

Editors'

CHOICE

Gallaghers Steakhouse

An Authentic NY Steakhouse

What makes Gallaghers so special? Business people, actors, winemakers, bankers, athletes, politicians – you'll find them there, side-by-side, enjoying USDA prime steaks, seafood and the vibe of an authentic New York City steakhouse.

The moment you see the hand-selected prime beef in Gallaghers' store-front meat locker – a New York landmark that might get as many views as the windows of Saks Fifth Avenue – it's easy to understand why so many are attracted to this New York icon. Guests instantly recognize Gallaghers' larger-than-life personality with its warm welcome, world-class service and a menu that offers traditional steakhouse dishes as well as refreshing, contemporary selections.

The welcome is thanks to General Manager Brian Jontow, a steakhouse pro from Ben Benson's, and James Modena, a 35-year Poll Group veteran. Every day of the year, at least one of the two is in the house to greet guests and usher everyone into the Gallaghers' experience. For many, the first stop is Gallaghers' famed horseshoe-shaped bar. Beloved by regulars and the home to what *The New York Times*' Robert Simonson named "the best, most thoughtful steakhouse martini in New York."

Others head straight for one of the cushy red-leather booths in the bar room, or a ringside table near Gallaghers' famed, open kitchen, where chefs have been grilling over red-hot, hickory coals since 1927. Regardless of where they're seated, guests recognize this is a unique steakhouse, unlike the typical corporate chains. A perfect example of this is the service. Waiters are seasoned professionals, many of whom have 30+ years with Gallaghers and who provide a reminder of the



Gallaghers' entrance and the street view of the meat locker (upper right); meat locker (above); dining area and kitchen (lower left); bar (lower right)

golden days of destination dining – table-side choreography, expertly offering stealth gueridon-service that is at once attentive and non-intrusive.

The wine list, while not overwhelming, offers an impressive selection of classic Bordeaux, Burgundy and big American reds, as well as great Champagnes and celebratory white wines that pair perfectly with the main event – the food.

Gallaghers' a la carte menu is classic steakhouse fare – truly spectacular dry-aged USDA prime steaks, chops, lobster, grilled fish and all the side dishes New Yorkers love – plus refreshing additions, including the chef's signature shrimp dumplings, hamachi crudo and creamy burrata with coal-fired peppers. Insider tip: because Gallaghers' prime rib was recently named among *New York* magazine's "absolute best," it sells out every day so reserve yours prior

to arrival. Classic and homemade, desserts include chocolate layer cake, key lime pie, banana splits, and Gallaghers' coveted cheesecake, arguably the best you'll find anywhere in New York City.

That is why Gallaghers is the kind of joint where you'll find rockers sitting shoulder-to-shoulder with bankers in suspenders. It is for those who appreciate the taste of the good life, only better. Judging from the reaction of restaurant reviewers, including the latest Michelin Guide 2020 that raves about "Gallaghers iconic character" and "contemporary-minded fare", Gallaghers delivers the classic NY Steakhouse experience. In a city where diners expect authenticity, Gallaghers has succeeded in remaining true to its history.

Gallaghers Steakhouse (228 West 52 Street New York City 212.586-5000) is centrally-located in Midtown Manhattan. It is open for lunch and dinner 365 days a year, and features an iconic bar, a la carte dining and a private event space. ●

