

# STARTERS

<b>PREMIUM OSETRA CAVIAR</b> Traditional Service	Mkt
<b>MUSSELS &amp; CLAMS</b> P.E.I. Mussels, Littleneck Clams, White Wine	20.00
<b>TEMPURA PRAWNS</b> Honey Mustard Vinaigrette	21.75
<b>*CHILLED JUMBO PRAWNS</b> Lemon, Remoulade, Cocktail Sauce	21.75
<b>*BLACKENED PRAWNS</b> Provencal Lettuce, Dressing “Louis”	21.75
<b>ESCARGOTS &amp; TORTELLINI</b> Tomato, Prosciutto, Brandy-Roasted Garlic Butter, Baguette	17.50
<b>LUMP CRAB CAKES</b> Horseradish, Whole Grain Mustard, Tomato Jam	21.00
<b>CALAMARI</b> Roasted Tomato Sauce, Garlic Aioli – Sautéed* or Fried	16.50
<b>SMOKED SALMON</b> Sesame Lavosh, Traditional Service	18.75
<b>*TODAY’S OYSTERS</b> Served on the Half Shell or Rockefeller	Mkt
<b>**AHI TUNA “POKE”</b> Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh	20.75
<b>**AHI SASHIMI</b> Green Papaya, Ponzu	20.75
<b>TERIYAKI MARINATED TEXAS QUAIL</b> Roasted Mushrooms, Pickled Ginger	20.75
<b>** *STEAK TARTARE</b> Quail Egg, House Made Chips	25.75
<b>**WAGYU CARPACCIO</b> Pine Nuts, Parmesan, Olive Oil	28.00

# SOUPS & SALADS

<b>SOUP OF THE DAY</b>	7.50/10.50
<b>CRAB &amp; CORN CHOWDER</b>	11.50
<b>*MIXED GREENS</b> Choice of Dressing	9.00
<b>THE CAESAR</b> Sesame Lavosh	11.75
<b>*AMELIA’S FARM TOMATOES &amp; MOZZARELLA</b> Avocado, Basil, Balsamic Demi	14.75
<b>*THE WEDGE</b> Tomato, Crumbled Blue Cheese, Crispy Bacon	12.50
<b>WARM GOAT CHEESE</b> Mixed Greens, Sundried Tomato Vinaigrette	14.75
<b>*AL’S SALAD</b> Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing	21.75
<b>*HEARTS OF PALM</b> Mixed Greens, Hazelnut Vinaigrette	12.50
<b>*THE CHOPPED SALAD</b> Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese	12.75
<b>*THE ROCKET</b> Arugula, Fruit, Cheese, Nuts	11.75
<b>*BRAD’S GRILLED PEAR</b> Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	11.75

# TO SHARE

<b>** *CHILLED SEAFOOD TOWER</b> Short or Tall	Mkt
<b>AL’S CLASSIC SEAFOOD PLATTER</b> Tempura Prawns, Calamari, Crab Cakes	24.75/guest

\* GLUTEN FREE ITEMS

\*\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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# MAINS

*PRIME RIB 20oz (Limited Availability)	Garlic Mashed Potatoes, French Green Beans	50.75
SPINALIS STEAK FRITES	Truffle Shoestring Fries, Green Peppercorn Sauce	64.00
*NORTH DAKOTA BUFFALO FILET	Grilled Vegetables, Potatoes, Habanero BBQ Sauce	57.50
*STEAK MIGUEL	14 oz. Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	68.75
*CHILEAN SEA BASS	Lobster Risotto, Citrus & Basil	48.75
ATLANTIC SALMON	Israeli Couscous, Baby Arugula, Organic Tomato Ragù	44.50
JAPANESE HORSERADISH CRUSTED HALIBUT	Shrimp Fried Rice, Green Mango	48.75
*GRILLED SEA SCALLOPS & PRAWNS	Coconut Rice, Ginger Butter	42.00
*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
CALVES LIVER	Sautéed Onions, Roma Tomatoes, Grilled Vegetables	25.75
VEGAN MENU	Please Ask Your Server for Today's Options	

# GRILL

PETITE FILET MIGNON 8oz	46.00	EAST COAST LOBSTER (Ltd Qty)	Mkt
FILET MIGNON 12oz	55.00	VEAL CHOP 16oz	52.75
PRIME BONE-IN FILET 16oz	64.75	BERKSHIRE PORK CHOPS	40.75
PRIME COWBOY RIBEYE 22oz	70.00	ATLANTIC SALMON 12oz	38.00
PRIME NEW YORK STRIP 16oz	59.75	WAGYU ANGUS FILET 8oz	85.75
PRIME PORTERHOUSE 30oz	115.00	WAGYU ANGUS NY STRIP 16oz	89.75
PRIME TOMAHAWK RIBEYE 32oz	120.00	JAPANESE A5 KOBE per oz (4oz min)	30.00

\* All Grill Items are Gluten Free

# GRILL ADDITIONS

AUSTRALIAN LOBSTER TAIL Mkt 6oz/12oz	OSCAR 21.00 Crab, Red Potatoes, Asparagus, Béarnaise	JUMBO PRAWNS 21.00 Three Tiger Prawns
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# SIDES

*SPINACH Sautéed or Creamed	12.00	BLISTERED SHISHITO PEPPERS	12.50
*SAUTÉED BROCCOLI	12.00	*BAKED POTATO	10.50
*ASPARAGUS	12.50	*GARLIC SMASHED RED POTATOES	10.50
ROASTED BRUSSELS SPROUTS	12.50	AU GRATIN POTATOES	12.50
*FRENCH BEANS	12.00	*WHIPPED SWEET POTATOES	10.50
*WILD MUSHROOMS	12.50	SKILLET POTATOES	10.50
CREAMED CORN	10.75	SHOE STRING ONIONS	10.50
*BABY CARROTS	10.75	STEAK FRIES	10.50
*MUSHROOM RISOTTO	14.50	LINGUINI WILD BOAR BOLOGNESE	12.00
*LOBSTER RISOTTO	18.00	MACARONI & CHEESE	12.00
CAULIFLOWER "FRITO MISTO"	12.00	Add Lobster	9.00

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