

ALLGAUER'S

BISTRO IN THE PARK

DINNER MENU

APPETIZERS

AHI POKE*

Ahi Tuna, Onion, Sesame Seed, Avocado. \$12

A MARYLAND LUMP CRAB CAKES

Poblano Sauce, Roasted Peppers, Mango Relish. \$14

SEARED JUMBO SCALLOPS*

Scallops, Seaweed Salad, Orange Balsamic Reduction. \$13

CHILI GLAZED MINI BEEF SKEWERS*

Marinated Grilled Beef. \$13

GRILLED SHRIMP COCKTAIL*

Brandy Cocktail Sauce, Meyers Lemon. \$14

FRIED CALAMARI*

Corn Flour, Sweet Peppers, Spicy Marinara Sauce. \$13

PORK BELLY HONEY BALSAMIC GLAZE*

Crostini, Mustard, Jicama and Arugula. \$13

SOUPS

SOUP OF THE DAY

Made Fresh Daily. \$5

FRENCH ONION

Swiss Cheese, Provolone Cheese, Croutons. \$6

A WHITE BEAN CHILI*

Spicy Beef and Chorizo, White Beans Topped with Sour Cream. \$6

SALADS

ADD TO ANY SALAD

Grilled Chicken. \$3 Grilled Shrimp. \$4

Grilled Beef or Salmon. \$5

A ALLGAUER'S*

Mixed Greens, Pear, Apple, Spiced Walnuts, Goat Cheese, Cranberries, Balsamic Vinaigrette. \$8/\$11

CAESAR

Hearts of Romaine or Kale, Parmesan Cheese, Crostini and Classic Caesar Dressing. \$7/\$9

WEDGE*

Iceberg Lettuce, Onion, Tomato, Egg, Bacon, Maytag Bleu Cheese Dressing. \$7/\$9

RASPBERRY SPINACH*

Baby Spinach, Gorgonzola Cheese, Spiced Pecans, Fresh Raspberries, Caramelized Pineapple, Raspberry Vinaigrette. \$9/\$11

CAPRESE*

Avocado, Fresh Mozzarella, Heirloom Tomatoes, Basil and Balsamic Reduction. \$8/\$10

PASTA ENTRÉES

ADD TO ANY PASTA

Grilled Chicken. \$3 Grilled Shrimp. \$4

Grilled Beef or Salmon. \$5

ALLGAUER'S MAC & CHEESE

With Butter Croissant Crust. \$15

LINGUINE ALFREDO

Linguine, Richy Creamy Alfredo Sauce, Broccoli, Topped with Shredded Asiago. \$15

PENNE ALLA VODKA

Penne Pasta, Prosciutto, Vodka Tomato Sauce, Grated Parmesan Cheese. \$16

STEAKS & CHOPS

All Steaks, Chops & Fish include House Salad or Soup of the Day with Your Choice of Starch and Vegetable.

Preparation: Grilled, Blackened or Seared

Sauces: Peppercorn Brandy, Caramelized Pearl Onion Demi-Glace, Béarnaise or Roasted Garlic Cream

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|--|----------|-----------|
| FILET MIGNON* | 6oz \$33 | 8oz \$37 |
| NEW YORK STRIP STEAK* | | 12oz \$33 |
| BONE-IN RIBEYE* | | 14oz \$35 |
| PORTERHOUSE* | | 14oz \$33 |
| AGED TOP PRIME TOP BUTT STEAK* | | 8oz \$27 |
| 8 HR BEER BRAISED SHORT RIB* | | 8oz \$29 |
| SEARED BONE-IN CHICKEN BREAST* | | \$26 |
| Roasted Cherry Tomatoes, Peas, Artichoke. | | |
| SEARED DUCK BREAST* | | \$27 |
| Plum, Elderflower Emulsion. | | |
| GRILLED THICK PORK CHOP* | | \$26 |
| Tomatillo, Green Apple, Honey, Micro Cilantro. | | |

SEAFOOD

GRILLED SWORDFISH

Fried Capers, Lemon, Parsley, Micro Greens.

A GRILLED SALMON

Coconut Milk, Ginger, Chili Flakes, Cilantro. \$26

SEARED SEA BASS*

Roasted Beet Puree, Garlicky Kale, Beet Straws. \$32

AHI TUNA*

Seared Rare, Avocado, Seaweed Salad, Soy, Ginger Lime. \$28

SHRIMP SCAMPI

Roasted Garlic Sauce with Linguine. \$27

SIDES

STARCHES

Baked Potato*

Vegetable Risotto*

Twice-Baked Potato*

Pesto Gnocchi

Garlic Mashed*

VEGETABLES

Grilled Asparagus*

Brussels Sprouts with Cracked Pepper*

Green Beans*

Baby Carrots*

Creamed Spinach*

A Allgauer's Signature Dish *Gluten Free Dish

Wisconsin Department of Health warns that consuming raw or undercooked meat, seafood, or poultry can cause food borne illness.

Parties of 6 or more subject to 20% gratuity included on the check.

ALLGAUER'S

BISTRO IN THE PARK

WINE

SPARKLING & CHAMPAGNE

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|--------------------------------------|------------|------|
| Freixenet Blanc de Blanc, Cava Spain | \$8 Split | \$27 |
| Martini Asti Spumante, Italy | \$10 Split | \$34 |
| Chandon Brut, Napa | | \$40 |
| Santa Margherita Prosecco, Italy | | \$50 |
| Moet & Chandon White Star, France | \$12 Split | \$50 |

WHITE

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|---------------------------------------|------|------|
| Grand Cru Pinot Grigio, CA | \$6 | \$24 |
| Stellina di Notte Pinot Grigio, Italy | \$8 | \$32 |
| Santa Margherita Pinot Grigio, Italy | \$13 | \$52 |
| Markham Sauvignon Blanc, Napa Valley | \$8 | \$32 |
| Dashwood Sauvignon Blanc, New Zealand | \$9 | \$36 |
| Grand Cru Chardonnay, CA | \$6 | \$24 |
| Clos du Bois Chardonnay, CA | \$9 | \$36 |
| Butternut Chardonnay, CA | \$10 | \$39 |
| Grand Cru White Zinfandel, CA | \$6 | \$24 |
| Stemmari Moscato, Sicily | \$8 | \$32 |
| Chateau St. Michelle Riesling, WA | \$8 | \$32 |
| B&G Vouvray, France | \$10 | \$39 |

RED

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|---|------|------|
| Wild Oats Pinot Noir, Edna Valley | \$8 | \$32 |
| Jargon Pinot Noir, CA | \$8 | \$32 |
| Sterling Pinot Noir, Carneros CA | | \$58 |
| Lote 44 Malbec, Argentina | \$9 | \$36 |
| Morse Code Shiraz, Australia | \$8 | \$32 |
| Sterling Merlot, CA | \$8 | \$32 |
| Rutherford Hill Merlot, Napa CA | | \$58 |
| Sterling Cabernet Sauvignon, CA | \$10 | \$39 |
| Clos du Bois Cabernet Sauvignon, CA | \$12 | \$46 |
| Rutherford Hill Cabernet Sauvignon, Napa CA | | \$60 |
| Castello di Querceto Chianti, Italy | \$7 | \$32 |
| 7 Deadly Zins, Lodi CA | \$10 | \$39 |

BEER

DRAFT

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|--|---------------------------------|
| New Glarus Spotted Cow 6.50 | New Glarus Moon Man 6.50 |
| New Glarus Two Women 6.50 | New Glarus Pick 4 Shooters 7.50 |
| Ask Your Server About New Glarus Seasonal Drafts | |
| Draft Special 4.75 | |

DOMESTIC

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|------------------|---------------------|-------------------------|
| Bud Light 4.75 | Budweiser 4.75 | Budweiser Platinum 5.25 |
| Coors Light 4.75 | High Life 4.75 | Leinenkugel Red 5.75 |
| MGD 4.75 | Michelob Ultra 4.75 | Miller Lite 4.75 |
| Miller 64 4.75 | PBR 4.75 | Sam Adams 6.50 |

IMPORT & MICRO BREW

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| Amstel Light 6.75 | Beck's 6.75 | Blue Moon 6.75 |
| Corona 6.75 | Corona Light 6.75 | Dos Equis Amber 6.75 |
| Guinness 6.75 | Heineken 6.75 | New Castle 6.75 |
| Rolling Rock 4.75 | Spaten Lager 6.75 | Stella Artois 6.75 |

NON-ALCOHOLIC

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|---------------------|-----------------------|----------------|
| O'Doul's Amber 4.25 | O'Doul's Regular 4.25 | St. Pauli 4.25 |
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SODAS, COFFEE & NON ALCOHOLIC BEVERAGES

SODA \$2.50

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|--------------|-----------|----------|----------|
| Coke | Diet Coke | Sprite | Iced Tea |
| Mello Yellow | Root Beer | Lemonade | |

SPRECHER \$3

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|-----------|------------|-------|--------|
| Root Beer | Cream Soda | Grape | Orange |
|-----------|------------|-------|--------|

ALLGAUER'S SIGNATURE COFFEE Regular or Decaf \$2.50

RED BULL & RED BULL SUGAR FREE \$3

SIGNATURE COCKTAILS

MR. A'S MARTINI*

Grey Goose Le Melon, Grey Goose La Poire, St. Germain Elderflower Liqueur, Fresh Lemon Juice, splash of Lemonade, garnished with a Lemon Twist. \$12

SIDECAR 2 WAYS*

1. Copper & Kings Floodwall Apple Brandy, Lemon Juice, Good Land Orange Liqueur, Honey and The Bitter Truth Peach Bitters, sugar rim. \$9
2. Copper & Kings Craft Brandy, Lemon Juice, Good Lane Orange Liqueur, Simple Syrup, Bitter Truth Orange Bitters, sugar rim \$9

SPICED DAIQUIRI*

Captain Morgan Rum, Bacardi Banana Rum, lime Juice, splash of Pineapple \$10

KISS OF THE WOMAN*

Langley's Gin, Nonino Amaro, St. Germain Elderflower Liqueur, Fresh Lemon Juice \$8

THE ORIGINAL MOSCOW MULE*

Smirnoff Vodka, Rocky's Ginger Beer, Lime Juice \$9

CHOOSE YOUR OWN MARGARITA*

Agavales Silver Tequila with Triple Sec, Fresh Lime Juice, Salted Rim \$7
Patron Silver or Don Julio Silver with Good Land Orange Liqueur, Fresh Lime Juice, salted rim \$10

CAPRICCIO SPARKLING SANGRIA* Over ice, with Orange Wheel \$8

BARREL AGED OLD FASHIONED*

Copper & Kings Craft Brandy, Good Land Orange Liqueur, Maraska Maraschino Liqueur, Bitter Truth Old Time Bitters and Orange Bitters \$10

BULLEIT BARREL AGED MANHATTAN*

Bulleit Bourbon, Angostura Amaro, Yzaguirre Sweet Vermouth, Bitter Truth Old Time Aromatic Bitters and Orange Bitters \$10

WEEKLY SPECIALS

HAPPY HOUR MONDAY - FRIDAY

\$3 Domestic Bottles and Glasses of House Wine
Select Appetizers \$3 from 3-4pm | \$4 from 4-5pm | \$5 from 5-6pm
In Bar Only

THURSDAY BEST BURGER & BEER SPECIAL

Half pound Allgauer's Burger seasoned to perfection with Wisconsin Aged Sharp Cheddar Cheese, Lettuce, Tomato, Pickle, Special Allgauer's Sauce served on a Butter Bun with your choice of French Fries, Sweet Potato Fries or Homemade Chips, along with Domestic Beer for only \$7. Substitute New Glarus Tap for \$2 More. Carryout \$8.

Extra Charge for any Substitutions or Additions such as Mayo, Onion, Mushrooms, 1000 Island Dressing, Pretzel Bun, Bacon, Extra Cheese 75¢

FRIDAY ALL-YOU-CAN-EAT FISH FRY

Your Choice of Baked or Fried Cod, or Fried Perch, or Fried Walleye. Includes House Salad or Homemade New England Clam Chowder. Served with Homemade Potato Pancakes, Coleslaw, French Fries, Tartar Sauce, and Apple Sauce. \$12.95
Dinner is served Plated. Lunch Buffet is Baked and Fried Cod Only.
Gluten Free Option Available - Please Ask Your Server.

SATURDAY NIGHT ALL-YOU-CAN-EAT PRIME RIB BUFFET 5-9PM

All-You-Can-Eat, Mouthwatering, Tender, Hand-Carved, Roast Prime Rib, Soup du Jour, Salads, Pastas, Potato, Fresh Vegetables and
Dessert. Add Crab Legs \$4 | \$19.95 Adults | \$10.95 Children (4-9 years)
No Coupons, Discounts or Offers May be Applied.

Gustav Allgauer came to America from Germany as a boy in the early 1900's with only \$3.65 in his pocket. Mr. Allgauer worked as a dishwasher, bus boy, cook, waiter, and bartender; holding every job in the trade before he ventured into business for himself in 1936. Allgauer's restaurants built their reputation with 2-pound lobsters and oversize prime steaks. Today Allgauer's stays true to its roots offering a great meal at affordable prices that remain approachable for visitors from abroad as well as our local neighborhood. We are proud to carry on Gustav Allgauer's tradition by featuring our version of the original shrimp cocktail and a Wisconsin take on the traditional garlic bread. We continue to source non processed foods with local partners and prepare all of our dishes in Allgauer's scratch kitchen. Today, Allgauer's restaurants are still proudly operated by the Allgauer family with locations in Alsip, Lisle, and Northbrook, Illinois as well as Milwaukee, Wisconsin.

Parties of 6 or more subject to 20% gratuity included on the check.