

SMALL PLATES

Fresh Mussels

Cast-iron seared, Prince Edward Island mussels with lemon, garlic and butter
+ Full Order \$19 Half Order \$13 +

Montana Egg Rolls — 15

Gallagher's Ranch chopped steak, onions, wild mushrooms and sage

Crab Cakes — 16

Pan seared lump red claw, house-made roasted garlic aioli and Szechuan chili oil

Duck Drumettes — 15

Crisp drumettes tossed in a honey orange and sweet chili sauce

Fried Brussels Sprouts — 13

Tossed in a honey balsamic glaze with caramelized onions

Shrimp Cocktail — 16

Jumbo Shrimp with our house-made old-bay and dill cocktail sauce

Shrimp & Grits — 18

Smoked gouda grits topped with Cajun style shrimp & andouille sausage with black beans, corn, and tomato finished with a lime zest

FROM THE GARDEN

House Salad — 6 / 12

Mixed greens with shredded carrots, cucumber, cherry tomato, red onion and croutons

Grilled Caesar Salad — 7 / 14

A steakhouse classic with fried capers, fresh Parmesan and house made Caesar

Iceberg Wedge — 7 / 14

Candied bacon, caramelized onion, confit tomatoes, and bleu cheese dressing

Winter Spinach Salad — 7 / 14

Fresh spinach, toasted pine nuts, dried cranberries, chèvre and a maple-cinnamon vinaigrette

CARBON COUNTY STEAKS

Our hand cut steaks are served with seasonal vegetables and choice of baked potato, mashed potato or wild rice.

New York Strip* — 38

10 oz cut

Tenderloin* — 42

6 oz cut

Cowboy Coffee Ribeye* — 49

Our signature blend of seasonings paired with a sweet-spiced rum coffee sauce -12 oz cut

Ribeye* — 46

14 oz cut

Delmonico* — 78

Bone-in beef Tomahawk Chop served medium-rare - 40 oz cut

Gallagher's Cut of the Day*

*Sustainable, natural beef featured from our local, partnership ranch in Clark, Wyoming.
Your server will highlight today's selection.*

ENTRÉES

Beef Stroganoff — 28

Sautéed beef tips, wild mushrooms and sherry cream sauce over fettuccine pasta

Bison Meatballs — 32

Topped with caramelized onions, a creamy smoked gouda and Parmesan sauce

Stuffed Portobello Mushroom — 24

Marinated Portobello stuffed with a blend of smoked Gouda, chèvre and queso fresco, with roasted red peppers, and crushed pecans; topped with a balsamic reduction

Pork Loin* — 37

Herb rubbed and apple cider marinated then sliced and served with house made chimichurri

Miso Salmon* — 40

Grilled filet topped with a house made orange ginger miso sauce and garnished with sesame seeds and scallions - 7 oz

Seafood Pasta* — 34

Angel hair pasta with shrimp, clams, tomato, fresh arugula and a light white wine sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.