



## STARTER

<b>FRENCH ONION SOUP*</b> .....	8.50
<b>FRIED CALAMARI</b> Lightly Battered served with Marinara and Pepperoncini Relish.....	12.50
<b>TUNA TATAKI</b> Sesame Seared with Side of Napa Cabbage Slaw Served with Spicy Orange Glaze, Wasabi, and Soy Sauce.....	15.50
<b>CRAB CAKES</b> Served with Roasted Red Pepper and Cashew Remoulade .....	13.50
<b>FRIED WISCONSIN CHEESE CURDS</b> Marinara and Ranch Dipping Sauces.....	12.50
<b>SPOTLIGHT WINGS</b> BBQ or Buffalo with Bleu Cheese Dressing and Celery .....	11.50
<b>DOUBLE DECKER QUESADILLA</b> Filled with Cheddar & Monterey Jack, Lettuce, Salsa, and Sour Cream .....	8.50
With Chicken or Steak.....	12.50
<b>SPINACH &amp; ARTICHOKE DIP</b> Warm Pita Wedges for Dipping .....	10.50
<b>ULTIMATE NACHOS</b> House-Made Chips piled high with Grilled Chicken, Peppers, Onions, Pico De Gallo, Pinto Beans, Cheese, Sour Cream and Avocado Salsa .....	11.50
<b>ROASTED GARLIC HUMMUS</b> Feta Cheese, Cucumber, Tomato, Kalamata Olives and Warm Pita Wedges.....	10.50
<b>THAI LETTUCE WRAPS</b> Teriyaki Glazed Chicken or Marinated Vegetables with Crispy Wontons, Julienne Vegetables, Boston Bibb Lettuce served with Caramel Soy, Cashew and Peanut Sauce .....	12.50
<b>BUFFALO CHICKEN FRITTERS</b> Stuffed with Bleu Cheese and served with Buffalo Sauce and Bleu Cheese Dip.....	9.50
<b>CARNITAS TAQUITOS</b> With Mango Pico De Gallo and Queso Fresco.....	12.50
<b>FILET OF SIRLOIN SLIDERS</b> With Smoked Gouda Cheese, Caramelized Onions, and Horseradish Sauce .....	15.50
<b>8" INDIVIDUAL PIZZA</b> Cheese, Sausage, Pepperoni, or Vegetarian(Choice of One).....	9.50

# SALAD

*All Salads are made with Romaine, Mesculin, or Spring Mix Lettuce; most are delicious as a Wrap*

## COBB

Mixed Greens topped with Grilled Chicken, Bacon, Tomato, Boiled Egg, Avocado, Swiss and Cheddar Cheese, Served with your choice of Dressing .....14.50

## CLASSIC CAESAR

Romaine, Croutons and Asiago Cheese with our House-Made Dressing.....8.50

With Chicken or Salmon .....12.50

## CAPRESE

Fresh Mozzarella, Tomato and Basil drizzled with Olive Oil and Balsamic .....9.50

## ALLGAUER'S

Mixed Greens, Bleu Cheese, Peppered Walnuts, Pears and Sherry Vinaigrette.....9.50

## SPOTLIGHT

Romaine, Salami, Pepperoni, Provolone and Feta Cheeses, Radish, Red Onion, Pepperoncini, Cherry Tomato, Olives, Cucumbers, Croutons, Vinaigrette.....15.50

## SOUTHWEST

Grilled Steak or Buffalo Chicken with Avocado, Tomato, Black Beans, Corn, Shredded Cheese and Tortilla Strips with Avocado Ranch.....15.50

# PASTA

*All Entrees are served with Assorted Rolls and your choice of House-Made Soup or Salad*

## GRILLED CHICKEN CARBONARA

Bow Tie Pasta, Chopped Bacon, Green Peas, Garlic, In a Creamy Parmesan Sauce.....17.50

## PENNE CAPRESE

Fresh Buffalo Mozzarella and Oven Roasted Tomato tossed in a Pesto Crème and finished with a Balsamic Glaze.....18.50

## PENNE FRUTTI DI MARE ALLA DIAVOLO (OR CHICKEN)

Calamari and Shrimp or Chicken, Olives, Capers and Pepper Flakes in a Spicy Garlic Tomato Reduction.....21.50

## BEEF RIGATONI

Seared Beef Tender Tips, Spinach, Onions, Sun Dried Tomatoes, Baby Mozzarella Pearls, Tomato Cream Sauce.....21.50

## SHORT RIB OR VEGETARIAN RISOTTO

Wild Mushroom, Peas and Oven Roasted Tomato tossed in Arborio Rice.....22/17

## POULTRY

*All Entrees are served with Assorted Rolls and your choice of House-Made Soup or Salad*

### FRIED CHICKEN AND DUMPLING POT PIE

Assorted Vegetables in Light Crème, served with a small side salad and Focaccia Bread (this item does not come with soup, salad or rolls).....18.50

### CHICKEN "CHOP"

Creamed Spinach, Mashed Potato and Roasted Chicken au Jus .....23.50

### CHICKEN PICCATA SCALLOPINI

Lightly breaded and pounded Breast sautéed in a Lemon Caper Butter Sauce, served with a side of Pasta.....18.50

## SEAFOOD

*All Entrees are served with Assorted Rolls and your choice of House-Made Soup or Salad*

### LAKE PERCH

Lightly breaded and sautéed, served with Boiled Potatoes and Seasonal Vegetables.....23.50

### MAPLE GLAZED GRILLED SALMON

Topped with Apple Butter, served with a Potato Pancake and Rainbow Chard.....24.50

### HAZELNUT AND ESPRESSO CRUSTED AHI TUNA

Soy and Sake Broth Reduction, finished with a Coconut Peanut Coulis, served with Wasabi Whipped Potatoes.....25.50

### GARLIC BROILED WALLEYE

Served with Wild Rice and Vegetables Du Jour .....24.50

### CHICKEN, SAUSAGE, AND SEAFOOD JAMBALAYA

Sweet Peppers, Tomato, Okra and Rice in a Cajun Sauce.....23.50

### LEMON CAPER ORANGE ROUGHY

Lightly Breaded with Cornmeal, Served with Mashed Potatoes and Roasted Vegetables.....22.50

## STEAK

*All Entrees are served with Assorted Rolls and your choice of House-Made Soup or Salad*

Steaks come with your choice of two sides, please see below

Allgauer's Steaks and Chops are certified USDA Choice Cuts

### FILET MIGNON

The most tender and lean cut of all steaks, portion sizes 6oz/12oz .....31/36

### RIBEYE

Well marbled and full of flavor, portion sizes 12oz/20oz .....29/34

### NEW YORK STRIP

Flavorful and lean, portion sizes 12oz/20oz .....30/35

### PRIME RIB

Very well marbled and full of flavor, portion sizes 12oz/16oz.....26/30

**STEAK SIDES**

Sautéed Spinach, Green Beans, Fire Roasted Vegetables, Rainbow Chard,  
Chef's Seasonal Vegetable, Potato Pancake, Baked Potato, Seasonal Whipped Potatoes,  
Boiled Potato, Hummus Potato.....\$2 for extra sides

**STEAK ENHANCEMENTS**

Maytag Bleu Cheese Crust, Horseradish Crust, Peppercorn Encrusted,  
Sautéed Mushrooms or Onions.....2

# CHOP

*All Entrees are served with Assorted Rolls and your choice of House-Made Soup or Salad*

**GRECIAN LAMB LOIN CHOPS**

Marinated in Garlic, Lemon and Oregano, served with Boiled Potatoes  
and Sautéed Spinach.....35

**CENTER CUT CIDER MARINATED PORK CHOP**

Brandy Apple Reduction, served with Potato Pancake and Sautéed Spinach.....23

# CLASSIC

*All Entrees are served with Assorted Rolls and your choice of House-Made Soup or Salad*

**SLOW BRAISED BEEF BRISKET**

Sliced and topped with Caramelized Onions and Natural Gravy, served with  
Boiled Potatoes and Green Beans.....19.50

**MANGO CHIPOTLE GLAZED MEATLOAF**

Pork and Beef Meatloaf topped with Brown Gravy, Caramelized Onions and a Potato  
Haystack, served with Cornbread Soufflé and Green Bean.....20

**SWEET AND SPICY SHORT RIBS**

Dry Rubbed and topped with a Merlot Reduction, served with Horseradish Whipped  
Potatoes and Spinach.....23

# DESSERT

CHEESECAKE WITH FRESH BERRIES.....7.50  
BROWNIE SUNDAE.....7.50  
DOUBLETREE MINT PIE.....7.50  
APPLE PIE ALA MODE .....7.50  
CHERRY PIE ALA MODE .....7.50  
BANANA FOSTER .....9.50  
CHEF'S DESSERT SPECIAL.....7.50

# WINE BY THE GLASS

## *WHITE*

CHATEAU STE. MICHELLE RIESLING, WASHINGTON  
9.75

BERINGER WHITE ZINFANDEL, CALIFORNIA  
8.75

SANTA MARGARITA PINOT GRIGIO, ITALY  
14.75

SIP MOSCATO, CALIFORNIA  
9.75

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND  
11.75

CHATEAU ST. JEAN CHARDONNAY, SONOMA  
11.75

## *REDS*

ERATH PINOT NOIR, OREGON  
12.75

TERRAZAS MALBEC, ARGENTINA  
10.75

BLACKSTONE MERLOT, CALIFORNIA  
9.75

MENAGE A TROIS RED BLEND, CALIFORNIA  
9.75

ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON, CALIFORNIA  
9.75

J. LOHR CABERNET SAUVIGNON, PASO ROBLES  
11.75

## *AFTER DINNER*

SANDEMAN'S RUBY PORT  
10.75

DOW'S TAWNY PORT  
10.50

LEMONCELLO  
9.75

HENNESSY VS  
10.75

COURVOSIER VS  
10.75

REMY MARTIN VSOP  
14.50

*Menu Pricing and Items are Subject to Change Without Written Notice due to Seasonal Pricing Fluctuation*

*18% Gratuity will be Added, Before Discount, to Parties using Coupons, Special Promotions, or Parties of 6 or More*

*\*Caution-Preparation of Some Menu Items May Be Extremely Hot*

*The Illinois Department of Public Health 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 the Age of 4, Pregnant Women, and other Highly Susceptible Individuals with a Compromised Immune System. Thorough Cooking of Such Animal Foods Reduces the Risk of Illness*