

*Happy  
New Year!*

JUMBO SHRIMP COCKTAIL 20.  
TOMATO & FRESH BUFFALO MOZZARELLA 15.  
CHILLED KING CRAB LEGS 20.

SAUTÉED SHRIMP SCAMPI 18.  
LOBSTER BRUSCHETTA 20.  
MARYLAND LUMP CRAB CAKES 18.

**SOUP & SALAD**

CLASSIC CAESAR SALAD 12.  
GALLAGHER'S CHOPPED SALAD 12.

LOBSTER BISQUE 12.  
FOREST MUSHROOM SALAD 12.

**STEAKHOUSE**

**ENTRÉES**  
CENTER CUT FILET MIGNON 60.  
Wilted Baby Spinach and Roasted Sweet Potatoes

GALLAGHER'S SIGNATURE DRY AGED NEW YORK SIRLOIN 60.  
House Steak Fries and Roasted Winter Vegetable Medley

VEAL CHOP 64.  
Seared and Oven Roasted with a Wild Mushroom Ragout and Creamy Chive Potatoes

ROASTED COLORADO LAMB CHOPS 60.  
A Half Rack, Pan Roasted and Drizzled with a Port Wine and Balsamic Vinegar Reduction,  
Moroccan Couscous and Baked Acorn Squash

PETALUMA FREE RANGE CHICKEN 45.  
Braised Brussels Sprouts, Baby Carrots, Wild Rice and Winter Squash

PRIME RIB ROAST 58.  
Sea Salt Crusted Baked Potato and Carrot Parsnip Puree

CHILEAN SEA BASS 48.  
Iron Seared Sea Bass, Mussels Mariniere, Leek & Saffron Risotto and Sautéed Pea Tendrils

LIVE MAINE LOBSTER 95.  
2 ½ lb Fresh Maine Lobster, Grilled Asparagus and Yukon Gold Potatoes with Caramelized Onions & Smoky Bacon

SURF AND TURF 125.  
Australian Lobster Tail and Center Cut Filet Mignon, Roasted Broccoli  
and Sour Cream Tarragon Smashed Fingerling Potatoes

SAUCES AND ACCOUTREMENTS TO COMPLEMENT YOUR SELECTION 3.  
Sauce Béarnaise • Brandied Peppercorn • Shallot & Beaujolais • Stilton Blue Cheese  
Wild Mushrooms • Caramelized Onions