

# ALLGAUER'S

BISTRO IN THE PARK

## APPETIZERS

- A** MARYLAND LUMP CRAB CAKES  
Poblano Sauce, Roasted Peppers, Mango Relish. \$14
- FRIED CALAMARI\*  
Corn Flour, Sweet Peppers, Spicy Marinara Sauce. \$12
- CHILI GLAZED MINI BEEF SKEWERS\*  
Marinated Grilled Beef. \$13
- QUESADILLAS  
Avocado, Pico de Gallo, Sour Cream.  
Grilled Chicken. \$12 Vegetable. \$10
- AHI POKE\*  
Ahi Tuna, Onion, Sesame Seed, Avocado. \$12
- TOWERING GARLIC BREAD & WISCONSIN CHEESE FONDUE  
Garlic Bread, Creamy Cheese Fondue. \$9
- GRILLED SHRIMP AND CHORIZO SKEWERS\*  
Avocado and Cilantro Oil. \$13
- PORK BELLY HONEY BALSAMIC GLAZE\*  
Mustard, Jicama and Arugula. \$12
- HUMMUS, CARROT & CELERY STICKS  
With Warm Naan Bread. \$9
- CHICKEN WINGS\*  
Buffalo, BBQ Sauce, or Chili Sauce, Celery and Bleu Cheese Sauce. \$9
- WISCONSIN CHEESE CURDS  
White Cheddar Curds, House Dip. \$8
- MILWAUKEE CHEESE & SAUSAGE BOARD  
Milwaukee Variety of Cheese and Sausage, Nuts and Jam. \$12
- LOADED NACHOS\*  
Cheese, Black Olives, Onions, Jalapeños, Tomatoes, Sour Cream, Guacamole. \$9  
Add Chicken or BBQ Pork. \$3
- FRESH TORTILLA CHIPS\*  
Salsa and Guacamole. \$8
- SOUTHWEST BEEF SLIDERS  
Pepper Jack Cheese, Chipotle Ketchup, Pretzel Bun. \$11

## 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
- RASPBERRY SPINACH\*  
Baby Spinach, Gorgonzola Cheese, Spiced Pecans, Fresh Raspberries,  
Caramelized Pineapple, Raspberry Vinaigrette. \$9/\$11
- WEDGE\*  
Iceberg Lettuce, Onion, Tomato, Egg, Bacon, Maytag Bleu Cheese Dressing.  
\$7/\$9
- ANCIENT GRAIN SALAD  
Quinoa Wheat Berries, Jicama, Roasted Pepper, Oranges, Smoked Almonds,  
Lemon Vinaigrette. \$7/\$9
- CAPRESE SALAD\*  
Avocado, Fresh Mozzarella, Heirloom Tomatoes, Basil and Balsamic Reduction.  
\$7/\$9

**A** Allgauer's Signature Dish

\*Gluten Free Dish

## BURGERS

Hand Packed Half Pound Burgers Served with French Fries,  
Sweet Potato Fries, Fruit or Homemade Chips.

- CHEESEBURGER  
With Choice of Cheese, Served on a Butter Bun. \$10
- BLACK & BLEU  
Blackened, Wisconsin Bleu Cheese, Served on a Butter Bun. \$12
- A** ALLGAUER'S BURGER  
Wisconsin Aged Cheddar, Hickory Smoked Bacon, House Famous Sauce,  
Served on a Butter Bun. \$12
- FRENCH ONION  
Mozzarella Cheese, Herb Cheese, Beer Battered Onion Strings, Served on a  
Pretzel Bun. \$11
- TURKEY BURGER  
Rich Lean Turkey Meat, Sautéed Mushroom and Onions, Provolone Cheese.  
Served on Multi Grain Bread. \$11
- GRILLED CHEESE SANDWICH BURGER  
Our Famous Grilled Cheese Sandwich with a Half Pound Burger Added.  
Served on Panini Bread. \$12

\*Gluten Free Options Available\*

## SANDWICHES

All Sandwiches Served with French Fries, Sweet Potato Fries,  
Fruit or Homemade Chips.

- TURKEY OR VEGGIE WRAP  
Honey Roasted Turkey, Lettuce, Tomatoes, Onions, Spicy Hummus, Served on a  
Honey Whole Wheat Wrap. \$10
- REUBEN  
Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Served on  
Multi Rye Bread. \$10
- CUBAN  
Smoked Pork, Orange Chili Glaze, Pickled Cucumber, Capicola, Swiss Cheese,  
Mustard, Served on a Pretzel Roll. \$11
- A** PRIME RIB PHILLY  
Shaved Prime Rib, Peppers, Mushrooms, Onion, Provolone Cheese, Au Jus Sauce,  
Served on a Hoagie Roll. \$11
- DELUXE GRILLED CHEESE  
Cheddar, Provolone, Swiss and Garlic Cheese, Bacon, Avocado, Tomato, Served  
on Panini Bread. \$9 Add Grilled Chicken. \$3
- A** TUSCAN GRILLED CHICKEN  
Grilled Chicken, Fresh Mozzarella Cheese, Pancetta, Tomatoes, Pesto Mayo,  
Served on Toasted Tomato Focaccia. \$11
- TRIPLE DECKER CLUB  
Ham, Turkey, Swiss Cheese, Lettuce, Tomato, Bacon, Garlic Mayo, Served on  
Multi Grain Bread. \$10
- MILWAUKEE BEER BRATWURST  
Usinger Bratwurst, Sauerkraut, Onions, Served on Bavarian Pretzel. \$9
- B(E)LT  
Bacon, Lettuce, Egg, Arugula, Tomato and Garlic Mayo, Served on Ciabatta. \$9
- WISCONSIN MUFFULETTE  
Olive Spread, Giardiniera Vegetables, Usinger's Mortadella, Salami, Capocollo,  
Provolone Cheese, Lettuce and Tomato, Served on Ciabatta. \$10

\*Gluten Free Options Available\*

## FLAT BREAD PIZZA

- BUILD YOUR OWN PIZZA  
Cheese. \$9  
Additional Toppings: Italian Sausage, Peppers, Black Olive, Chicken, Tomato,  
Onion, Bacon, Pepperoni. \$1.50 each
- TRIPLE CHEESE  
Mozzarella, Asiago, Provolone, Fresh Tomato Sauce. \$12
- MARGHERITA  
Pesto Sauce, Fresh Basil, Tomatoes, Fresh Mozzarella Cheese. \$12
- ITALIAN STALLION  
Usinger's Salami, Capocollo, Provolone Cheese, Mozzarella Cheese and  
Tomato Sauce. \$12

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

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

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

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

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

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

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

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

Coke	Diet Coke	Sprite	
Mello Yellow	Root Beer	Lemonade	Iced Tea

### SPRECHER \$3

Root Beer	Cream Soda	Grape	Orange
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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.