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# Appetizers

## Pan Roasted Sea Scallops

Honey-Ginger Glaze with Soba Noodles & Vegetable Stir-Fry  
9

## Peppered Beef Tenderloin Bruschetta

Arugala Salad & Shaved Parmesan  
8

## Almond Baked Goat Cheese

Red Pepper-Fennel Sauce, Herb Oil & Grilled Pita  
8

## Twin Crab Cakes

Vegetable Slaw & Citrus-Herb Aioli  
10

## Caramelized Onion Tart

Creamy Blue Cheese, Thyme, Apple & Cider-Calvados Reduction  
7

## Shrimp Cocktail

Classic Tomato-Horseradish Sauce  
10

## Short Rib Ravioli

Julienne Vegetables & Red Wine-Foie Gras Sauce  
8

# Soups and Salads

## Classic Lobster Bisque

6

## Baked French Onion Soup

Garlic Crouton with Gruyere Cheese  
6

## Allgauer's Salad

Mixed Greens with Bleu Cheese, Peppered Walnuts, Pears & Sherry Vinaigrette  
6

## Classic Caesar Salad

Tossed with Our House-made Dressing & Croutons  
6

## Mixed Greens

Marinated Artichokes, Tomatoes, Olives,  
Goat Cheese-Pinenut Crostini & Lemon Herb Vinaigrette  
6

## Steak House Wedge

Diced Tomato, Red Onion, Crumbled Blue Cheese & Blue Cheese Dressing  
6

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20% Gratuity will be added for Parties of 6 or more  
Entrée Splitting charge - \$5

# Entrées

*Includes Your Choice of Today's Soup or House Salad - Substitute Specialty Soup or Salad - \$4  
Coupons Not Valid Towards Moderate Portions*

|   |    |
|---|----|
| <b>Mediterranean Shrimp</b>   |    |
| Couscous, Feta, Capers, Roasted Peppers & Greek Pesto.....                  | 26 |
| Moderate Portion.....   | 17 |
| <i>Suggested Wine: Kim Crawford Sauvignon Blanc</i>                         |    |
| <b>Chicken "Chop"</b>   |    |
| Creamy Spinach, Garlic Mashed Potato & Natural Au jus .....                 | 23 |
| <i>Suggested Wine: Beringer Chardonnay</i>                                  |    |
| <b>Maple Brined Pork Tenderloin</b>   |    |
| Sweet Potato-Bacon Hash & Rosemary-Stone Ground Mustard Sauce.....          | 24 |
| <i>Suggested Wine: Estancia Pinot Noir</i>                                  |    |
| <b>Sesame-Seared Ahi Tuna</b>   |    |
| Served Rare with Wasabi Mashed Potatoes & Ginger-Soy Glaze .....            | 28 |
| Moderate Portion.....   | 18 |
| <i>Suggested Wine: Santa Margherita Pinot Grigio</i>                        |    |
| <b>Prosciutto Wrapped Veal Roulade</b>                                      |    |
| Fontina, Spinach, Red Pepper, Herbed Angel Hair & Roasted Tomato Sauce....  | 28 |
| <i>Suggested Wine: Graffigna Malbec</i>                                     |    |
| <b>Spiced Rubbed Salmon</b>   |    |
| Poblano-Corn Potato Cake & Mango-Avocado Relish .....                       | 26 |
| Moderate Portion.....   | 17 |
| <i>Suggested Wine: Erath Pinot Noir</i>                                     |    |
| <b>Grilled Vegetables</b>   |    |
| Soft Parmesean-Herb Polenta, Goat Cheese & Balsamic Glaze .....             | 21 |
| Moderate Portion .....  | 15 |
| <i>Suggested Wine: Jacob's Creek Shiraz</i>                                 |    |
| <b>Roasted Duck Breast</b>  |    |
| Duck Leg Confit, Chili-Honey Glazed Butternut Squash & Raspberry Demi ..... | 28 |
| <i>Suggested Wine: Greg Norman Shiraz</i>                                   |    |
| <b>Potato Crusted Halibut</b>   |    |
| Baby Vegetables & Citrus-Thyme Beurre Blanc.....                            | 28 |
| Moderate Portion.....   | 18 |
| <i>Suggested Wine: Chateau St. Jean Chardonnay</i>                          |    |

# ALLGAUER'S

## steaks and Chops

|   |    |  |    |
|---|----|--|----|
| <b>20-oz. Bone-In Rib-Eye Steak Au Jus.....</b>         | 35 | <b>Thick-Cut Pork Chop - 14 oz. ....</b>     | 27 |
| Baked Potato Fries & Horseradish-Bacon Compound Butter  |    | Loaded Mac-N-Cheese & Natural Gravy          |    |
| <i>Suggested Wine: Beringer Knights Valley Cabernet</i> |    | <i>Suggested Wine: Mainstreet Merlot</i>     |    |
| <b>New York Strip - 12 oz. ....</b>                     | 34 | <b>Oven Roasted Lamb Chops.....</b>          | 33 |
| Spinach-Asiago Stuffed Mushrooms                        |    | White Beans, Artichokes, Tomato              |    |
| & Roasted Garlic Sauce                                  |    | & Fresh Herb Butter                          |    |
| <i>Suggested Wine: Rutherford Hill Merlot</i>           |    | <i>Suggested Wine: Montevina Zinfandel</i>   |    |
| <b>Grilled Beef Tenderloin Medallions.....</b>          | 32 | <b>Filet Mignon - 8 oz.....</b>              | 34 |
| Potato-Mushroom Gratin & Red Wine-Blue Cheese Butter    |    | <b>10 oz.....</b>                            | 38 |
| Moderate Portion .....                                  | 21 | Mashed Potatoes & Bordelaise Sauce           |    |
| <i>Suggested Wine: Mainstreet Cabernet</i>              |    | <i>Suggested Wine: J.Lohr Seven Oaks Cab</i> |    |

20% Gratuity will be added for Parties of 6 or more • Entrée Splitting charge - \$5

The DuPage County Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness