

Gallagher's

STEAKHOUSE

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Chef Dave Simmons Launches Fall Menu at Gallagher's Steakhouse at New York-New York Hotel & Casino

Las Vegas, NV, October 2, 2008 – Chef Dave Simmons, CEC, launches his fall menu at Gallagher's Steakhouse, welcoming the season with menu items featuring the best of seasonal ingredients.

Gallagher's Steakhouse is a classic New York Style Restaurant famous for its New York Dry-Aged Steak prepared on an open, mesquite grill. Alongside the traditional chophouse menu, Head Chef Dave Simmons, a Certified Executive Chef with the American Culinary Federation, has livened up the steak and seafood selections by complimenting menu items created to heighten the simplicity of seasonal ingredients.

One of the new menu items is Veal Paillard, a timeless, season defying dish, grilled over mesquite charcoal and served on a bed of arugula, frisse' and radicchio. One of Chef Simmons' favorite fall appetizers is the introduction of Whole Globe Artichoke, steamed and cooled in a light teriyaki marinade, grilled over mesquite and served with roasted chipotle aioli and grape tomatoes.

Gallagher's fall selections are completed with compliments of roasted seasonal vegetable dishes served with three distinct cheeses from the Kilchurn Estate; a small farm in England. The Farmhouse Cheddar has a sharp, bold taste and crumbly texture; Stilton Cheese, matures eight months before going to market; and Gruyere Fromage is made with its time-honored twelfth century technique, cellar aged for nine months to give the cheese its full-flavored, robust reputation.

Serving cocktails at the bustling circular bar from noon daily and seating for dinner from 4pm nightly, Gallagher's Steakhouse offers compelling value and an inviting location at the entrance to the replicated Greenwich Village at the New York-New York Hotel & Casino.

ARK Las Vegas operates three restaurants within the New York-New York Hotel & Casino; America 24-hour Restaurant, Gallagher's Steakhouse and Gonzalez Y Gonzalez Mexican Restaurant, as well as the Village Streets outlets including, Broadway Burger, Times Square To Go, Greenwich Coffee, Fulton's Fish Fry, Greenberg's Deli, Ben & Jerry's Ice Cream, Spice Chix a Go-Go, Jody Maroni's and Sirrico's Pizza and the hotel's room service, banquet facilities and employee dining room. At the Planet Hollywood Resort and Casino, they own and operate Yolos Mexican Grill and at The Venetian Resort Hotel Casino, V Bar, Rialto Deli, Towers Deli and Shake N Burger.

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