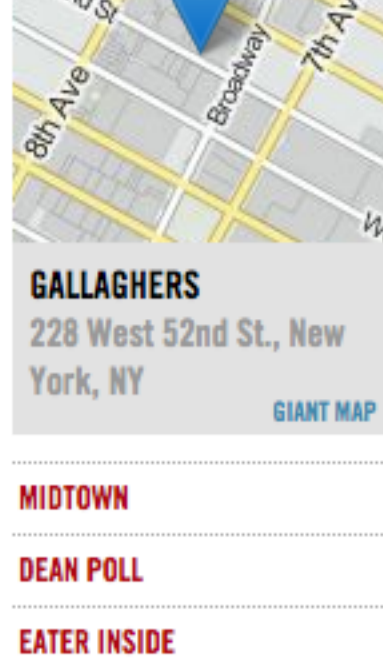


# Gallaghers, a New Version of a Theater District Classic

Thursday, January 30, 2014, by Greg Morabito



**GALLAGHERS**  
228 West 52nd St., New York, NY  
GIANT MAP

MIDTOWN

DEAN POLL

EATER INSIDE

GALLAGHERS

PETER NIEMITZ

TOP

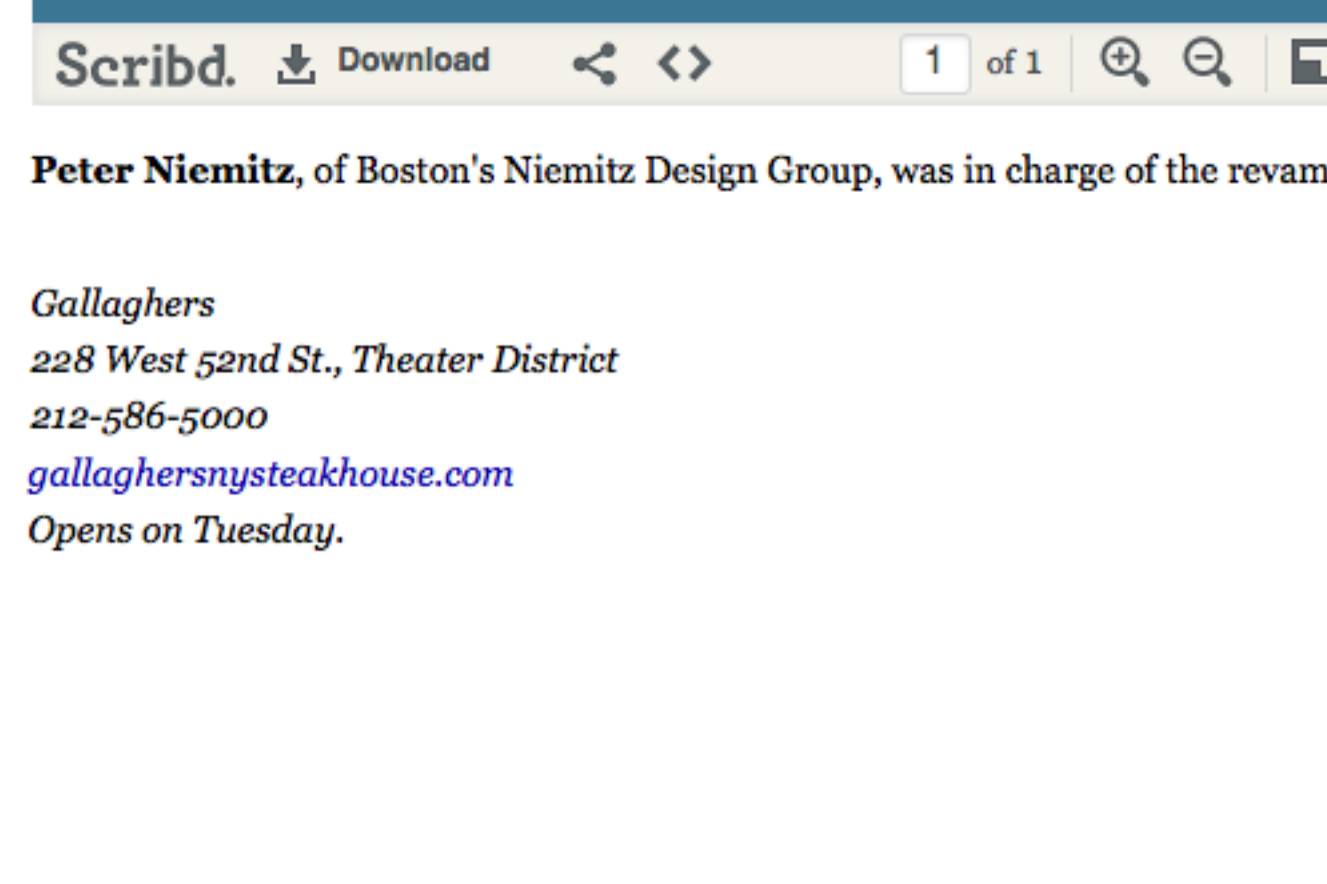
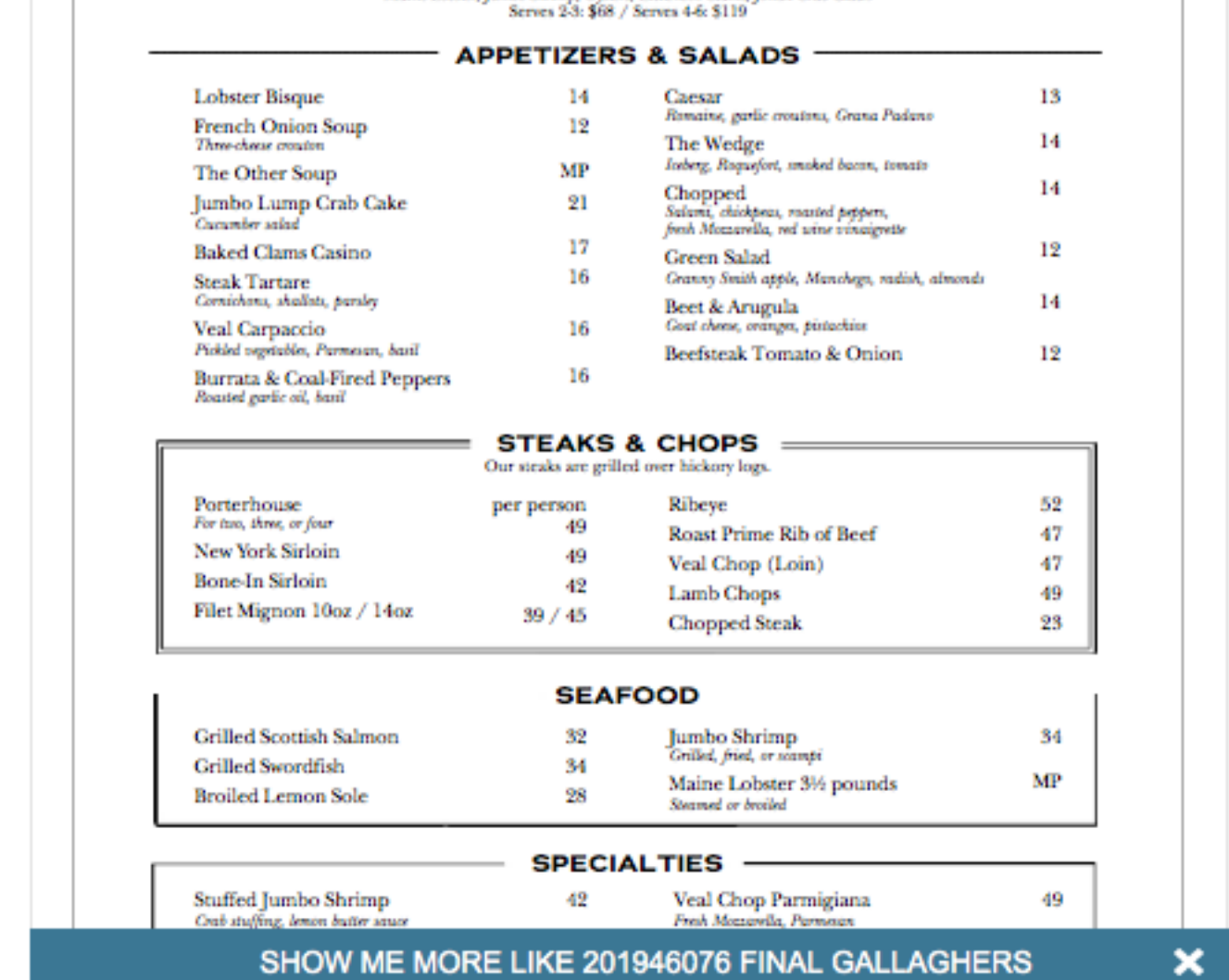
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[All photos by Daniel Krieger]

Around this time last year, restaurateur **Dean Poll swooped in and saved** Gallagher's Steakhouse from the clutches of death. The 86-year-old restaurant closed for a multi-million dollar revamp in July, and now Poll is getting ready to open his new version of the steakhouse on February 10. This time around, it's called **Gallaghers**, no apostrophe.

The photos on the wall are from the old Gallagher's, but the dining room is completely new. The space now has an open kitchen, a raw bar, oak floorboards, and red leather booths. The wood and the metal locker were replaced, and the horseshoe-shaped bar still looks like it did before. The menu has many of the old favorites plus some new, very 2014 dishes like hamachi crudo with yuzu, and veal carpaccio with pickled vegetables. Check it out:



201946076 FINAL Gallagher's Menu Jan 2014 by Eater NY

Gallaghers STEAKHOUSE			
RAW BAR			
Jumbo Shrimp Cocktail	20	Hamachi Crudo	17
Lobster Cocktail 1 pound	39	Five different vegetables, olive oil	
Jumbo Lump Crab Cocktail	21	Spicy Tuna Poke	16
Littleneck Clams 1/2 dozen	14	Chili with, radish, lime	
Seasonal Oysters 1/2 dozen	16	Salsmore Tartare	17
		Homemade sauce, wasabi, tobiko, dill	
		Fluke Crudo	16
		Cherry, olive, pistachio, coriander	
Chilled Medley of Seafood			
Maine Lobster, Jumbo Shrimp, Scallops, Lollipop Clams, Jonah Crab Claws			
Serves 2/3 \$18 / Serves 4/4 \$17			
APPETIZERS & SALADS			
Lobster Bisque	14	Cassar	13
French Onion Soup	12	Shrimp, garlic, olives, Gruere Potatoes	
The Other Soup	MP	The Wedge	14
Jumbo Lump Crab Cake	21	Falafel, Pappadum, roasted beans, tomato	
Guacamole salad	14	Chopped	14
Baked Clams Casino	17	Salami, mushrooms, roasted peppers, fresh mushrooms, red wine vinaigrette	
Steak Tartare	16	Green Salad	12
Gambetta, potatoes, parsley		Tomato, fresh apple, Manchego, radish, almonds	
Veal Carpaccio	16	Beet & Arugula	14
Pickled eggplants, Parmesan, basil		Cream cheese, orange, pistachios	
Burrata & Coal-Fired Peppers	16	Beefsteak Tomato & Onion	12
Roasted garlic oil, basil			
STEAKS & CHOPS			
Our steaks are graded and cooked to perfection.			
Porterhouse	per person	Ribeye	52
For two, three, or four	49	Roast Prime Rib of Beef	47
New York Striploin	49	Veal Chop (Loin)	47
Bone-In Sirloin	42	Lamb Chops	49
Filet Mignon 10oz / 14oz	39 / 45	Chopped Steak	23
SEAFOOD			
Grilled Scottish Salmon	32	Jumbo Shrimp	34
Grilled Swordfish	34	Grilled, broiled, or sautéed	
Broiled Lemon Sole	28	Maine Lobster 3/4 pounds	MP
		Steamed or broiled	
SPECIALTIES			
Stuffed Jumbo Shrimp	42	Veal Chop Parmigiana	49
Crust: butter, olive oil, lemon juice		Crust: Manzanilla, Parmesan	

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Peter Niemitz, of Boston's Niemitz Design Group, was in charge of the revamp.

Gallaghers

228 West 52nd St., Theater District

212-586-5000

gallaghersmysteakhouse.com

Opens on Tuesday.