

Appetizers

Twin Crab Cakes
Vegetable Slaw & Citrus-Herb Aioli
10

Balsamic Roasted Portabella Mushroom
Asparagus, Tomato & Bleu Cheese
8

Shrimp & Green Bean Tempura
Thai Chile Sauce
9

Peppered Beef Tenderloin Bruschetta
Arugala Salad & Shaved Parmesan
9

Grilled Jumbo Sea Scallops
Prosciutto, Melon & Basil
9

Grilled Corn Polenta
Grilled Vegetables, Goat Cheese & Roasted Tomato Vinaigrette
8

Grilled Seafood Sausage
Petite Frisee Salad & Honey Tarragon Sauce
9

Shrimp Cocktail
Classic Tomato-Horseradish Sauce
11

Baked Brie Cheese
Grilled Fruit, Flat Bread & Almonds
8

Soups and Salads

Classic Lobster Bisque
.....7

Baked French Onion Soup
Baked with Gruyere Cheese7

Allgauer's Salad
Mixed Greens with Bleu Cheese, Peppered Walnuts, Pears & Sherry Vinaigrette7

Classic Caesar
Tossed with Our House-made Dressing7

Steak House Wedge
Diced Tomato, Red Onion, Bleu Cheese Crumble & Bleu Cheese Dressing7

Baby Spinach
Avocado, Strawberry, Crispy Wonton & Mango Vinaigrette7

Petite Nicoise Salad
Seared Tuna, French Beans, Red Potato, Olives & Lemon Vinaigrette.....10

20% Gratuity will be added for Parties of 6 or more
Entrée Splitting charge only available on Steaks & Chops - \$5

Entrées

Now Offering Half Portions
Includes Your Choice of Today's Soup or House Salad
Substitute Specialty Soup or Salad - \$4

Shrimp & Scallop Roasted Tilapia	
Chorizo Rice & Citrus-Cilantro Mojo	16/27
<i>Suggested Wine: Kim Crawford Sauvignon Blanc</i>	
“BLT” Salmon	
Grilled Ciabatta, Bacon Braised Greens & Tomato Vinaigrette.....	16/27
<i>Suggested Wine: Lynfred Viognier</i>	
Chicken “Chop”	
Creamy Spinach, Garlic Mashed Potato & Natural Au jus	14/23
<i>Suggested Wine: Beringer Chardonnay</i>	
Sesame-Seared Ahi Tuna	
Served Rare with Wasabi Mashed Potatoes & Ginger-Soy Glaze	17/28
<i>Suggested Wine: Santa Margherita Pinot Grigio</i>	
Roasted Pork Tenderloin	
Shrimp, Corn & Poblano Tamale w/ Fresh Mango Salsa	15/26
<i>Suggested Wine: Estancia Pinot Noir</i>	
Honey-Green Tea Glazed Duck Breast	
Duck Leg Confit & Asian Vegetable Crepe	17/28
<i>Suggested Wine: J. Lohr Riesling</i>	
Wild Mushroom Canneloni	
Roasted Peppers, Spinach & Boursin Cheese	13/22
<i>Suggested Wine: Coppola Pinot Noir</i>	
Potato-Crusted Halibut	
Baby Vegetables & Citrus-Thyme Beurre Blanc	17/28
<i>Suggested Wine: Trincherio Chardonnay</i>	
Sautéed Chicken Breast Medallions	
Capers, Olives, Tomatoes, Feta & Angel Hair Pasta	14/23
<i>Suggested Wine: Chateau St. Jean Chardonnay</i>	
Veal Tenderloin Oscar	
Asparagus, Lump Crab & Béarnaise Sauce	18/30
<i>Suggested Wine: Inspired Sangiovese</i>	

Steaks and Chops

All our Beef is USDA Prime

Filet Mignon - 8 oz. or 10 oz.		
Mashed Potatoes & Roasted Garlic Sauce.....	8oz.....34	10oz38
<i>Suggested Wine: J. Lohr Seven Oaks Cabernet</i>		
20-oz. Bone-In Rib-Eye Steak Au Jus.....	35	
Mashed Potatoes & Horseradish-Bacon Compound Butter		
<i>Suggested Wine: Beringer Knights Valley Cabernet</i>		
Grilled Beef Tenderloin Medallions	32	
Potato-Mushroom Gratin & Cabernet-Bleu Cheese Butter		
<i>Suggested Wine: Trincherio Cabernet</i>		
New York Strip - 12 oz.	34	
Roasted Baby Red Potatoes & Bordelaise Sauce		
<i>Suggested Wine: Beringer Merlot</i>		
Thick-Cut Pork Chop - 14 oz.	27	
Yukon Smashed Potatoes & Natural Gravy		
<i>Suggested Wine: Trincherio Merlot</i>		
Grilled Lamb Chops.....	34	
Goat Cheese Crust, Pinenuts, Orzo & Rosemary Jus		
<i>Suggested Wine: Greg Norman Shiraz</i>		
Grilled Flat Iron Steak & Sea Scallops.....	29	
Rice Pilaf & Vera Cruz Relish		
<i>Suggested Wine: Montevinea Zinfandel</i>		

20% Gratuity will be added for Parties of 6 or more
Entrée Splitting charge only avail on Steaks & Chops - \$5

The DuPage County Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness