

STARTERS

- 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

- 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

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

MAINS

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

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

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

AL BIERNAT'S NORTH VEGAN MENU

FRITTO MISTO APPETIZER

fresh cauliflower lightly tempura breaded and tossed with sweet Thai chili sauce

\$10

GRILLED PORTABELLA MUSHROOM ENCHILADAS

served over poblano rice with pico de gallo, avocado slices, with a guajillo pepper sauce

LUNCH \$17 DINNER \$23

TOFURKY ITALIAN SAUSAGE STACK

served with grilled vegetables, vegan cheese, and roasted cauliflower with a tomato ragout

LUNCH \$16 DINNER \$22

STIR FRY

linguine pasta with stir fried vegetables, seitan protein, with a Thai Asian sauce

LUNCH \$16 DINNER \$22

AL'S VEGAN BOWL

*served with brown rice, black beans, zucchini, yellow squash, carrots,
sweet potatoes, green beans, asparagus, with vegetable stock*

LUNCH \$17 DINNER \$23