

LUNCH MENU

APPETIZERS

A MARYLAND LUMP CRAB CAKES 500 cal Poblano Sauce, Roasted Peppers, Mango Relish.	\$14
FRIED CALAMARI* 449 cal Corn Flour, Sweet Peppers, Spicy Marinara Sauce.	\$13
CHILI GLAZED MINI BEEF SKEWERS* 306 cal Marinated Grilled Beef.	\$13
▼ QUESADILLA 600-870 cal Avocado, Pico de Gallo, Sour Cream With Vegetables Only \$8 With Chicken \$10 \$12	
AHI TUNA* 285 cal Seared rare, avocado, seaweed Salad, Soy Sauce and Wasabi	\$13
MILWAUKEE OWN WARM JUMBO SALTED PRETZEL 240 cal Cheese Spread, Spicy Mustard.	\$10
▼ WONTON WRAPPED MOZZARELLA STICKS 910 cal With Fresh Marinara Sauce.	\$9
▼ SPINACH ARTICHOKE DIP 950 cal With Tortilla Chips.	\$10
▼ HUMMUS, CARROT & CELERY STICKS 504 cal With Warm Naan Bread.	\$9
CHICKEN WINGS* 530-680 cal Buffalo, BBQ Sauce, or Chili Sauce, Celery and Bleu Cheese Sauce.	\$10
▼ WISCONSIN CHEESE CURDS 804 cal White Cheddar Curds, House Dip.	\$9
A MILWAUKEE CHEESE & SAUSAGE BOARD 850 cal Milwaukee Variety of Cheese and Sausage, Nuts and Jam.	\$12
▼ LOADED NACHOS* 969 cal Cheese, Black Olives, Onions, Jalapeños, Tomatoes, Sour Cream, Guacamole. \$10 Add Chicken or BBQ Pork. \$4	
▼ FRESH TORTILLA CHIPS* 500 cal Salsa and Guacamole.	\$8
SOUTHWEST BEEF SLIDERS 600 cal Pepper Jack Cheese, Chipotle Ketchup, Pretzel Bun.	\$11
▼ FRESH YUKON GOLD POTATO CHIPS 450 cal With Homemade Buttermilk Ranch Dressing.	\$7

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
▼ RASPBERRY SPINACH* 260 cal/560 cal Baby Spinach, Gorgonzola Cheese, Spiced Pecans, Fresh Raspberries, Caramelized Pineapple, Raspberry Vinaigrette.	\$10/\$12
▼ WEDGE* 251 cal/314 cal Iceberg Lettuce, Onion, Tomato, Egg, Bacon, Maytag Bleu Cheese Dressing.	\$8/\$10
▼ PEAR, POMEGRANATE & ROASTED BUTTERNUT SQUASH SALAD 259 cal/540 cal With Maple Sesame Vinaigrette.	\$10/\$12
▼ CAPRESE* 164 cal/340 cal Avocado, Fresh Mozzarella, Heirloom Tomatoes, Basil and Balsamic Reduction.	\$10/\$12

BURGERS

Hand Packed Half Pound Burgers Served with French Fries 400 cal,
Sweet Potato Fries 245 cal, Fruit 107 cal or Handmade Chips 155 cal.
GLUTEN FREE OPTIONS AVAILABLE

CHEESEBURGER 671 cal With Choice of Cheese, Served on a Butter Bun.	\$10
BLACK & BLEU 995 cal Blackened, Wisconsin Bleu Cheese, Served on a Butter Bun.	\$12
A ALLGAUER'S BURGER 708 cal Wisconsin Aged Cheddar, Hickory Smoked Bacon, House Famous Sauce, Served on a Butter Bun.	\$12
▼ THE IMPOSSIBLE BURGER 606 cal Juice Plant Base Burger, Lettuce, Tomatoes, Onions, Served on Toasted Gluten Free Bread	\$11
TURKEY BURGER 514 cal Rich Lean Turkey Meat, Sautéed Mushroom and Onions, Provolone Cheese. Served on Multi Grain Bread.	\$11
A GRILLED CHEESE SANDWICH BURGER 1182 cal Our Famous Grilled Cheese Sandwich with a Half Pound Burger Added. Served on Panini Bread.	\$13

SANDWICHES

Served with French Fries 400 cal, Sweet Potato Fries 245 cal,
Fruit 107 cal or Handmade Chips 155 cal. GLUTEN FREE OPTIONS AVAILABLE

▼ TURKEY OR VEGGIE WRAP 345 cal Honey Roasted Turkey, Lettuce, Tomatoes, Onions, Spicy Hummus, Served on a Honey Whole Wheat Wrap.	\$11
REUBEN 796 cal Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Served on Multi Rye Bread.	\$11
CUBAN 703 cal Smoked Pork, Orange Chili Glaze, Pickled Cucumber, Capicola, Swiss Cheese, Mustard, Served on a Pretzel Roll.	\$12
PRIME RIB PHILLY 880 cal Shaved Prime Rib, Peppers, Mushrooms, Onion, Provolone Cheese, Au Jus Sauce, Served on a Hoagie Roll.	\$12
A DELUXE GRILLED CHEESE 700 cal Cheddar, Provolone, Swiss and Garlic Cheese, Bacon, Avocado, Tomato, Served on Panini Bread. \$10 Add Grilled Chicken. \$4	
TUSCAN GRILLED CHICKEN 540 cal Grilled Chicken, Fresh Mozzarella Cheese, Pancetta, Tomatoes, Pesto Mayo, Served on Toasted Tomato Focaccia.	\$12
TRIPLE DECKER CLUB 1080 cal Ham, Turkey, Swiss Cheese, Lettuce, Tomato, Bacon, Garlic Mayo, Served on Multi Grain Bread.	\$11
MILWAUKEE BEER BRATWURST 520 cal Ussinger Bratwurst, Sauerkraut, Onions, Served on Bavarian Pretzel.	\$10
B(E)LT 400 cal Bacon, Lettuce, Egg, Arugula, Tomato and Garlic Mayo, Served on Ciabatta.	\$10
▼ TANDOORI CHICK PEAS LETTUCE WRAP 212 cal Jasmine Lemon Rice, Butternut Squash Chutney	\$10

FLAT BREAD PIZZA

BUILD YOUR OWN PIZZA 600-800 cal Cheese. \$10 Additional Toppings: Italian Sausage, Peppers, Black Olive, Chicken, Tomato, Onion, Bacon, Pepperoni. \$1.50 each	
▼ TRIPLE CHEESE 680 cal Mozzarella, Asiago, Provolone, Fresh Tomato Sauce.	\$12
▼ MARGHERITA 730 cal Pesto Sauce, Fresh Basil, Tomatoes, Fresh Mozzarella Cheese.	\$12
ITALIAN STALLION 800 cal Ussinger's Salami, Capocollo, Provolone Cheese, Mozzarella Cheese and Tomato Sauce.	\$13

A Allgauer's Signature Dish

*Gluten Free Dish ▼ Vegetarian Options

Wisconsin Department of Healthy 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

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

MAPLE OLD FASHIONED

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

KENTUCKY LEMONADE

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

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

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 You 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 needs vary. Nutrition information is derived from calculated with information provided by manufactures, vendors, published resourced, and from the USDA Nutrient Date base for Standard Preference.

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