

First Look: Gallaghers Reopens in Midtown Next Week

By Kelly Dobkin
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Photo by: Clay Williams

Vintage steak gets a makeover in midtown with the reopening of 87-year-old Theater District institution, **Gallaghers**, which has been closed since last July. The newly-remodeled space, now owned by Dean Poll, will debut with a new look and a new menu next week. Here's an early peek inside what to expect.

The food: Chef Alan Ashkinaze mostly updates the classics here but mixes things up in a bit in the raw bar section with items like fluke crudo and spicy tuna poke with chile aioli, radish and lime. A hickory coal-fire grill is where the steaks are cooked and offerings include a Porterhouse for two, three or four; boneless sirloin; and a classic filet mignon with a choice of crust (bone marrow, blue cheese, pepper with Makers Mark au poivre). Seafood options include classic dover sole meunière and grilled swordfish.

The service: In line with the retro trend of the moment, waiters will wheel out all dishes on a tableside trolley while dressed in black dinner jackets, a la *Mad Men*.

The space: The space was redesigned by architect Peter Niemitz of Boston-based architecture firm Niemitz Design Group. Upon entering, you'll first notice the redone windowed meat locker which gives a glimpse at the restaurant's aging process. Red leather banquettes and tables will provide 220 seats total. New oak floors and wood-paneled walls give the space an updated yet classic look.

The drinks: The famous horsehoe bar remains after the renovation and while there you can sample one of mixologist Dominic Venegas' creations. Inspired by classic cocktails, expect offerings like the 52nd Street Old Fashioned (Heaven Hill Four Year Old Bourbon, demerara sugar, bitters) and Helen's Diamond Fizz (Pierre Ferrand Cognac, Laird's Apple Brandy, lemon, honey, egg white, sparkling wine).

The Details: 228 West 52nd St.; 212-586-5000