

Gallagher's

STEAKHOUSE

EST. 1927

inside New York – New York Hotel & Casino



BOOK TODAY

702.740.6433
EVENTS@ARKVEGAS.COM



SALADS

Classic Caesar

Crisp Romaine. Shaved Parmesan-Reggiano and Fresh Baked House Croutons with Classic Caesar Dressing

Gallagher's Steakhouse Salad

Crisp Iceberg. Fresh Tomato. Cucumber. Olives. Hearts of Palm. House Vinaigrette and Fresh Baked House Croutons

ENTRÉES

served with seasonal vegetables and Yukon Gold mashed potatoes

Center Cut Filet Mignon

Mesquite Grilled with Port Wine Demi Glace

Dry Aged New York Sirloin

Gallagher's Signature Aged Bone-In Sirloin

Pan Roasted Maize-Fed Chicken

Irish Organic Salmon

Australian Lobster Tail with any entrée, MP

DESSERTS (additional price/guest)

Chef's Dessert Sampler

Chocolate Lava Cake

Classic Cheesecake

ADDITIONAL SIDES (additional price/guest)

served family style

Fresh Steamed Asparagus

Sautéed or Creamed Spinach

Sautéed French Green Beans

Four-Cheese Macaroni

Seasonal Mushroom Medley

Broccoli, Au Gratin or Steamed

Personalized Dinner Menus Available.

Wines To Be Pre-Selected.

All food and beverage subject to 20% service fee & sales tax.

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CLASSIC DINNER MENU

Includes one salad and three entrées

PREMIER DINNER MENU

Includes premier appetizer platter,
one salad and three entrées

PREMIER APPETIZER PLATTER

Bruschetta and Fresh Mozzarella
Jumbo Shrimp Cocktail
Pepper Crusted NY Sirloin Crostini

SIGNATURE DINNER MENU

Includes signature appetizer platter,
one salad and three entrées

SIGNATURE APPETIZER PLATTER

Hot Seafood Platter
Maryland Crab Cakes. Shrimp Scampi. Calamari

Cold Seafood Platter
King Crab Legs Split. Jumbo Shrimp Cocktail.
Lobster Medallions

Surf & Turf Platter
Filet Mignon Sliders. Shrimp Scampi. Onion Rings



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WINE RECOMMENDATIONS

MASON SAUVIGNON BLANC

Refreshing, crisp and light body with lime, passion fruit and grapefruit notes

LAYER CAKE MALBEC

A powerhouse of black fruit, silky cocoa and black spice

CASTLE ROCK CABERNET SAUVIGNON

A Napa valley wine with a ripe full body and currant & berry flavors

SEGESHIO ZINFANDEL

Deep flavors of smoked black cherry, blueberry finished with a cracked pepper and zesty tannins

FERRARI CARANO CHARDONNAY

Floral and fruit aromas followed by flavors of pear, citrus, and green apple with creamy vanilla undertones

HESS COLLECTION

Bordeaux blend displaying prominent red cherry, raspberry, herb and sandalwood flavors with a graceful finish

LIVINGSTON MOFFET STANLEY'S CABERNET

On the palate the wine is rich and silky with blackberry and black cherry flavors finished with a little spice and oak

J LOHR HILLTOP CABERNET

A well balanced wine very dark, red purple in color with enticing aromas of cherries, berries, vanilla and toasted oak

HIDDEN RIDGE CABERNET

Aromas of ripe fruit with black currants, bitter chocolate, spices and smoked oak tastes finished with firm tannins

HANZELL CHARDONNAY

Very complex with aromas of citrus and white flowers. On the palate you will notice hints of pear in with a richness of lemon, honey and chamomile

KULETO ZINFANDEL

Juicy, rich and fairly plush on the palate. The flavors of blackberry, plum, cherry, spice, toast and vanilla come through nicely with silky tannins

FLOWERS PINOT NOIR

Fresh fruit aromas of cherry, raspberry and plum, it offers crisp acidity with juicy flavors of strawberry and black fruit with supple tannins and hints of smokiness



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