

# Appetizers

**Twin Crab Cakes**  
Vegetable Slaw & Citrus-Herb Aioli  
10

**Balsamic Roasted Portabella Mushroom**  
Asparagus, Tomato & Bleu Cheese  
8

**Shrimp & Green Bean Tempura**  
Thai Chile Sauce  
9

**Peppered Beef Tenderloin Bruschetta**  
Arugala Salad & Shaved Parmesan  
9

**Grilled Jumbo Sea Scallops**  
Prosciutto, Melon & Basil  
9

**Grilled Corn Polenta**  
Grilled Vegetables, Goat Cheese & Roasted Tomato Vinaigrette  
8

**Grilled Seafood Sausage**  
Petite Frisee Salad & Honey Tarragon Sauce  
9

**Shrimp Cocktail**  
Classic Tomato-Horseradish Sauce  
11

**Baked Brie Cheese**  
Grilled Fruit, Flat Bread & Almonds  
8

# Soups and Salads

**Classic Lobster Bisque**  
.....7

**Baked French Onion Soup**  
Baked with Gruyere Cheese .....7

**Allgauer's Salad**  
Mixed Greens with Bleu Cheese, Peppered Walnuts, Pears & Sherry Vinaigrette .....7

**Classic Caesar**  
Tossed with Our House-made Dressing .....7

**Steak House Wedge**  
Diced Tomato, Red Onion, Bleu Cheese Crumble & Bleu Cheese Dressing .....7

**Baby Spinach**  
Avocado, Strawberry, Crispy Wonton & Mango Vinaigrette .....7

**Petite Nicoise Salad**  
Seared Tuna, French Beans, Red Potato, Olives & Lemon Vinaigrette.....10

20% Gratuity will be added for Parties of 6 or more  
Entrée Splitting charge only available on Steaks & Chops - \$5

# Entrées

Now Offering Half Portions  
Includes Your Choice of Today's Soup or House Salad  
Substitute Specialty Soup or Salad - \$4

<b>Shrimp &amp; Scallop Roasted Tilapia</b> Chorizo Rice & Citrus-Cilantro Mojo .....16/27 <i>Suggested Wine: Kim Crawford Sauvignon Blanc</i>
<b>"BLT" Salmon</b> Grilled Ciabatta, Bacon Braised Greens & Tomato Vinaigrette.....16/27 <i>Suggested Wine: Lynfred Viognier</i>
<b>Chicken "Chop"</b> Creamy Spinach, Garlic Mashed Potato & Natural Au jus .....14/23 <i>Suggested Wine: Beringer Chardonnay</i>
<b>Sesame-Seared Ahi Tuna</b> Served Rare with Wasabi Mashed Potatoes & Ginger-Soy Glaze .....17/28 <i>Suggested Wine: Santa Margherita Pinot Grigio</i>
<b>Roasted Pork Tenderloin</b> Shrimp, Corn & Poblano Tamale w/ Fresh Mango Salsa .....15/26 <i>Suggested Wine: Estancia Pinot Noir</i>
<b>Honey-Green Tea Glazed Duck Breast</b> Duck Leg Confit & Asian Vegetable Crepe .....17/28 <i>Suggested Wine: J. Lohr Riesling</i>
<b>Wild Mushroom Canneloni</b> Roasted Peppers, Spinach & Boursin Cheese .....13/22 <i>Suggested Wine: Coppola Pinot Noir</i>
<b>Potato-Crusted Halibut</b> Baby Vegetables & Citrus-Thyme Beurre Blanc .....17/28 <i>Suggested Wine: Trincherio Chardonnay</i>
<b>Sautéed Chicken Breast Medallions</b> Capers, Olives, Tomatoes, Feta & Angel Hair Pasta .....14/23 <i>Suggested Wine: Chateau St. Jean Chardonnay</i>
<b>Veal Tenderloin Oscar</b> Asparagus, Lump Crab & Béarnaise Sauce .....18/30 <i>Suggested Wine: Inspired Sangiovese</i>

# Steaks and Chops

All our Beef is USDA Prime

<b>Filet Mignon - 8 oz. or 10 oz.</b> Mashed Potatoes & Roasted Garlic Sauce..... 8oz.....34      10oz .....38 <i>Suggested Wine: J. Lohr Seven Oaks Cabernet</i>	
<b>20-oz. Bone-In Rib-Eye Steak Au Jus</b> .....35 Mashed Potatoes & Horseradish-Bacon Compound Butter <i>Suggested Wine: Beringer Knights Valley Cabernet</i>	<b>Grilled Beef Tenderloin Medallions</b> .....32 Potato-Mushroom Gratin & Cabernet-Bleu Cheese Butter <i>Suggested Wine: Trincherio Cabernet</i>
<b>New York Strip - 12 oz.</b> .....34 Roasted Baby Red Potatoes & Bordelaise Sauce <i>Suggested Wine: Beringer Merlot</i>	<b>Thick-Cut Pork Chop - 14 oz.</b> .....27 Yukon Smashed Potatoes & Natural Gravy <i>Suggested Wine: Trincherio Merlot</i>
<b>Grilled Lamb Chops</b> .....34 Goat Cheese Crust, Pinenuts, Orzo & Rosemary Jus <i>Suggested Wine: Greg Norman Shiraz</i>	<b>Grilled Flat Iron Steak &amp; Sea Scallops</b> .....29 Rice Pilaf & Vera Cruz Relish <i>Suggested Wine: Montevinea Zinfandel</i>

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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