

ALLGAUER'S

ON THE RIVERFRONT

STARTERS

Hand Cut Wagyu Tartare | 14

Prime Kobe Tartar with House Made Chips and a Soft Fried Egg

Calamari Fritti | 9

Crispy Calamari tossed in Rice Flour and Roasted Garlic Aioli

Polenta under Glass | 10

Creamy Polenta, Caramelized Mushrooms, Balsamic Sauce

Italian Charcuterie Board | 18

Local Italian Salami and Cheeses with Smoked Marcona Almonds and Mostarda di Cremona

East and West Coast Oysters | 3 each

with Mignonette Granite

Bacon and Ricotta Meatballs | 12

in Spicy Tomato Sauce

Shrimp Cocktail | 12

with Batch 22 Bloody Mary Cocktail Sauce

Fresh Clams | 11

Baby Clams Sautéed with Garlic, White Wine and Tomatoes

SOUPS

Soup of the Day | 5

Lobster Bisque | 6

SALADS

Insalata Mista | 7

Baby Kale and Arugula, Heirloom Tomatoes, Cucumber Ribbons, Watermelon Radish and Aged Balsamic

Steak Knife Wedge Salad | 6

Neuske Bacon, Amish Blue Cheese

Classic Caesar | 6

Romaine Hearts, White Anchovies, Shaved Parmesan and Brioche Croutons

Allgauer's Salad | 7

Pear, Bleu Cheese, Cranberries, Spicy Walnuts and Sherry Vinaigrette

FRESH MADE PASTAS

Capellini alle Vongole | 22

Littleneck Clams, White Wine, Garlic, Broccoli, Rabe Lemon Gremolata

Portobello and Porcini Ravioli | 19

with Wilted Spinach and Salsa di Pomodoro, Shaved Pecorino

Black Pepper Bucatini | 24

with a Lobster Bolognese Sauce

Tuscan Pappardelle | 24

Fresh made Pappardelle with Chianti Braised Short Ribs

SEAFOOD

Planked Salmon | 25

With Shaved Brussels Sprouts, Guanciale and a Honey Crisp Cider Sauce

Branzino Milanese | 26

European Bass with a Baby Arugula Salad, Pickled Fennel and Roasted PeaR

Swordfish Sicilian-Style | 28

Lemon, Olive Oil, Red Pepper Flakes on a Crispy Fregola

Viking Village Hand Harvest Sea Scallops | 28

with Butternut Squash Risotto and Corn "Velouté"

Shrimp Fra Diavolo | 24

cooked with Limoncello and served with Garlic Bread

STEAK • CHICKEN

Bistecca ala Fiorentina | 45

Charcoal Grilled Porterhouse, Florentine-Style with Duck Fat Fried Potatoes

Prime Aged Bone in Filet | 35

Spigarello, Bone Marrow, Creamed Arrow Head Spinach, Pecorino Mashed Potatoes, Caramelized Cipollini Onions and Oxtail Red Wine Sauce

Short Rib Ragù | 28

with Soft Polenta, Burrata, Cremini Mushrooms

Roman Style Braised Chicken | 20

Amish Chicken Breast Stewed in Tomatoes and Roasted Peppers with Fresh Mozzarella

Seared Italian Dry Aged Sirloin | 32

with Parmesan Polenta and Roasted Red Pepper Demi Glaze

Chicken Genovese | 22

Pesto Roasted Chicken with Pine Nuts, Grana Padano and Gnocchi

SIDES TO SHARE | 8

Grilled Asparagus

Truffled Mashed Potatoes

Lobster Mac and Cheese

Local Charred Corn

Roasted Baby Carrots

Wild Mushrooms

Executive Chef : Leonard Ventura

Warning: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements. 20% Gratuity will be added to parties of 6 or more.

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