# ALLGAUER'S ON THE RIVERFRONT

# SOUPS

Soup of the Day 5

French Onion Soup 7

Lobster Bisque 8

### STARTERS

**Spinach Dip** philadelphia cream cheese, chopped baby spinach and pita chips served in italian bread bowl 15

Smoked Salmon
Flatbread boursin cheese, capers, red onion, mixed greens and lemon aioli 16

**Tuna Tartar** ahi tuna marinade with sriracha mayo diced cucumbers & avocado, wonton chips & teriyaki glaze on a bed of seaweed salad 19

**Stuffed Mushrooms** slow braised smoked short rib, mozzarella cheese, roasted garlic demi-glace and balsamic reduction 13

Crispy Fried Ravioli rustica tomato sauce & parmesan cheese 12

**Hummus Platter** house made hummus, cucumbers, celery, carrots, peppers, green olives, pita chips & tortilla chips 16

**Stuffed Shrimp** crab meat stuffed shrimp, mango arugula slaw with citrus butter sauce 18

Maryland Crab Cakes 3 mini crab cakes, lobster sauce, baby arugula & lemon aioli 18

# SALADS

Deconstructed Allgauer's Salad poached pear, blue cheese, candied walnuts, cranberries & sherry vinaigrette 13

**Classic Caesar Salad** romaine hearts, parmesan cheese, croutons & house made caesar dressing 12

Roasted Beet Salad mixed greens, goat cheese, oranges, candy walnuts & white balsamic 14

New York Steak Salad blue cheese, roasted red peppers, tomatoes, cucumbers, crispy onions with black pepper vinaigrette 19

**Salmon Salad** sesame seed crusted salmon, teriyaki glaze, napa cabbage, edamame, wontons, cucumbers, carrots, peppers & ginger with a mango thai peanut dressing 18

**Poke Bowl** Choice of Spicy Salmon or Spicy Tuna with cucumbers, carrots, peppers, celery, avocado, ginger eel sauce & spicy mayo 16

add to any salad chicken 6 - shrimp 8 - salmon 10 - steak 12

# ENTREES

**Tuscan Stuffed Chicken** airline chicken stuffed with artichokes, sun-dried tomatoes & baby spinach, smashed potatoes with a vesuvio white wine sauce & julienne vegetables 26

**Creamy Garlic Chicken** artichoke, mushrooms, shallots, roasted garlic cream sauce with scallop potatoes and julienne vegetables 26

**Chicken Carbonara** penne pasta, grilled chicken breast, bacon, caramelized onions, peas with roasted garlic cream sauce 22

### French Cut Bone-In Pork

**Chop** slow roasted pork chop, apple-brandy sauce with sweet potato polenta and broccolini 27

Quinoa Bowl braised carrots, squash, zucchini, quinoa, sweet potato polenta cake with tzatziki sauce 21

**Slow Braised Pot Roast** celery, onions, carrots natural au jus with smashed potatoes & grilled asparagus 28

**8oz Filet Mignon** scallop potatoes, au poivre sauce and broccolini 55

### 12oz Prime New York

**Steak** mushroom butter, scallop potatoes and grilled asparagus 55

14 oz French Cut Bone in Cowboy Steak brandy black pepper sauce, gorgonzola cheese, smashed potatoes and grilled asparagus 65

Parmesan Crusted Walleye pan fried crusted walleye served with pesto orzo, lemon butter sauce and julienne vegetables 28

**Stuffed Caprese Salmon** fresh mozzarella, tomato confit, basil, tomato cream sauce, parmesan risotto and julienne vegetables 25

**Shrimp & Scallops** pan fried and served with lobster risotto & lobster cream sauce 30

Lobster Mac & Cheese lobster, roasted corn, baby arugula, cavatappi, lobster cheese sauce Market Price

**Veal Your Way** veal cutlets-breaded tomato rustica sauce or piccata lemon butter sauce served over angel hair pasta with julienne vegetables 28

### SIDES

**Cream of Spinach** 8

**Baked Potato** 8

Mac & Cheese 8

Garlic Mashed
Potatoes 8

Green Beans Almondine 8

Wild Mushroom Ragu 8

**Grilled Asparagus** 8

# DESSERTS

Vanilla Creme
Brulee served with berries and whipped cream 11

**Tiramisu** raspberry coulis and frangelico cream sauce 11

Chocolate Lava
Cake raspberry sauce and scoop of vanilla ice cream 11

Oreo Cheesecake strawberry coulis & whipped cream 11

Lemon Berry
Marscapone Cake served
with frangelico cream sauce 11

Double Dark Chocolate
Mousse macadamia nut brittle, fresh
berries 11

**Strawberry Gelato** served with waffle and berries & cream 11