

# The BROILER

STEAKHOUSE  
SINCE 1950



*May we suggest from our lounge, "Gallagher's Irish Pub" a selection from our 27 single malt Scotch and Irish whiskeys, one of our grand Irish beers on tap, a boutique gin or vodka from our Martini Bar, or something from our wine list.*

## Starters

- Oysters on the 1/2 Shell - spicy cocktail sauce & mignonette \$10*
- Dungeness Crab and Shrimp Cakes - lemon aioli \$10*
- Crispy Calamari - remoulade sauce, lemon wedges \$11*
- Roasted Garlic and Cambozola Cheese - sundried cherries relish, crostini \$9*
- Smoked Salmon Rolls - cream cheese, capers, sweet red onion \$9*
- Braised Lamb Quesadilla - goat cheese, sundried tomato pesto, garbanzo bean salad \$10*
- Jumbo Shrimp Cocktail - mango-jicama-cucumber salad, spicy horseradish cocktail sauce \$12*
- House Salad - mixed greens, tomatoes, English cucumber, red onions \$5*
- Caesar Salad - romaine hearts, croutons, anchovies, shaved Pecorino Romano \$7*
- Wedge Salad - iceberg lettuce, blue cheese dressing, bacon, tomato, red onion \$7*
- Warm Goat Cheese Salad - goat cheese marinated in virgin olive oil, thyme & garlic, mixed greens, Kalamata olives, honey-thyme dressing \$9*
- Baby Spinach Salad - tossed with bacon, button mushrooms, candied walnuts, blue cheese and balsamic dressing \$7*
- Wild Mushroom Soup \$5    Soup du Jour \$5*

## From the Grill

*Served with seasonal vegetables and choice of baked, colcannon mashed, lyonnaise potatoes or creamy polenta  
(all of our steaks are hand cut - for larger portions ask your server.)*

- Filet Mignon - 10 oz \$28*
- Bone-in Rib Steak - 14 oz \$27*
- T-Bone - 14 oz \$27*
- USDA Prime New York Strip - 12 oz \$35*
- Broiler Classic Porterhouse - 30 oz \$45*
- Prime Rib of Beef - 12 oz \$26  
au jus and cream horseradish*
- Dixon Superior Farms T-Bone Lamb Chops - 12 oz \$24*
- Cypress Island Salmon Fillet - 7 oz \$20  
cilantro ponzu sauce, tarragon aioli, creamy polenta*
- Maine Lobster Tail - 8 oz \$36*

### FINISHING TOUCHES

\$3

- Béarnaise butter*
- Wild mushrooms in cognac*
- Wedge of Maytag blue cheese*
- Caramelized onions and mushrooms*
- Brandied Dijon-Green-Peppercorn Sauce*

## House Specialties

- Fettuccini Pasta with Prawns and Scallops** - tossed with garlic, capers, chopped tomatoes, prawn butter and wilted arugula \$21
- Chicken Breast** - sautéed with garlic, basil, sundried tomatoes, artichoke hearts, sherry and cream. Colcannon mashed potatoes \$18
- Whiskey Caramelized Salmon Fillet** - colcannon mashed potatoes, cucumbers, sweet garlic and lemon sauce \$20
- Penne Pasta** - tossed with grilled chicken, basil-pesto cream, tomatoes and toasted pine nuts \$17
- Guinness Braised Lamb Shank** - with colcannon mashed potatoes \$17
- Bacon-wrapped Duck Breast** - raspberry balsamic glaze, creamy polenta \$20
- Fish & Chips** - beer battered Atlantic cod, remoulade sauce, steak-cut fries and cole slaw \$12
- Roasted Seasonal Vegetables and Penne Pasta** - roasted red bell pepper, pesto cream sauce \$16
- Prawns, Asparagus and Butter Risotto** - Arborio rice, fresh basil, sundried tomatoes, sherry wine butter sauce \$20

### Filet Mignon & Grilled Prawns

With lemon caper beurre blanc, colcannon mashed potatoes and fresh asparagus \$28

## Salads & Sandwiches

Sandwiches come with shoestring fries or mixed greens

- Grilled Sirloin Steak Salad** - marinated strips of medium-rare sirloin, wild greens, fresh vegetables, artichoke hearts, black olives \$12
- Cobb Salad** - chicken, bacon, blue cheese, chopped egg, romaine, tomato, red onion \$12
- Blackened Salmon Salad** - salmon fillet blackened in Cajun peppers and spices, wild greens, fresh vegetables, tomatoes, red onion \$15
- Prawn and Crab Louis** - romaine and mixed greens, tomato, red onion, egg slices, Louis dressing \$15
- Caesar Salad** - romaine hearts, croutons, anchovies, shaved Pecorino Romano \$10  
with grilled chicken breast \$12 with smoked salmon \$14 with bay shrimp \$12
- Prime Rib French Dip** - thinly sliced prime rib on baguette with au jus \$14
- Smoked Turkey and Brie** - bacon, roasted peppers, arugula and mustard aioli on focaccia \$12
- Chateau Sandwich** - tri-tip sirloin, sliced thin, open face on sour dough, mushroom wine au jus \$12
- Corned Beef Ruben** - sauerkraut, Swiss cheese, and Russian dressing on rye bread \$10
- American Kobe Beef Burger Soz** - lettuce, tomato, pickle, onion, aged cheddar, thousand island, on an onion roll \$13
- Twin Steak** - two tender sirloins brushed with fresh garlic and steak butter, on French rolls \$10

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\*Substitution, alteration, customization, modification, transformation and any other form of personalization, is strictly "encouraged"