

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

Classic Cheesecake

Key Lime Pie

ADDITIONAL SIDES (additional price/guest)

served family style

Fresh Steamed Asparagus

Sautéed or Creamed Spinach

Four-Cheese Macaroni

Seasonal Mushroom Medley

Broccoli, Au Gratin or Steamed

Personalized Dinner Menus Available.
Wines To Be Preselected.

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

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CLASSIC DINNER MENU

Includes one salad and choice of three entrées

SIGNATURE DINNER MENU

Includes signature appetizer platter,
one salad and choice of three entrées

SIGNATURE APPETIZER PLATTER

Bruschetta and Fresh Mozzarella

Jumbo Shrimp Cocktail

Seared Beef Tenderloin Crostini
with Mustard-Horseradish Sauce

PREMIER DINNER MENU

Includes premier appetizer platter,
one salad and three entrées

PREMIER APPETIZER PLATTER

Hot Seafood Platter

Maryland Crab Cakes. Shrimp Scampi. Calamari

Cold Seafood Platter

King Crab Legs. Jumbo Shrimp Cocktail.

Lobster Medallions



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WINE RECOMMENDATIONS

CUVAISON CHARDONNAY

Aromas of lime zest, lemon and vanilla give way to bright flavors of nectarine and tangerine fruit.
Lush and silky on the palate

CAKEBREAD CHARDONNAY

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

STERLING SAUVIGNON BLANC

Bright, fragrant passion fruit and floral aromas followed by clean tropical fruit and citrus flavors. Long, smooth finish

ST. FRANCIS CABERNET SAUVIGNON

Firm structure, generous tannins and depth of color complement classic aromas and flavors of
ripe black currant, cassis, dusty cocoa and saddle leather

CHARLES KRUG CABERNET

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

JORDAN CABERNET SAUVIGNON

Silky, elegant and bright with pleasing aromas of cherries and plums. Red and black fruit flavors and a hint of spicy oak.
Balanced, classic and long

HIDDEN RIDGE CABERNET

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

SILVER OAK ALEXANDER VALLEY CABERNET SAUVIGNON

Dark, rich full-bodied wine with great tannic structure and mouth-feel. It has a garnet color and a nose of ripe boysenberries,
cherry liqueur, dark chocolate, sandalwood and a hint of roasting meat

HESS COLLECTION

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

GARNET PINOT NOIR

Aromas of ripe strawberries, violets, rose petals, vanilla bean and spicy bay rum jump from the glass. A silky entry carries bright red cherry flavors,
hazelnut and cedar, while scents of coffee, cocoa and sweet oak show on a fragrant finish

FLOWERS PINOT NOIR

Fresh fruit aromas of cherry, raspberry and plum. Crisp acidity with juicy flavors of strawberry and black fruit.
Supple tannins and hints of smokiness

SEGHEGIO ZINFANDEL

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

LUIGI BOSCA MALBEC

Aromas of ripe red fruit, spice and black pepper. Intense initial taste complemented by the softness of its tannins.
Full-bodied and well structured