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CITY NEWS



Steve Remick for The Wall Street Journal (3)

Left, the 14-ounce filet mignon at Gallagher's. Above, the meat locker and, below, the steak salad.

LUNCHBOX | Gallagher's

A Steakhouse True to Its Roots

For diners craving the steakhouse experience at lunchtime, Gallagher's delivers the goods.

At the Theater District restaurant, which reopened this winter and started serving lunch in April, the first notable sight is the windowed meat locker, crammed with more than 300 pieces of dry-aged Angus beef destined to be grilled over hickory coals.

The restaurant originally opened in 1927. Current owner Dean Poll, the restaurateur behind the Loeb Boathouse in Central Park, remembered the steakhouse's glory days in the 1960s and '70s under former owner Jerry Brody. Mr. Poll bought Gallagher's last year from Mr. Brody's widow and reopened it in February after



revamping the interior and updating the menu—but with the aim of keeping the integrity intact.

"How many 87-year-old restaurants are there in New York? There aren't many...Gallagher's is New York," Mr. Poll said.

Lunch at Gallagher's combines favorites from the dinner menu

with lighter options like main-course salads.

In this temple to red meat, start the meal with the steak tartare (\$16), bursting with flavors of mustard, shallots, capers and chives and served with toast baked with olive oil. Or, if fish beckons, the spicy tuna poke (\$16) is fresh and light.

The filet mignon (\$39 for 10 ounces; \$45 for 14 ounces) was juicy and paired well with a side of Lyonnaise, pan-fried potatoes recommended by one of the waiters (\$10). Chef Alan Ashkinazi said the secret to the Lyonnaise is baking and cooling the potatoes first, then sauteing them with onions and a little parsley. And filet mignon also stars in the steak salad (\$22), dressed up in horseradish sauce and served with butter lettuce, tomatoes and green beans.

Non-steak options include the Gallagher's salad (\$18), a take on the traditional Cobb with chicken, cheddar, beets and avocado; the Mediterranean shrimp salad (\$26) with feta, olives and roasted peppers; and a lobster roll (\$28) served with Napa slaw.

Mr. Poll said his goal of reinvigorating Gallagher's but keeping it true to its roots has panned out. "It's great when you hear people say, 'I haven't been here in 20 years,'" he said. "They're happy that this is a place they can go back to."

—Jana Zabkova

Gallagher's; 228 W. 52nd St. between Broadway and Eighth Avenue; lunch served daily from noon to 5 p.m.; 212-586-5000; DOH grade: A.