



Gallagher's

STEAKHOUSE

EST. 1927

BAR MENU

CLAM CHOWDER

NEW ENGLAND STYLE WITH POTATOES, HALF & HALF,
CELERY, ONIONS, BACON AND BABY CLAMS

7

BRUSCHETTA CLASSICA

TOASTED CROSTINIS, ROMA TOMATOES, GARLIC,
FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

8

FILET MIGNON SLIDERS

MESQUITE BROILED AND TOPPED WITH SAUCE BÉARNAISE

10

PRIME RIB FRENCH DIP

SLOW ROASTED AND THINLY SLICED ON A FRESHLY
BAKED FRENCH BAGUETTE WITH AU JUS

14

CRAB CAKE SANDWICH

ALASKAN KING & LUMP CRAB MEAT WITH CHIPOTLE AÏOLI
ON A TOASTED KAISER ROLL

15

SHRIMP & CRAB LOUIE

JUMBO SHRIMP & ALASKAN KING CRAB MEAT
SERVED ON A BED OF FRESH SEASONAL GREENS,
ASPARAGUS SPEARS, TOMATO WEDGES AND CUCUMBERS

16

