

SAVOR



GALLAGHERS IN BOCA RATON OFFERS A NEW YORK-STYLE STEAK HOUSE EXPERIENCE.



OPENINGS

KING OF THE HILL

A NEW YORK INSTITUTION OF NEARLY 100 YEARS EXPANDS TO BOCA RATON

BY MARY MURRAY

Imagine if you will Manhattan in the 1920s, when showgirls and bootleggers shaped culture, defied norms, and broke laws with abandon. It is within this milieu that **Gallagher's** was born, established as a speakeasy in 1927 by Ziegfeld girl Helen Gallagher and gambler Jack Solomon. Nestled in the Theater District, Gallagher's transformed from a Prohibition-era hot spot to a reputable steak house where

of its glory days. When conceiving this first expansion, Poll was drawn to Palm Beach County, which has seen a surge of New York transplants, and Boca Raton, in particular, a community he and his family have visited for years. He's opened the SoFlo Gallagher's with seasoned management pros from his Manhattan team as well as executive chef Alan Ashkinaze, who has been with the restaurant since Poll purchased it a decade ago.

At the heart of the Gallagher's experience is its culinary program. Start with a classic cocktail like the Gallagher's Negroni and don't skimp on the breadbasket, which cradles a sesame bread and a sweet-but-not-too-sweet date and nut bread. Tried-and-true apps and salads hint at the eatery's early twentieth-century origins, including a Caesar that smacks of anchovies and a French onion soup clothed in a thick layer of provolone, parmigiana, and Gruyère. (Ask your server about the "Other Soup," a Prohibition relic.) The steaks and chops are cooked over hickory coal grills and available with signature toppings and rubs; we recommend the pepper crust with Maker's Mark au poivre. A supporting cast of sides—from a pillow of hash browns to onion rings, broccoli rabe, and brussels sprouts—round out the ensemble. The curtain call comes in the form of authentic New York cheesecake that will transport you to the Great White Way of yesteryear. (gallagher'snysteakhouse.com)

Broadway stars, sports legends, politicians, socialites, and the like gathered for (now legal) martinis, prime rib, and creamed spinach. Many of their portraits grace the walls of the new Gallagher's location in Boca Raton, which debuted earlier this summer.

Stepping into Gallagher's Boca—designed inside and out by Boston's Niemitz Design Group—is like time traveling to the Runyonesque Roaring Twenties. Leather banquettes (in the same green hue as the long, domed, monogrammed awning that welcomes diners) augment the warmth of the mahogany walls and pecky cypress ceilings. A horseshoe bar anchors the space, which is lined with a glass-enclosed kitchen to the back and meat locker to another side; the latter contains steaks dry-aged in-house for a minimum of 21 days. The uniformed service team deftly navigates the dining room—crowded and buzzing with conversation à la NYC—delivering food via trolley cart, swiping the custom linens clean of crumbs, and bantering with patrons as if they're family.

This ambience is all part of the Gallagher's allure. Restaurateur Dean Poll took the Gallagher's helm in 2013 and embarked upon a nearly \$8 million restoration



PALM BEACH INFLUENCE