

Gallagher's

STEAKHOUSE
EST. 1927



Appetizers choice of:

Chesapeake Bay Oysters

two varieties of the finest quality heirloom oysters available

Jumbo Shrimp Cocktail

with a horseradish infused cocktail sauce

Poached Pear & Proscuitto

crudités, tomato and fig compote

Soup or Salad choice of:

Lobster Bisque old bay crème fraîche

Caesar Salad with fresh-baked brioche croutons

Entrees choice of:

Filet Mignon with lobster béarnaise, roasted fingerlings, cipollini and baby carrots

Scallops citrus gastrique, truffled potatoes, braised Napa cabbage, carrot and parsnip puree

Chateaubriand for two lyonnaise potatoes, wild forest mushrooms and béarnaise sauce

Alaskan King Crab & Petite Filet baked potato, fresh sautéed baby spinach

Dessert

Hearts of Crème strawberry tiramisu served in a white chocolate heart embodied with a quenelle of strawberry sorbet

65.