



EASTER DINNER

Starters

Deviled Eggs.	11
traditional stuffed hard boiled eggs	
Shrimp Cocktail.	16
classic cocktail sauce & citrus herb aioli	
Calamari Fritte.	15
fried cajun-seasoned calamari with spicy marinara sauce and creole tarter sauce	
Pesto-Marinated Burrata Bruschetta.	15
served over white balsamic marinated tomatoes and parmesan crusted baked baguettes	

Soups

Cream of Roasted Carrots and Fennel.	5
Lobster Bisque.	8
French Onion.	7

Salads

Deconstructed Allgauer's Salad.	13
greens, poach pears, candied walnuts, cranberries, blue cheese, sherry vinaigrette	
Caesar Salad.	11
house made dressing, crouton, parmesan chips	

Entrées

Citrus Butter Whitefish.	25
served with moroccan couscous & mixed vegetables	
Fire Roasted Atlantic Salmon.	22
grilled atlantic salmon on a bed of sauteed baby spinach, mango glaze & pineapple relish	
Tuscan Stuffed Chicken.	23
stuffed with artichoke, sun-dried tomatoes, goat cheese, baby spinach, served with scallop potatoes & mixed vegetables	
Lamb Shank.	26
served with sweet peas, mashed potatoes & mixed vegetables with a red wine sauce	
Bone In French Cut Pork Loin.	23
served with sweet potato polenta & apple brandy sauce & mixed vegetables	
Prime 14oz New York Strip.	58
with mushrooms, butter scallop potatoes and mixed vegetables	
Prime Cut Filet Mignon.	58
8oz cut served with scallop potatoes, mixed vegetables and au poivre sauce	

Dessert

Bourbon White Chocolate Bread Pudding.	9
served with vanilla ice cream and warm bourbon caramel sauce	
Carrot Cake.	9
homemade carrot cake served with vanilla cream sauce	
Caramel Creme Brulee.	9
with berries and cream	