

STARTERS

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| AL'S CLASSIC SEAFOOD PLATTER | TEMPURA PRAWNS, CALAMARI, CRAB CAKES | 24/guest |
| WARM BRIE | BAKED FRENCH BRIE, ROASTED GARLIC, APPLES, GRAPES, GRILLED BAGUETTE | 21 |
| MUSSELS & CLAMS | P.E.I. MUSSELS, LITTLENECK CLAMS, WHITE WINE | 20 |
| TEMPURA PRAWNS | HONEY MUSTARD VINAIGRETTE | 21 |
| CHILLED TIGER PRAWN COCKTAIL | LEMON, REMOULADE, COCKTAIL SAUCE | 21 |
| BLACKENED PRAWNS | PROVENCAL LETTUCE, DRESSING "LOUIS" | 21 |
| ESCARGOTS & TORTELLINI | TOMATO, BRANDY-ROASTED GARLIC BUTTER | 17 |
| LUMP CRAB CAKES | WHOLE GRAIN MUSTARD, TOMATO JAM | 21 |
| FRIED CALAMARI | ROASTED TOMATO SAUCE, GARLIC AIOLI | 16 |
| TODAY'S OYSTERS | SERVED ON THE HALF SHELL OR ROCKEFELLER | Mkt |
| AHI TUNA "POKE" | TOASTED SESAME, CILANTRO, JALAPEÑO PEPPERS | 20 |
| AHI SASHIMI | GREEN PAPAYA, PONZU | 20 |
| TERIYAKI MARINATED TEXAS QUAIL | ROASTED MUSHROOMS, PICKLED GINGER | 20 |
| TENDERLOIN TARTARE | PURPLE ONION, DIJON MUSTARD, CHIPOTLE TABASCO | 20 |

SOUPS & SALADS

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| CRAB & CORN CHOWDER | | 11 |
| MIXED GREENS | CHOICE OF DRESSING | 9 |
| CAESAR SALAD | SESAME LAVOSH | 11 |
| HEIRLOOM TOMATOES & MOZZARELLA | AVOCADO, BASIL, BALSAMIC DEMI | 14 |
| "THE WEDGE" | CRUMBLER BLUE CHEESE, CRISPY BACON | 12 |
| WARM GOAT CHEESE SALAD | SUNDRIED TOMATO VINAIGRETTE | 14 |
| AL'S SALAD | HEARTS OF PALM, AVOCADO, SHRIMP & CRAB, RUSSIAN OR GARLIC DRESSING | 21 |
| CHOPPED SALAD | HARD COOKED EGG, TOMATO, BACON, ONION, BLUE CHEESE | 12 |
| ROCKET LETTUCE | FRUIT, CHEESE, NUTS | 11 |

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MAINS

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| PRIME RIB 20 OZ | GARLIC MASHED POTATOES, FRENCH GREEN BEANS | 50 |
| CHILEAN SEA BASS | LOBSTER RISOTTO, CITRUS & BASIL | 48 |
| ATLANTIC SALMON | ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU | 36 |
| ALASKAN HALIBUT | WASABI CRUST, SHRIMP FRIED RICE, GREEN MANGO | 48 |
| SEARED AHI TUNA | CITRUS SESAME COLE SLAW, CHILI, WASABI, SWEET SHOYU | 40 |
| GRILLED DAYBOAT SCALLOPS+PRAWNS | COCONUT RICE, GINGER | 42 |
| DOUBLE CUT COLORADO LAMB CHOPS | LEMON MINT RISOTTO | 54 |
| VEAL OSSO BUCCO | WILD MUSHROOM RISOTTO | 42 |
| CHICKEN PARMESAN | LINGUINI & MARINARA | 28 |
| CHICKEN PICCATA | CAPERS & LINGUINI | 28 |
| GRILLED VEGETABLES | AJI PANCA, SHISITO PEPPERS, AVOCADO, CORN TORTILLAS | 26 |
| CALVES' LIVER | GRILLED VEGETABLES, SAUTÉED ONIONS, ROMA TOMATOES | 25 |

GRILL

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| BONE-IN FILET 16oz | 64 | "COWBOY CUT" RIBEYE 22oz | 65 |
| FILET MIGNON 12oz | 55 | WET AGED NEW YORK STRIP 20oz | 54 |
| PETITE FILET MIGNON 8oz | 46 | | |

GRILL ADDITIONS

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| AUSTRALIAN LOBSTER TAIL Mkt 6OZ OR 12OZ | OSCAR 16 3OZ CRAB, ASPARAGUS, BÉARNAISE | JUMBO PRAWNS 21 3 TIGER PRAWNS |
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SIDES

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| SPINACH Sautéed or Creamed | 12 | LOBSTER RISOTTO | 18 |
| ASPARAGUS | 12 | BAKED POTATO | 10 |
| ROASTED BRUSSELS SPROUTS | 12 | GARLIC SMASHED RED POTATOES | 10 |
| FRENCH BEANS | 12 | AU GRATIN POTATOES | 12 |
| WILD MUSHROOMS | 12 | WHIPPED SWEET POTATOES | 10 |
| CREAMED CORN | 10 | ONION RINGS | 10 |
| BABY CARROTS | 10 | STEAK FRIES | 10 |
| MUSHROOM RISOTTO | 14 | MACARONI & CHEESE | 12 |
| BLISTERED SHISITO PEPPERS | 12 | | |

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