

## *Appetizers*

*Portabella Mushroom \$6.95*

*Crowned with Maytag Bleu Cheese*

*Grilled California Asparagus \$6.95*

*Fresh Melon & Shaved Asiago Cheese*

*Oysters Rockefeller \$10.95*

*Traditional Preparation*

*Shrimp Cocktail \$10.95*

*Vodka Cocktail Shooter*

*Maryland Crab Cakes \$11.95*

*Ginger Apple Slaw*

## *Soups*

*Turtle Soup \$5.95*

*Lobster Bisque \$6.25*

*Soup of the Day \$3.95*

*French Onion Soup \$5.95*

## *Salads*

*Allgauer's Riverfront Salad \$7.95*

*Julienne Pears, Toasted Pecans and Crumbled Blue Cheese*

*Lyonnaise Salad \$6.25*

*Poached Egg, Bacon and Warm Croutons*

*Classic Caesar Salad \$6.25*

*Wedge Salad \$6.50*

## *House Specialties*

*Chateaubriand (For Two) \* \$75 per couple*

*Béarnaise and Red Wine Sauce*

*Dover Sole Market Price*

*Lemon Caper Sauce*

*Steak "Diana" \* \$27.95*

*Mushroom Sauce*

*Herb Crusted Colorado Rack of Lamb\* \$34.95*

*Mint Demi Glace*

*Aged 14ounce Prime Rib\* \$24.95*

*Served with Garlic Mashed Potato, Chef's Medley of Seasonal Vegetables and Port Wine Au Jus*

*Please inform your server of any allergies or special dietary needs you may have.*

*Our team of Chef's will be glad to accommodate your needs.*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

*19% Gratuity will be added for Parties of 6 or more*

*Entrée Splitting Charge \$4*

## Aged Steaks

*All Steak Selections are Served with Mashed Potatoes and Chef's Vegetable Medley*

**14 ounce New York Strip\* \$29.95**  
*Accompanied by a Red Wine Demi Glace*

**Aged 8 ounce Filet Mignon\* \$32.95**  
*Served with Port Wine Demi Glace*

**12 ounce Flat Iron Steak\* \$26.95**  
*Forrest Mushroom Demi Glace*

**16 ounce Rib Eye\* \$28.95**  
*Crusted with Bleu Cheese*

*Add a Broiled Cold Water Lobster Tail or 6 Grilled Jumbo Shrimp  
To Any Aged Steak for an Additional \$12.95*

## Entrees

**Braised Lamb Shank \$29.95**

*Domestic Lamb seared and braised with fresh herbs, Israeli Cous-Cous and Natural Jus*

**Honey Roasted Pork Tenderloin \$16.95**

*Herb Roasted and accompanied with Natural Jus and Blue Cheese Potatoes*

**Grilled Chicken Caprese \$19.95**

*Buffalo Mozzarella and Vine Ripe Tomatoes with Basil Oil*

**Filet Oscar\* \$35.95**

*Topped with Sautéed Lobster, Fresh Pencil Asparagus, Napped with Bearnaise Sauce,*

## Seafood

**Sautéed Sea Scallops \$24.95**

*Fennel Cream Sauce*

**Seared Great Lakes Whitefish \$22.95**

*White Wine Caper Butter Sauce*

**Poached Wild Tasmanian Salmon \$26.95**

*Poached Court Bouillon on a bed of Baby Spinach with Tomato Concassé*

**Grilled Chilean Sea Bass \$31.95**

*Paired with a Light Curry Cream Sauce and Smashed Sweet Potatoes*

## Pasta

**Allgauer's Riverfront Lasagna \$17.95**

*Homemade Lasagna Filled with Mascarpone, Goat, Ricotta, and Mozzarella Cheese,*

**Ricotta Stuffed Shells \$16.95**

*Napped with Basil Tomato Sauce*

**Herb Crusted Chicken Alfredo \$19.95**

*Bed of Fettuccini Pasta and Creamy Alfredo Sauce*

**Allgauer's Baked Shrimp \$27.95**

*Baked and Served with Fettuccini Pasta and Julienne Vegetables*

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