

AL BIERNAT'S NORTH

Curbside & Delivery Menu

Call 972-239-3400 to Schedule
Delivery or Curbside Pickup at
5251 Spring Valley Road

Call are taken live starting at 10AM
Monday-Saturday

Service Hours:

11:30AM-8:30PM Mon-Fri

5:00PM-8:30PM Saturday

CLOSED SUNDAY

Call ahead and pick up at our
front door & our staff will greet
you at your vehicle

- Meal Planning
- Weekly Grocery Items

Online menu orders are
available through UberEats and
Caviar Services on our website

*These are Third Party Services that
may not have the same safety
protocol as our service*

We are committed to working under the
safest food safety and delivery protocol
possible. Employees are required to wear
gloves, to social distance themselves from
each other and from customers, disinfect all
surfaces several times daily, and under no
circumstances come to work sick.

We are here to provide delicious food to you
and your families during this unprecedented
time. There is always a little comfort in a
well-prepared meal, and we look forward to
getting back to socializing and celebrating
life in our dining room.

God Bless from Al Biernat and Brad Fuller

SMALL PLATES

| | |
|--|-------|
| LUMP CRAB CAKES Horseradish, Whole Grain Mustard, Tomato Jam | 21.00 |
| CALAMARI Roasted Tomato Sauce, Garlic Aioli – Sautéed* or Fried | 16.50 |
| TERIYAKI MARINATED QUAIL Roasted Mushrooms, Pickled Ginger | 20.75 |

SOUPS & SALADS

| | |
|------------------------------|-------|
| CRAB AND CORN CHOWDER | 10.50 |
|------------------------------|-------|

MAKE YOUR SALAD AN ENTRÉE – ADD A PROTEIN

| | | | |
|--------------------------------|--------------------------|-----------------------------|-------------------------|
| * CHICKEN BREAST 7.50 | * LOBSTER 21.00 | * SALMON 12.50 | * AHI TUNA 14.50 |
| * BEEF TENDERLOIN 18.00 | * LUMP CRAB 21.00 | * JUMBO PRAWNS 21.00 | TOFURKEY 6.50 |

| | |
|---|-------|
| * MIXED GREENS Choice of Dressing | 9.00 |
| THE CAESAR Sesame Lavosh | 11.75 |
| * TOMATOES & MOZZARELLA Avocado, Basil, Balsamic Demi | 14.75 |
| * THE WEDGE Crumbled Blue Cheese, Crispy Bacon | 12.50 |
| * THE CHOPPED SALAD Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese | 12.75 |
| * BRAD'S GRILLED PEAR Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette | 11.75 |
| * THE STEAKHOUSE SALAD Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette | 25.75 |
| * AL'S SALAD Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing | 22.75 |

SANDWICHES (Mixed Green Salad, House Made Chips, or Steak Fries)

| | |
|---|-------|
| TEXAS WAGYU BURGER Brioche Bun, Pickled Relish, LTO, & Secret Sauce | 15.75 |
| MEAT LOAF Sourdough, Bacon, Balsamic, Provolone, Arugula, Sriracha Ketchup | 16.75 |
| “CLASSIC” CLUB Sourdough Bread, Cheddar, Swiss, Sundried Tomato Mayonnaise | 14.50 |
| AHI TUNA Whole Wheat, Citrus Sesame Cole Slaw, Wasabi | 17.75 |
| GRILLED CHICKEN Ciabatta, Pepperjack Cheese, Crispy Bacon, Avocado | 17.00 |
| PRIME RIB FRENCH DIP French Baguette, Au Jus, Horseradish Cream | 20.00 |
| ROASTED TURKEY Ciabatta, Swiss Cheese, Chipotle Mayonnaise | 14.50 |

VEGAN

| | |
|--|-------|
| MAC & CHEESE Squash, Cashew, Coconut Oil, Almond Milk, Onions, Garlic, Yukon Gold Potatoes, Roasted Bell Pepper, Vegan Bread Crumbs | 22.00 |
| AL'S BOWL Basmati Rice, Carrots, Broccoli, Sweet Corn, Jalapeno, with Teriyaki Glaze | 23.00 |
| GRILLED PORTOBELLA MUSHROOM ENCHILADAS Poblano Rice, Pico de Gallo, Avocado, Coconut Cheese, Guajillo Pepper Sauce | 23.00 |

* GLUTEN FREE ITEMS

GRILL

| | | | |
|------------------------------------|--------|---|-------|
| PETITE FILET MIGNON 8oz | 46.00 | VEAL CHOP 16oz | 52.75 |
| FILET MIGNON 12oz | 55.00 | BERKSHIRE PORK CHOPS | 40.75 |
| PRIME BONE-IN FILET 16oz | 64.75 | ATLANTIC SALMON 12oz | 38.00 |
| PRIME COWBOY RIBEYE 22oz | 65.75 | WAGYU ANGUS FILET 8oz | 85.75 |
| PRIME NEW YORK STRIP 16oz | 54.75 | WAGYU ANGUS NY STRIP 16oz | 89.75 |
| PRIME TOMAHAWK RIBEYE 32oz. | 125.00 | JAPANESE A5 KOBE per oz. /4oz min. | 30.00 |
| PRIME PORTERHOUSE 30oz. | 115.00 | | |

* (All Grill Items are Gluten Free)

ENTREES

| | |
|--|-------|
| SPINALIS STEAK FRITES Truffle Shoestring Fries, Green Peppercorn Sauce | 64.00 |
| * “STEAK MIGUEL” Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño | 68.75 |
| * NORTH DAKOTA BUFFALO FILET Grilled Vegetables, Potatoes, Habanero BBQ Sauce | 57.50 |
| * CHILEAN SEA BASS Lobster Risotto, Citrus & Basil | 48.75 |
| ATLANTIC SALMON Israeli Couscous, Baby Arugula, Organic Tomato Ragu | 44.50 |
| JAPANESE HORSERADISH CRUSTED HALIBUT Shrimp Fried Rice, Green Mango | 48.75 |
| AHI TUNA Citrus Sesame Cole Slaw, Chili, Wasabi, Sweet Shoyu | 40.50 |
| * GRILLED SEA SCALLOPS & PRAWNS Coconut Rice, Ginger Butter | 42.00 |
| LUMP CRAB ANGEL HAIR , Sun-Dried Tomato, Basil, White Wine Butter Sauce | 22.75 |
| * SHRIMP & GRITS Smoked Bacon, Cheddar, Creole Sauce | 22.75 |
| SHRIMP PARMESAN Linguini & Marinara | 26.00 |
| * DOUBLE CUT COLORADO LAMB CHOPS Lemon Mint Risotto | 54.75 |
| VEAL OSSO BUCCO Wild Mushroom Risotto | 42.00 |
| CHICKEN PARMESAN Linguini & Marinara | 28.00 |
| CHICKEN PICCATA Capers & Linguini | 28.00 |
| RICHARD’S POT ROAST Whipped Potatoes, Baby Carrots | 23.75 |
| CALVES LIVER Sautéed Onions, Roma Tomatoes, Grilled Vegetables | 16.75 |
| * HERB ROASTED HALF CHICKEN Al’s Favorite Red Potatoes, Spinach and Pan Jus | 18.00 |
| RIGATONI Italian Sausage, Spinach, Peas, Spicy Marinara | 17.50 |
| * ‘THE ARNOLD’ Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa | 15.75 |
| * FREE RANGE CHICKEN ENCHILADAS Poblano Brown Rice, Adobo Sauce | 15.50 |
| MEATLOAF Whipped Potatoes, French Beans, Marsala Mushroom Sauce | 16.00 |

CHILDREN 8.00

Served with a Drink & French Fries or Fruit

| |
|---------------------------------------|
| BURGER Plain or with Cheese |
| MACARONI & CHEESE |
| CHICKEN FINGERS |
| NOODLES Plain or with Marinara |
| GRILLED CHEESE |

BEVERAGES – NO ICE

| | |
|--|-------|
| ICED TEA or ARNOLD PALMER | 3.25 |
| GALLON TEA OR AGUA FRESCA | 15.00 |
| SODA Coca Cola, Diet Coke, Sprite, Dr. Pepper | 3.25 |
| PANNA or PELLEGRINO One Liter Bottles | 7.00 |
| TOPO CHICO | 5.00 |

FAMILY STYLE SIDES

| | |
|------------------------------|-------|
| SPINACH * Sautéed or Creamed | 12.00 |
| *SAUTÉED BROCCOLI | 12.00 |
| *ASPARAGUS | 12.50 |
| ROASTED BRUSSELS SPROUTS | 12.50 |
| *FRENCH BEANS | 12.00 |
| CREAMED CORN | 10.75 |
| *BABY CARROTS | 10.75 |
| *WILD MUSHROOMS | 12.50 |
| *MUSHROOM RISOTTO | 14.50 |
| *LOBSTER RISOTTO | 18.00 |
| *BAKED POTATO | 10.50 |
| *GARLIC SMASHED RED POTATOES | 10.50 |
| AU GRATIN POTATOES | 12.50 |
| *WHIPPED SWEET POTATOES | 10.50 |
| SHOESTRING ONIONS | 10.50 |
| STEAK FRIES | 10.50 |
| MACARONI & CHEESE | 12.00 |
| Add Lobster | 9.00 |

DESSERT 2.50 EACH

WHOLE PIES & CAKES AVAILABLE

| | |
|--------------------------------|---|
| NY CHEESECAKE | S+S Cheesecake, Bronx, NY |
| APPLE COBBLER | Caramel Sauce |
| AL'S FAMOUS COCONUT CREAM PIE | |
| KEY LIME PIE | Whipped Cream, Berries, Raspberry Sauce |
| TEXAS PECAN PIE | Caramel & Whipped Cream |
| TIRAMISU | Kahlua Caramel |
| BREAD PUDDING A LA CHEF LUIS | |
| OLD FASHIONED CHOCOLATE CAKE | |
| P&B CHOCOLATE BANANA CREAM PIE | |

LIQUOR STORE

| |
|--|
| BIERNAT'S BOOT LEG LITER BOTTLES |
| AL'S TOP SHELF REPOSADO MARGARITA'S |
| \$75 - 6 SERVINGS |
| EAGLE RARE BARREL AGED OLD FASHIONED |
| \$125 - 16 SERVINGS |
| TITO'S GRAPEFRUIT SIP "SHELTER IN PLACE" |
| \$90 - 10 SERVINGS |
| MOMMA'S RANCH WATER - CASAMIGOS BLANCO |
| \$125 - 16 SERVINGS |

MEAT MARKET

All Meat Orders Come with Chef's Special Marinade and Instructions

BEEF

| | |
|------------------------------------|--------|
| FILET MIGNON, USDA TOP CHOICE 6oz | 21.00 |
| FILET MIGNON, USDA TOP CHOICE 8oz | 28.00 |
| FILET MIGNON, USDA TOP CHOICE 12oz | 42.00 |
| BONE-IN FILET, USDA PRIME 16oz | 57.00 |
| NEW YORK STRIP, USDA PRIME 16oz | 48.00 |
| TOMAHAWK RIBEYE, USDA PRIME 28oz. | 125.00 |
| PORTERHOUSE, USDAY PRIME 30oz. | 75.00 |
| TEXAS WAGYU ANGUS FILET 8oz | 70.00 |
| TEXAS WAGYU ANGUS NY STRIP 16oz | 70.00 |
| COWBOY RIBEYE, USDA PRIME 22oz | 63.00 |
| SPINALIS CUT 10oz | 55.00 |

LOCAL YOCAL, MCKINNEY TEXAS

| | |
|----------------------------------|-------|
| HAMBURGER PATTIES, WAGYU 1/2 lb. | 5.75 |
| DRY AGED COWBOY CUT RIBEYE 22oz | 59.00 |
| DRY AGED K.C. STRIP STEAK 16oz | 59.00 |

OTHER MEATS

| | |
|---------------------------------------|-------|
| NORTH DAKOTA BUFFALO 10oz | 52.00 |
| VEAL CHOP 16oz | 42.00 |
| BERKSHIRE PORK CHOP (priced per chop) | 16.00 |
| COLORADO LAMB CHOP (priced per chop) | 20.00 |
| CHICKEN BREAST 10oz | 4.50 |

SEAFOOD

| | |
|----------------------------|----------|
| ATLANTIC SALMON 8oz | 8.50 |
| ATLANTIC SALMON 12oz | 14.75 |
| CHILEAN SEA BASS 8oz | 16.00 |
| ALASKAN HALIBUT 8oz | 16.00 |
| AHI TUNA 8oz | 12.00 |
| JUMBO PRAWNS U-10 | 7.00 EA |
| LOBSTER TAIL (frozen) 6oz | 24.00 EA |
| LOBSTER TAIL (frozen) 12oz | 48.00 EA |

SAUCES

| | |
|-----------------------------------|---------|
| STEAK MARINADE 8oz | 8.75 EA |
| GREEN PEPPERCORN SAUCE 8oz | |
| PORT WINE FOIE GRAS SAUCE 8oz | |
| WHITE WINE BUTTER SAUCE 8oz | |
| COGNAC BLACK PEPPERCORN SAUCE 8oz | |

WHITE WINE SPECIALS

| | |
|--|----|
| ROEDERER ESTATE SPARKLING WINE, ANDERSON VALLEY, CALIFORNIA..... | 42 |
| PERRIER JOUET GRAND BRUT CHAMPAGNE, EPERNAY, FRANCE..... | 59 |
| MOET & CHANDON BRUT IMPERIAL ROSÉ, EPERNAY, FRANCE..... | 95 |
| CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND..... | 50 |
| GROTH SAUVIGNON BLANC, NAPA..... | 40 |
| CAKEBREAD SAUVIGNON BLANC, NAPA..... | 42 |
| DAOU CHARDONNAY, PASO ROBLES..... | 39 |
| NICKEL & NICKEL 'TRUCHARD' CHARDONNAY, NAPA VALLEY, CALIFORNIA..... | 59 |
| STAGS' LEAP CHARDONNAY, NAPA VALLEY..... | 40 |
| OLIVIER LEFLAIVE 'LES SETILLES'..... | 53 |
| CAKEBREAD CHARDONNAY, NAPA VALLEY..... | 72 |
| LOOSEN BROS 'DR. L' RIESLING GERMANY..... | 36 |
| SANTA MARGHERITA PINOT GRIGIO ITALY..... | 47 |
| ROSE GOLD ROSÉ, PROVENCE, FRANCE..... | 40 |

BEER TO GO

| | |
|--------------------------|------|
| BUDWEISER | 3.50 |
| BUD LIGHT | 3.50 |
| COORS LIGHT | 3.50 |
| MICHELOB ULTRA | 3.50 |
| MILLER LITE | 3.50 |
| STELLA ARTOIS | 4.50 |
| DOS EQUIS XX | 4.50 |
| HEINEKEN | 4.50 |
| MODELO ESPECIAL | 4.50 |
| NEGRO MODELO | 4.50 |
| SHINER BOCK | 3.50 |
| SHINER BLONDE | 3.50 |
| DEEP ELLUM DALLAS BLONDE | 3.50 |
| DEEP ELLUM IPA | 3.50 |

RED WINE SPECIALS

| | |
|---|----|
| FLORA SPRINGS MERLOT, NAPA VALLEY..... | 47 |
| DUCKHORN MERLOT, NAPA VALLEY..... | 55 |
| ELOUAN PINOT NOIR, OREGON..... | 37 |
| LEFT COAST CELLARS 'CALI'S CUVÉE' PINOT NOIR, WILLAMETTE VALLEY, OREGON..... | 35 |
| FLOWERS PINOT NOIR, SONOMA COAST..... | 59 |
| SIDURI PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA..... | 49 |
| MOUNT VEEDER CABERNET SAUVIGNON, NAPA VALLEY..... | 65 |
| HALL CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA..... | 65 |
| FERRARI CARANO CABERNET SAUVIGNON, SONOMA..... | 50 |
| HESS SELECT CABERNET SAUVIGNON, NORTH COAST..... | 37 |
| FAUST CABERNET SAUVIGNON, NAPA VALLEY..... | 69 |
| TREFETHEN CABERNET SAUVIGNON, NAPA VALLEY..... | 55 |
| MAYACAMAS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA..... | 59 |
| THE PRISONER RED BLEND, NAPA VALLEY, CALIFORNIA..... | 65 |
| LEVIATHAN RED BLEND, CALIFORNIA..... | 59 |
| CATENA MALBEC, MENDOZA, ARGENTINA..... | 46 |
| MARCHESI ANTINORI 'VILLA ANTINORI', TUSCANY, ITALY..... | 40 |
| CHATEAU D'ARCINS, HAUT-MEDOC..... | 50 |
| SEGHESSIO ZINFANDEL, SONOMA..... | 43 |
| MOLLY DOOKER 'THE BOXER', AUSTRALIA..... | 50 |

**FULL WINE LIST AVAILABLE
BY REQUEST**