

DINNER MENU

APPETIZERS

AHI TUNA* 449 cal Seasoned Rare, Avocado, Seaweed Salad, Soy Sauce, Wasabi	\$13
A MARYLAND LUMP CRAB CAKES 500 cal Poblano Sauce, Roasted Peppers, Mango Relish.	\$14
SEARED JUMBO SCALLOPS* 172 cal Scallops, Seaweed Salad, Orange Balsamic Reduction.	\$13
CHILI GLAZED MINI BEEF SKEWERS* 306 cal Marinated Grilled Beef.	\$13
GRILLED SHRIMP COCKTAIL* 140 cal Brandy Cocktail Sauce, Meyers Lemon.	\$14
FRIED CALAMARI* 449 cal Corn Flour, Sweet Peppers, Spicy Marinara Sauce.	\$13

SOUPS

SOUP OF THE DAY 160-390 cal Made Fresh Daily.	\$5
FRENCH ONION 330 cal Swiss Cheese, Provolone Cheese, Croutons.	\$7
A WHITE BEAN CHILI* 410 cal Spicy Beef and Chorizo, White Beans Topped with Sour Cream.	\$6

SALADS

ADD TO ANY SALAD

Grilled Chicken 211 cal \$4 Grilled Shrimp 90 cal \$5
Grilled Beef 153 cal or Salmon 234 cal \$6

A ▼ ALLGAUER'S* 292 cal/586 cal Mixed Greens, Pear, Apple, Spiced Walnuts, Goat Cheese, Cranberries, Balsamic Vinaigrette.	\$9/\$12
▼ CAESAR 235 cal/475 cal Hearts of Romaine or Kale, Parmesan Cheese, Crostini and Classic Caesar Dressing.	\$8/\$10
▼ WEDGE* 251 cal/314 cal Iceberg Lettuce, Onion, Tomato, Egg, Bacon, Maytag Bleu Cheese Dressing.	\$8/\$10
▼ RASPBERRY SPINACH* 260 cal/560 cal Baby Spinach, Gorgonzola Cheese, Spiced Pecans, Fresh Raspberries, Caramelized Pineapple, Raspberry Vinaigrette.	\$10/\$12
▼ CAPRESE* 164 cal/340 cal Avocado, Fresh Mozzarella, Heirloom Tomatoes, Basil and Balsamic Reduction.	\$10/\$12
▼ PEAR, POMEGRANATE & ROASTED BUTTERNUT SQUASH SALAD 259cal/540cal With Maple Sesame Vinaigrette.	\$10/\$12

SIDES

STARCHES

▼ Baked Potato* 410 cal
▼ Vegetable Risotto* 237 cal
▼ Twice-Baked Potato* 500 cal
▼ Pesto Gnocchi 371 cal
▼ Garlic Mashed* 250 cal

VEGETABLES

▼ Grilled Asparagus* 92 cal
▼ Brussels Sprouts with Cracked Pepper* 62 cal
▼ Green Beans* 69 cal
▼ Baby Carrots* 45 cal
▼ Creamed Spinach* 133 cal

STEAKS & CHOPS

All Steaks, Chops & Fish include
House Salad 121 cal or Soup of the Day 160-390 cal
with Your Choice of Starch and Vegetable 220 cal
Preparation: Grilled, Blackened or Seared
Sauces: Peppercorn Brandy, Caramelized Pearl Onion
Demi-Glace, Béarnaise or Roasted Garlic Cream 35 cal

FILET MIGNON* 280 cal / 558 cal	6oz / 8oz	\$33 / \$37
NEW YORK STRIP STEAK* 660 cal	12oz	\$33
BONE-IN RIBEYE* 762 cal	14oz	\$36
BASEBALL CUT SIRLOIN 672 cal	8oz	\$30
PORTERHOUSE* 1095 cal	14oz	\$34
8 HR BEER BRAISED SHORT RIB* 1090 cal	8oz	\$29
SEARED BONE-IN CHICKEN BREAST* 640 cal Roasted Cherry Tomatoes, Peas, Artichoke.		\$27
A SEARED DUCK BREAST* 430 cal Pomegranate Balsamic Reduction		\$28
GRILLED THICK PORK CHOP* 1024 cal Dijon & Fresh Herb Sauce		\$27

SEAFOOD

MARINATED GRILLED SWORDFISH 510 cal Cremeni Mushroom, Lemon, Crispy Capers Sauce	\$28
A GRILLED SALMON 398 cal Sweet and Spicy Orange Sauce, Fried Noodles	\$28
SEARED Halibut* 380 cal Fennel & Garlic Sauce, Fried Carrots	\$30
AHI TUNA* 590 cal Seared Rare, Avocado, Seaweed Salad, Soy Sauce, Wasabi	\$29

PASTA ENTREES

ADD TO ANY SALAD

Grilled Chicken 211 cal \$4 Grilled Shrimp 90 cal \$5
Grilled Beef 153 cal or Salmon 234 cal \$6
All Pasta includes House Salad 121 cal
or Soup of the Day 160-390 cal

▼ ALLGAUER'S MAC & CHEESE 1240 cal With Butter Croissant Crust.	\$16
▼ LINGUINE ALFREDO 1680 cal Linguine, Rich Creamy Alfredo Sauce. Broccoli, Topped with Shredded Asiago.	\$16
▼ PENNE ALLA VODKA 1070 cal Penne Pasta, Prosciutto, Vodka Tomato Sauce, Grated Parmesan Cheese.	\$17
SHRIMP SCAMPI 721 cal Roasted Garlic Sauce with Linguini	\$28

A Allgauer's Signature Dish
* Gluten Free Dish
▼ Vegetarian Options

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

Martini & Rossi Moscato d'Asti Spumante, Italy 128 cal/gls	\$36
LaMarca Prosecco, Italy 91 cal/gls	\$9 Split \$35
Chandon Brut, Napa 147 cal/gls	\$40
Risata Moscato d'Asti, Italy 90 cal/gls	\$9 \$36

HOUSE WINE CANYON ROAD \$7 per glass

Chardonnay 120 cal/gls	White Zinfandel
Pinot Grigio 108 cal/gls	Merlot 100 cal/gls
Moscato 100 cal/gls	Pinot Noir 140 cal/gls
Sauvignon Blanc 120 cal/gls	Cabernet Sauvignon 120 cal/gls

WHITE

Ecco Domani Pinot Grigio, Italy 125 cal/gls	\$8	\$32
The Blanc Sauvignon Blanc, California 120 cal/gls	\$8	\$32
Whitehaven Sauvignon Blanc, Marlborough 121 cal/gls	\$10	\$40
William Hill Chardonnay Central Coast 125 cal/gls	\$8	\$32
Clos du Bois Chardonnay, California 130 cal/gls	\$10	\$40
Mirassou Moscato California 123 cal/gls	\$8	\$32
JJ Muller Riesling, Germany 130 cal/gls	\$8	\$32
Rosehaven Rose, California 110 cal/gls	\$8	\$32

RED

Bridlewood Pinot Noir CA 122 cal/gls	\$8	\$32
Firesteed Pinot Noir Willamette, OR 114 cal/gls	\$10	\$40
Tamari Malbec, Argentina 129 cal/gls	\$8	\$32
Rutherford Hill Merlot, Napa CA 122 cal/gls	\$58	
Storypoint Cabernet Sauvignon, CA 131 cal/gls	\$9	\$36
Rutherford Hill Cabernet Sauvignon, Napa CA 140 cal/gls	\$60	
Clos Du Bois Cabernet Sauvignon, CA 125 cal/gls	\$10	\$40
Farm to Table Shiraz, Australia 135 cal/gls	\$10	\$40
Predator Old Vine Zinfandel, Lodi CA 125 cal/gls	\$10	\$40

BEER

DRAFT

New Glarus Spotted Cow 120 cal	\$7	Beer Flight - Pick 4 120 cal	\$9
New Glarus Two Women 120 cal	\$8	<i>Ask your server for 5 midwest craft selections</i>	
New Glarus Moon Man 120 cal	\$8		

DOMESTIC

Bud Light 110 Cal	\$5	Miller 64 64 cal	\$5
High Life 141 cal	\$5	Coors Light 102 cal	\$5
Miller Lite cal	\$5	Michelob Ultra 95cal	\$5
Budweiser 145 cal	\$5	PBR 145 cal	\$5
MGD 145 cal	\$5		

IMPORT & MICRO BREW

Amstel Light 95cal	\$7	Heineken 148 cal	\$7
Corona 148 cal	\$7	Dos Equis Amber 131 cal	\$7
Guinness 176 cal	\$7	New Castle 138 cal	\$7
Angry Orchard 190 cal	\$7	Stella Artois 154 cal	\$7
Blue Moon 164 cal	\$7	Sam Adams 180 cal	\$7
Corona light 102 cal	\$7		

NON-ALCOHOLIC

O'Doul's Amber 65 cal	\$5	St Pauli 148 cal	\$5
O'Doul's Regular 65 cal	\$5		

SODAS, COFFEE & NON-ALCOHOLIC BEVERAGES

SODA \$2.50

Coke 140 cal	Diet Coke 4 cal	Sprite 192 cal	Iced Tea 90 cal
Mello Yellow 230 cal	Root Beer 152 cal	Lemonade 170 cal	

SPRECHER 20oz BOTTLES \$5

Root Beer 501 cal	Cream Soda 501 cal	Orange 501 cal
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ALLGAUER'S SIGNATURE COFFEE Regular 5 cal or Decaf 0 cal \$3

RED BULL 168 cal & RED BULL SUGAR FREE 5 cal \$4

SIGNATURE COCKTAILS

MR. A'S MARTINI

Belvedere Vodka, dry vermouth, dirty & blue cheese olives 192 cal \$12

CLASSIC MULE

Absolut Vodka, Owen's Ginger + Lime and fresh lime juice 182 cal \$8

APPLE MULE

E&J Apple Brandy, Owen's Ginger + Lime and fresh lime juice 202 cal \$8

FRENCH GIMLET

Prairie Gin, St. Germain Elderflower Liqueur, Lime Juice, Club Soda 164 cal \$9

KENTUCKY LEMONADE

Bulleit Bourbon, Lemonade, Fee's Brothers Peach Bitters 333 cal \$8

GOOD LAND OLD FASHIONED

Copper & Kings Craft Brandy, Good Land Orange Liqueur, Maraska Maraschino Liqueur, Fees Brother's Old Fashioned Bitters and Orange Bitters 155 cal \$9

MARGARITA

Camarena Silver Tequila, Cointreau and fresh lime juice 210 cal \$8
add \$3 for Patron

STRAIGHT EDGE MANHATTAN

Straight Edge Bourbon, Tattersall Sour Cherry, Sweet Vermouth 244 cal \$10

WHIPSAW CRANBERRY SOUR

Whipsaw Rye Whiskey, Tattersall Cranberry, Lemon Juice 252 cal \$10

MAPLE OLD FASHIONED

Straight Edge Bourbon, Wisconsin Maple Syrup, bitters 170 cal \$9

METROPOLITAN

New Amsterdam Raspberry Vodka, Cointreau, Cranberry 138 cal \$9

HAWAIIAN FLIRTINI

RumHaven Coconut Rum, Pineapple Juice and Cranberry Juice 150 cal \$9

WEEKLY SPECIALS

HAPPY HOUR MONDAY-FRIDAY

\$3 Domestic Bottles and Glasses of House Wine
\$4 Drinks & \$5 Select Appetizers from 3PM-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 \$8. Substitute Spotted Cow tap for \$2 more.

Carryout \$9.

Extra Charge for any substitutions or additions such as mayo, Onion, Mushrooms, 1000 Island Dress, Pretzel Bun, Bacon, Extra Cheese \$0.75, Fruit \$3

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 \$13.95
Dinner is served Plated. Lunch Buffet is baked and Fried Cod Only.
Gluten Free Options Available - Please Ask Your Server.

SATURDAY NIGHT ALL-YOU-CAN-EAT PRIME RIB BUFFET

5PM-9PM

All-You-Can-Eat, Mouthwatering, Tender, Hand-Carved, Roast Prime Rib, Peel & Eat Shrimp, Soup du Jour, Salads, Pastas, Potato, Fresh Vegetables and Dessert. \$22.95 Adults | \$10.95 Children (4-9 years)
No Coupons, Discounts or Offers May be Applied

Wisconsin Department of Health warns consuming raw or under cooked meats, Poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions. 2000 calories a day is used for general nutrition advice, but caloric information varies. Nutrition information is derived from calculation with information provided by manufacturers, vendors, published resources, and from the USDA Nutrient Data base for Standard Preference.

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