

DINNER

TO SHARE

CHILLED SEAFOOD TOWER Mkt

For the Table - Two Tier, or One Platter

AL'S CLASSIC SEAFOOD PLATTER 28.00/guest

Tempura Prawn, Calamari, Crab Cake Each Guest

SMALL PLATES

PREMIUM OSETRA CAVIAR Mkt

Traditional Service

MUSSELS & CLAMS 23.75

P.E.I. Mussels, Littleneck Clams, White Wine

TEMPURA BATTERED PRAWNS 22.75

Mixed Greens, Honey Mustard Vinaigrette

CLASSIC SHRIMP COCKTAIL 22.75

Chilled Jumbo Prawns, Lemon, Remoulade, Cocktail Sauce

BLACKENED PRAWNS 22.75

Provençal Lettuce, Dressing "Louis"

ESCARGOTS & TORTELLINI 22.75

Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette

LUMP CRAB CAKES 25.00

Horseradish, Whole Grain Mustard, Spiced Tomato Jam

CALAMARI 21.75

Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried

SMOKED SALMON 21.75

Sesame Lavosh, Traditional Service

TODAY'S OYSTERS Mkt

Served on the Half Shell or Rockefeller

AHI TUNA "POKE" 22.75

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh

TERIYAKI MARINATED QUAIL 22.75

Roasted Mushrooms, Pickled Ginger

STEAK TARTARE 27.75

Quail Egg, House Made Potato Chips

WAGYU CARPACCIO 28.75

Pine Nuts, Parmesan, Olive Oil

BEEF WELLINGTON BITES 17.50

Mini Beef Wellingtons, Black Peppercorn Sauce

SOUP & SALADS

CRAB AND CORN CHOWDER Small 11.50 / Large 23.00

SOUP OF THE DAY Small 8.50 / Large 11.50

HOUSE SALAD 9.75

Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing

CLASSIC CAESAR 12.75

Romaine, Parmesan, Sesame Lavosh

TOMATOES & MOZZARELLA 15.75

Avocado, Basil, Balsamic Demi

THE WEDGE 13.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

WARM GOAT CHEESE 15.75

Mixed Greens, Almond Slivers, Green Apple, Sundried Tomato Vinaigrette

AL'S SALAD 28.75

Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing

THE CHOPPED SALAD 13.75

Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese

BRAD'S GRILLED PEAR 12.75

Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

VEGAN

GRILLED PORTABELLA ENCHILADAS 25.75

Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce

THAI STIR FRY 24.75

Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots

AL'S BOWL 24.75

Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,

Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

GRILLED SPECIALTIES

FILET MIGNON 8 oz. 49.75

FILET MIGNON 12 oz. 59.75

WAGYU ANGUS FILET MIGNON 8 oz. *Gearhart Ranch, TX* 86.75

PRIME NEW YORK STRIP 16 oz. 62.75

WAGYU ANGUS NY STRIP 16 oz. *Gearhart Ranch, TX* 89.75

PRIME COWBOY RIBEYE 22 oz. 69.75

PRIME TOMAHAWK RIBEYE 28 oz. 135.00

PRIME PORTERHOUSE 30 oz. 120.00

JAPANESE A5 WAGYU 35.00 per oz. /4oz minimum

LIVE EAST COAST LOBSTER (*Limited Qty. & Various Sizes*) Mkt

AUSTRALIAN LOBSTER TAIL 6oz. or 12oz. Mkt

ATLANTIC SALMON FILLET 12oz. 39.75

BERKSHIRE PORK CHOPS 2-10 oz. 42.75

GRILL ADDITIONS

OSCAR STYLE Crab, Mashed Potatoes, Asparagus, Béarnaise 40.00

JUMBO PRAWNS Three Tiger Prawns 22.00

MAIN COURSES

"STEAK MIGUEL" 73.75

Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño

SPINALIS STEAK FRITES 69.75

Truffle Shoestring Fries, Green Peppercorn Sauce

PRIME RIB 20oz. (*Limited Availability*) 62.75

Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream

AIR, LAND, & SEA 62.75

Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi

TEXAS WAGYU LONG BONE SHORT RIB 54.75

Parsnip Puree, Sautéed Kale, Foie Gras Demi

NORTH DAKOTA BUFFALO FILET 58.75

Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce

VEAL OSSO BUCCO 55.00

Mushroom Risotto, Demi-Glace

CHILEAN SEA BASS 49.75

Lobster Risotto, Citrus & Basil

ATLANTIC SALMON 43.75

Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula

ROASTED HALIBUT 44.75

Saffron Barley, Braised Leeks, Cherry Tomatoes, Romesco Sauce

AHI TUNA 44.75

Sour Dough Panzanella, Tomato, Cucumber, Gremolata, Rosemary Vinaigrette

GRILLED SEA SCALLOPS 43.75

Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,

Cilantro & Lime Vinaigrette

CHICKEN PARMESAN 28.75

Pan Fried Chicken, Muenster & Parmesan Cheese, Linguini, Marinara

CHICKEN PICCATA 28.75

Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans

CALVES LIVER 28.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

SIDES

ROASTED BRUSSELS SPROUTS with Bacon 11.75

SAUTEED SPINACH Garlic & Olive Oil 9.75

CREAMED SPINACH 9.75

CHICKPEAS & SPINACH Lebanese Spiced Stew 10.75

BROCCOLI Harissa Aioli, Crispy Onions 10.75

ASPARAGUS Red Wine Vinaigrette, Cumin Crumble 13.50

FRENCH BEANS Sautéed Garlic, Chili, Lemon 10.75

MARINATED MUSHROOMS Citrus, Served Room Temperature 13.75

CREAMED CORN 9.75

BABY CARROTS 11.75

LOBSTER RISOTTO 18.75

MUSHROOM RISOTTO 14.75

SHOESTRING ONIONS 11.50

POTATO AU GRATIN, Gruyere, Cheddar & Bacon 12.75

WHIPPED SWEET POTATOES 9.75

STEAK FRIES 9.75

BAKED POTATO 10.50

ROASTED POTATOES Herb Dressing, Green Peppercorn Sauce 11.50

GARLIC SMASHED RED POTATOES 9.75

WILD BOAR BOLOGNESE 13.75

MACARONI & CHEESE 12.00 add Lobster 10.75

Béchamel, Gruyere, Cheddar, Crumble Topping