

Club Favorites

Shared Plates

Sirloin Beef Sliders ~ cheddar cheese, applewood bacon, iceberg lettuce & shoestring fries ~ **14.00**

AGC Flash Fried Calamari ~ sea salt & sweet chili aioli ~ **15.00**

10 pc. Toasted Ravioli ~ house made marinara & parmesan cheese ~ **10.00**

Crispy Chicken Drummies ~ sweet chili or buffalo sauce ~ **12.00**

Soups

Tacho's Freshly Made Soup of the Day	Cup	5.00	Bowl	7.00
AGC Beef & Pork Chili	Cup	5.00	Bowl	7.00
French Onion Gratin	Cup	5.00	Crock	7.00
Lobster Bisque	Cup	7.00	Bowl	10.00

Salads

Algonquin Dinner Salad or Caesar Salad ~ **9.00**

Chopped Iceberg Salad

butter milk ranch dressing, applewood bacon, grape tomatoes,
hard cooked egg, crumbled bleu cheese & crispy onions

Small~ 9.00 Large~ 13.00

gf **Grilled BBQ Chicken Salad**

house cut greens, corn, tomatoes, black beans, avocado &
cheddar-jack cheese with toasted cumin vinaigrette

Small~ 12.00 Large~ 17.00

gf **Honey Truffle Glazed Salmon & Spinach Salad**

fresh seasonal berries, Missouri goat cheese, sunflower kernels & poppy seed dressing

Small~ 14.00 Large~ 18.00

gf **Greek Salad**

house cut greens, kalamata olives, cucumbers, red onion, roasted peppers
& feta cheese tossed in lemon oregano vinaigrette

Small~ 10.00 Large~ 15.00

add chicken 4.00

gf **AGC Cobb Salad**

house cut greens, avocado, grape tomatoes, bacon, bleu cheese,
egg & pulled roasted chicken tossed in our balsamic vinaigrette

Small~ 11.00 Large~ 16.00

Entrées

Hand Cut "Aged" Filet Mignon~ maître d' hotel butter, tobacco onions & your selection of starch
4 oz. ~ 25.00 6 oz. ~ 32.00 8 oz. ~ 39.00

Hand Cut "Aged" New York Strip Steak~ maître d' hotel butter, tobacco onions & your selection of starch
10 oz. ~ 30.00 12 oz. ~ 36.00 16 oz. ~ 42.00

AGC "Signature" Veal Scaloppini~ angel hair pasta & lemon- caper sauce ~ **30.00**

Alex's Fried Chicken~ boneless breasts, whipped potatoes, fresh vegetables & country gravy ~ **26.00**

Asian Stir Fry~ wok cooked vegetables, white rice pilaf & ginger- soy stir fry sauce ~ **20.00**
with Chicken~ 24.00 with Shrimp~ 26.00 with Salmon~ 32.00

gf **Gluten Free Pasta** ~ **24.00**

Choose sauce: olive oil, alfredo, marinara & pesto

Ingredients: shrimp, chicken, crab, peas, tomatoes, spinach, asparagus, mushroom & peppers

Grilled 1/2 lb. Black Angus Burger~ with lettuce, tomato, onion & pickle on toasted artisan bun
12.50 ~ with cheese 13.00

AGC Spicy Chicken Melt~ pepper jack, applewood bacon & cilantro mayonnaise on toasted artisan bun~ **14.00**

Hand Crafted Pizzas

Hand Tossed Brick Oven Neapolitan Margarita Pizza ~ **13.00**
sliced roma tomatoes, fresh mozzarella & torn basil

Meat Lovers ~ **15.00**

pepperoni, sausage, applewood bacon & mozzarella-fontina blend

Build Your Own ~ Hand Tossed or St. Louis Style ~ **12.00 (1.00 each additional topping)**
canadian bacon, pepperoni, bacon, Italian sausage, mushrooms, black olives,
green peppers, onions, roma tomatoes, artichokes, pineapple & jalapeño

****All pizzas are hand tossed & baked in our brick bottom pizza oven****

gf ****All pizzas available with gluten free crust****

Seasonal Specials

Shared Plates

Tempura Asparagus ~ 12.00
mustard aioli

***gf* “Buffalo” Roasted Cauliflower ~ 12.00**
tangy wing sauce, Amish bleu cheese & celery ribbons

Soup & Salads

***gf* Watermelon Gazpacho**
6.00

Bibb & Grilled Georgia Peach Salad
La Clare creamery goat cheese mousse, house made granola,
crispy prosciutto & honey-thyme dressing
14.00

***gf* Mighty Vine Tomato Salad**
burrata cheese, pesto, baby arugula & toasted pine nuts
14.00

***gf* Shaved Brussels Sprout Salad**
Point Reyes bleu cheese, candied peppered bacon,
walnuts & white balsamic dressing
10.00

Entrées

***gf* Pan Seared Viking Village Scallops ~ 34.00**
potato-bacon hash, corn relish, asparagus & lemon beurre blanc

***gf* Beef Tenderloin “Oscar” ~ 35.00**
King Alaskan crab, asparagus-parmesan risotto, tarragon sabayon & bordelaise

***gf* Herb Marinated Colorado Lamb Chops ~ 36.00**
stewed summer squash, chickpea pave, marinated tomatoes, olive & herb chimichurri

Mediterranean Seafood Pasta ~ 25.00
scallops, shrimp, lobster, kalamata olives, tomatoes, basil & feta cheese
tossed with linguine & Greek extra virgin olive oil

Ricotta Gnocchi “Bolognese” ~ 21.00
ground beef, Italian sausage, tomato sauce & alfredo

Chef’s Fresh Seafood Selections ~ 34.00
Preparations: grilled, blackened, broiled, sautéed, baked or seared

****All steak & seafood selections are served with vegetable of the day and choice of starch****
baked potato, twice baked potato, white rice pilaf, angel hair with butter & garlic or marinara

****Some items can be prepared gluten free, please inquire with your server****

Kids menu selections also available

Consuming rare or medium rare meats, poultry, seafood, shellfish or eggs, may cause serious illness

gf denotes gluten free items

Gluten free buns available on request