

SOUP + SALAD + STARTERS

LUMP CRAB CAKE BITES	HORSERADISH, WHOLE GRAIN MUSTARD, TOMATO JAM	19.75
ATLANTIC CALAMARI	ROASTED TOMATO SAUCE, GARLIC AIOLI – FRIED OR SAUTÉED	16.50
SMOKED SALMON	TOASTED BAGEL, CAPERS, RED ONION, CREAM CHEESE	18.75
STEAK TARTARE	QUAIL EGG, HOUSE MADE CHIPS	25.75
AL'S SALAD	HEARTS OF PALM, AVOCADO, SHRIMP & CRAB, RUSSIAN OR GARLIC VINAIGRETTE	22.75
MAINE LOBSTER COBB	SMOKED BACON, AVOCADO, EGG, BLUE CHEESE VINAIGRETTE	29.75
CRAB AND CORN CHOWDER	SMALL/LARGE	7.50/10.50
MIXED GREENS	CHOICE OF DRESSING	7.00
AMELIA'S FARM TOMATOES	MOZZARELLA, AVOCADO, BASIL, BALSAMIC DEMI	9.75
THE WEDGE	CRUMBLED BLUE CHEESE, CRISPY BACON	7.50
SEASONAL FRUIT	RASPBERRY YOGURT	10.75

STEAK + EGGS + SCRAMBLES

CARNE ASADA	BEEF TENDERLOIN, TWO EGGS ANY STYLE, FLOUR TORTILLAS	24.50
PRIME RIB HASH	TWO EGGS ANY STYLE	22.50
SMOKED SALMON TACOS	CILANTRO, SCRAMBLED EGGS, SOUR CREAM, PICO DE GALLO	21.50
SHRIMP & CRAB SCRAMBLE	AVOCADO, SCALLION, CRÈME FRAICHE, SKILLET POTATOES	21.50
LOBSTER SCRAMBLE	GREEN ONION, TEXAS GOAT CHEESE, SKILLET POTATOES	29.50
ITALIAN SAUSAGE SCRAMBLE	DRIED TOMATOES, BASIL, PIMENTO, SKILLET POTATOES	15.50
LOBSTER+SCRAMBLED EGG TACOS	AVOCADO, BACON, QUESO FRESCO, POTATOES	29.50
ALAN'S TRADITIONAL EGGS BENEDICT	SKILLET POTATOES	13.50
BRISKET BENEDICT	HABANERO BBQ, GARLIC CHEESE GRITS	18.75
GRILLED BEEF BENEDICT	SAUTÉED SPINACH, SKILLED POTATOES	35.00
CRAB CAKE BENEDICT	SLICED TOMATO, STEAMED ASPARAGUS	22.50
SMOKED SALMON+GOAT CHEESE OMELET	SKILLET POTATOES	19.50
AVOCADO TOAST	POACHED EGGS, SMOKED SALMON, ARUGULA & FRUIT	19.50

WE SERVE USDA ORGANIC & PASTURE RAISED EGGS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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PANCAKES + FRENCH TOAST

BUTTERMILK PANCAKES VERMONT MAPLE SYRUP	10.50
SLICED BANANAS ON BUTTERMILK PANCAKES MIXED BERRIES, BERRY MAPLE SYRUP	12.50
GRAND MARNIER STRAWBERRY TOPPED BUTTERMILK PANCAKES BROWN SUGAR BUTTER	12.50
BRIOCHE FRENCH TOAST CARAMELIZED BANANAS, BLACK BERRIES, CHAMBORD CREAM	12.50

ENTRÉE

*STEAKHOUSE SALAD BEEF TENDERLOIN, CANDIED WALNUTS, BLUE CHEESE, TERIYAKI VINAIGRETTE	25.75
BEEF TENDERLOIN AL'S FAVORITE RED POTATOES, PORT WINE FOIE GRAS SAUCE	30.75
AHI TUNA "POKE" TOASTED SESAME, PINE NUTS, CILANTRO, JALAPENO, MANGO, BASMATI RICE	26.50
CHILEAN SEA BASS SAUTÉED SPINACH, CITRUS & BASIL	25.75
RICHARD'S POT ROAST WHIPPED POTATOES, BABY CARROTS	23.75
PRIME RIB 12OZ SKILLET POTATOES, GREEN BEANS	24.75
SAUTÉED CALVES LIVER SAUTÉED ONIONS, ROMA TOMATOES, GRILLED VEGETABLES	16.75
CHICKEN FRIED CHICKEN GARLIC SMASHED POTATOES, JALAPEÑO GRAVY	18.50
SHRIMP & GRITS SMOKED BACON CREOLE SAUCE	22.50

SANDWICHES

CHICKEN SALAD SANDWICH CHIPOTLE MAYONNAISE	17.00
PRIME RIB FRENCH DIP AU JUS, HORSE RADISH CREAM	20.00
ROASTED TURKEY SANDWICH CIABATTA, SWISS, CHIPOTLE MAYO	14.50
TEXAS WAGYU BURGER BRIOCHE BUN, PICKLED RELISH, LTO, SECRET SAUCE	15.75

SIDES

ONE EGG ANY STYLE ORGANIC & PASTURE RAISED	3.50
SKILLET POTATOES	5.50
THREE SLICES OF APPLEWOOD SMOKED BACON	5.50
THREE LINKS OF BREAKFAST SAUSAGE	5.50
GARLIC CHEESE GRITS	5.00
BRIOCHE OR SOURDOUGH TOAST	3.00
BUTTERMILK BISCUITS (APPLEWOOD SMOKED BACON & JALAPEÑO GRAVY)	6.50