
Steak Tartare	18	Manhattan Clam Chowder
<i>Cornichon, shallots, parsley</i>		14
<i>Three-cheese crouton</i>		

ENTRÉE SALADS

The Gallaghers Salad	23	Turkey Club	20
<i>Poached chicken, cheddar cheese, beets, smoked bacon, tomato, avocado, boiled eggs, white balsamic vinaigrette</i>		<i>Thinly-sliced turkey, smoked bacon, Brie, avocado, lettuce and tomato on cranberry-walnut toast, Gallaghers chips</i>	
Grilled Salmon Salad	27	Gallaghers House Blend Burger	20
<i>Arugula, orzo, asparagus, black olives, tomato, feta cheese, lemon dill vinaigrette</i>		<i>Sliced sweet onion, hand-cut fries</i> <i>Add bacon +2 Add avocado +2</i>	
Steak Salad	28	Gallaghers French Dip Sandwich	27
<i>Sliced filet mignon, romaine, arugula, radish, asparagus, pickled mushrooms, tomato, goat cheese, sherry vinaigrette dressing</i>		<i>Thinly-sliced to order, jus, French fries</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>	

RESTAURANT WEEK LUNCH SPECIAL

TWO COURSES \$30 WITH DESSERT \$34

APPETIZER

Soup of the Day

Manhattan Clam Chowder

The Wedge Salad

Caesar Salad

ENTRÉE

Sliced Filet Mignon
Roasted potatoes, sautéed mushrooms & onions, Red Wine Sauce

Grilled Scottish Salmon
Couscous, Sautéed broccoli, Olive oil & lemon

Chicken Paillard
Lemon and olive oil, sautéed green beans

Lamb Chops
*Creamed Spinach, Mashed Potatoes
(\$22 Supplement)*

8 oz. Filet Mignon
*Creamed Spinach, Mashed Potatoes
(\$22 Supplement)*

DESSERT

NY Style Cheesecake

Key Lime Pie

Ice Cream or Sorbet

STEAKS, CHOPS & SEAFOOD

Our steaks are grilled over hickory logs.

Porterhouse	per person	72
<i>For two, three, or four</i>		
New York Sirloin	71	
Lamb Chops - two doubles	54	
Filet Mignon 8oz / 14oz	58 / 72	

Fish of the Day

MP

Faroe Islands Salmon Grilled or
Broiled

Jumbo Shrimp
Grilled, Fried or Scampi

SIDES

Hash Browns 14 • French Fries 14 • Mashed Potatoes 14
 Mac & Cheese 15 • Onion Rings 14 • Sautéed Onions 14 • Sautéed Mushrooms 16
 Creamed Spinach 16 • Broccoli 16 • Green Beans *Steamed or sautéed* 16 • 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.