

## STARTERS

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- PREMIUM OSETRA CAVIAR** TRADITIONAL SERVICE
- MUSSELS & CLAMS** P.E.I. MUSSELS, LITTLENECK CLAMS, WHITE WINE
- TEMPURA PRAWNS** HONEY MUSTARD VINAIGRETTE
- CHILLED JUMBO PRAWNS** LEMON, REMOULADE, COCKTAIL SAUCE
- BLACKENED PRAWNS** PROVENCAL LETTUCE, DRESSING “LOUIS”
- ESCARGOTS & TORTELLINI** TOMATO, BRANDY-ROASTED GARLIC BUTTER
- LUMP CRAB CAKES** HORSERADISH, WHOLE GRAIN MUSTARD, TOMATO JAM
- CALAMARI** ROASTED TOMATO SAUCE, GARLIC AIOLI – SAUTÉED OR FRIED
- SMOKED SALMON** SESAME LAVOSH, TRADITIONAL SERVICE
- TODAY’S OYSTERS** SERVED ON THE HALF SHELL OR ROCKEFELLER
- AHI TUNA “POKE”** TOASTED SESAME, CILANTRO, JALAPEÑO PEPPERS
- AHI SASHIMI** GREEN PAPAYA, PONZU
- TERIYAKI MARINATED TEXAS QUAIL** ROASTED MUSHROOMS, PICKLED GINGER
- TENDERLOIN TARTARE** PURPLE ONION, DIJON MUSTARD, CHIPOTLE TABASCO

## SOUPS & SALADS

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- SOUP OF THE DAY**
- CRAB & CORN CHOWDER**
- MIXED GREENS** CHOICE OF DRESSING
- THE CAESAR** SESAME LAVOSH
- AMELIA’S FARM TOMATOES & MOZZARELLA** AVOCADO, BASIL, BALSAMIC DEMI
- THE WEDGE** CRUMBLED BLUE CHEESE, CRISPY BACON
- AL’S SALAD** HEARTS OF PALM, AVOCADO, SHRIMP & CRAB, RUSSIAN OR GARLIC DRESSING
- HEARTS OF PALM** MIXED GREENS, HAZELNUT VINAIGRETTE
- THE CHOPPED SALAD** HARD COOKED EGG, TOMATO, BACON, ONION, BLUE CHEESE
- THE ROCKET** ARUGULA, FRUIT, CHEESE, NUTS
- BRAD’S GRILLED PEAR** MIXED GREENS, MARCONA ALMONDS, MANCHEGO, GARLIC VINAIGRETTE

## TO SHARE

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- CHILLED SEAFOOD TOWER** SHORT OR TALL
- AL’S CLASSIC SEAFOOD PLATTER** TEMPURA PRAWNS, CALAMARI, CRAB CAKES

## MAINS

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**PRIME RIB 20oz** (LIMITED AVAILABILITY) GARLIC MASHED POTATOES, FRENCH GREEN BEANS  
**SPINALIS STEAK FRITES** TRUFFLE SHOESTRING FRIES, GREEN PEPPERCORN SAUCE  
**NORTH DAKOTA BUFFALO FILET** GRILLED VEGETABLES, POTATOES, HABANERO BBQ SAUCE  
**CHILEAN SEA BASS** LOBSTER RISOTTO, CITRUS & BASIL  
**ATLANTIC SALMON** ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU  
**JAPANESE HORSERADISH CRUSTED HALIBUT** SHRIMP FRIED RICE, GREEN MANGO  
**GRILLED SEA SCALLOPS & PRAWNS** COCONUT RICE, GINGER BUTTER  
**DOUBLE CUT COLORADO LAMB CHOPS** LEMON MINT RISOTTO  
**VEAL OSSO BUCCO** WILD MUSHROOM RISOTTO  
**CHICKEN PARMESAN** LINGUINI & MARINARA  
**CHICKEN PICCATA** CAPERS & LINGUINI  
**CALVES LIVER** SAUTÉED ONIONS, ROMA TOMATOES, GRILLED VEGETABLES

## GRILL

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<b>PETITE FILET MIGNON</b> 8oz	<b>EAST COAST LOBSTER</b> (Ltd Qty)
<b>FILET MIGNON</b> 12oz	<b>VEAL CHOP</b> 16oz
<b>PRIME BONE-IN FILET</b> 16oz	<b>BERKSHIRE PORK CHOPS</b>
<b>PRIME COWBOY CUT RIBEYE</b> 22oz	<b>ATLANTIC SALMON</b> 12oz
<b>PRIME NEW YORK STRIP</b> 16oz	<b>WAGYU ANGUS FILET</b> 8oz
<b>PRIME RIBEYE FILET</b> 14oz	<b>WAGYU ANGUS NY STRIP</b> 16oz
<b>PRIME PORTERHOUSE</b> 30oz	<b>JAPANESE A5 KOBE</b> per oz/4oz min

### GRILL ADDITIONS

**AUSTRALIAN LOBSTER TAIL** Mkt  
6oz OR 12oz

**OSCAR**  
CRAB, RED POTATOES, ASPARAGUS, BÉARNAISE

**JUMBO PRAWNS**  
3 TIGER PRAWNS

## SIDES

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**SPINACH** SAUTÉED OR CREAMED  
**SAUTÉED BROCCOLI**  
**ASPARAGUS**  
**ROASTED BRUSSELS SPROUTS**  
**FRENCH BEANS**  
**WILD MUSHROOMS**  
**CREAMED CORN**  
**BABY CARROTS**  
**MUSHROOM RISOTTO**  
**LOBSTER RISOTTO**

**BLISTERED SHISHITO PEPPERS**  
**BAKED POTATO**  
**GARLIC SMASHED RED POTATOES**  
**AU GRATIN POTATOES**  
**FAMOUS WHIPPED SWEET POTATOES**  
**SKILLET POTATOES**  
**SHOE STRING ONIONS**  
**STEAK FRIES**  
**LINGUINI WILD BOAR BOLOGNESE**  
**MACARONI & CHEESE**  
ADD LOBSTER