

# LUNCH

## APPETIZERS

### SHRIMP & MANGO CEVICHE 17.50

Cilantro Lime Marinade, Tomato, Onion, Jalapeño

### STEAK TARTARE 27.75

Quail Egg, House Made Potato Chips

### ESCARGOTS & TORTELLINI 21.50

Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette

### LUMP CRAB CAKES 21.75

Horseradish, Whole Grain Mustard, Spiced Tomato Jam

### ATLANTIC CALAMARI 17.50

Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed

### BEEF WELLINGTON BITES 17.50

Mini Beef Wellingtons, Black Peppercorn Sauce

## SOUP & SALADS

### CRAB AND CORN CHOWDER OR SOUP OF THE DAY

Small 8.50 / Large 11.50

#### YOUR CHOICE OF PROTEIN TO ANY SALAD

|                         |                   |
|-------------------------|-------------------|
| CHICKEN BREAST - 8.50   | LOBSTER - 21.00   |
| SALMON - 14.50          | AHI TUNA - 16.50  |
| BEEF TENDERLOIN - 18.00 | LUMP CRAB - 21.00 |
| JUMBO PRAWNS - 21.00    | TOFUKEY - 8.50    |

### HOUSE SALAD 8.00

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

### CLASSIC CAESAR 8.75

Romaine, Parmesan, Sesame Lavosh

### TOMATOES & MOZZARELLA 10.75

Avocado, Basil, Balsamic Demi

### THE WEDGE 8.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

### GREEK 9.75

Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette

### COBB 9.75

Bacon, Avocado, Egg, Garlic Vinaigrette

### FAT AL'S SLIM DOWN 9.75

Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette

### BRAD'S GRILLED PEAR 9.75

Marcona Almonds, Manchego, Garlic Vinaigrette

## SANDWICHES

*Choice of Caesar Salad, House Made Chips, or Steak Fries*

### PRIME RIB FRENCH DIP 21.00

French Baguette, Swiss, Au Jus, Horseradish Cream

### ROASTED TURKEY 15.50

Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise

### AHI TUNA 18.75

Whole Wheat, Citrus Sesame Cole Slaw, Wasabi

### GRILLED CHICKEN 18.00

Ciabatta, Pepperjack Cheese, Bacon, Avocado

### CHICKEN SALAD 18.00

Open Faced Jalapeno Cheddar Toast, Roasted Poblano Mayonnaise, Cherry Tomatoes, Fresh Herbs

## VEGAN

### GRILLED PORTABELLA ENCHILADAS 19.75

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

### THAI STIR FRY 19.00

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

### AL'S BOWL 18.00

Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

## DAILY SPECIALS

### MONDAY : BEEF STROGANOFF 19.75

Pappardelle, Mushrooms, Sour Cream

### TUESDAY : WAGYU MEATBALLS 19.75

Linguini, Marinara, Garlic Toast

### WEDNESDAY : CHICKEN FRIED CHICKEN 19.75

Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

### THURSDAY : FISH & CHIPS 23.75

Tempura Battered Lemon Sole, Cole Slaw, Tartar Sauce, Malt Vinegar

### FRIDAY : PRIME RIB 36.75

Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

## MAIN COURSES

### LAND FARE

#### BEEF TENDERLOIN 34.75

Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce

#### THE STEAKHOUSE SALAD 27.75

Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

#### TEXAS WAGYU CHEESEBURGER 16.75

Brioche Bun, Cheddar, Pickled Relish, LTO, Fries & Secret Sauce

#### TEXAS WAGYU CHOPPED STEAK 19.50

On the Side: Tomato, Spinach, Blue Cheese, Grilled Onion, Jalapeno

*Top it with Fried Pasture Raised Egg & Applewood Bacon - 5.50*

#### BEEF TENDERLOIN TACOS 17.50

Three Tacos, Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas

#### RICHARD'S POT ROAST 24.75

Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce

#### CALVES LIVER 18.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

#### HERB ROASTED CHICKEN 19.75

Al's Favorite Red Potatoes, Spinach, Pan Jus

#### ITALIAN SAUSAGE & RIGATONI 18.50

Spinach, Peas, Spicy Marinara

#### CHICKEN PARMESAN 16.75

Pan Fried, Muenster & Parmesan Cheese, Linguini, Marinara

#### CHICKEN PICCATA 16.75

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

#### 'THE ARNOLD' 16.75

Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa

#### FREE RANGE CHICKEN ENCHILADAS 17.50

Poblano Brown Rice, Adobo Sauce

#### BLACKENED PORK CHOP 22.50

Avocado, Black Bean, Pico de Gallo, Cucumber Radish Slaw

#### WILD BOAR BOLOGNESE 18.75

Linguini, Garlic Toast

### SEAFOOD

#### AL'S SALAD 23.75

Hearts of Palm, Avocado, Shrimp, Crab, Russian or Garlic Vinaigrette

#### AHI TUNA "POKE" 28.50

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño, Mango, Basmati Rice

#### TEMPURA BATTERED PRAWNS 23.75

Mixed Greens & Honey Mustard Vinaigrette

#### LUMP CRAB ANGEL HAIR 24.75

Sun-Dried Tomato, Basil, White Wine Butter Sauce

#### RAFA'S SHRIMP & GRITS 24.75

Smoked Bacon, Cheddar, Creole Sauce

#### ATLANTIC SALMON 25.75

Israeli Couscous, Organic Tomato Ragù,

Herb-Yoghurt Dressed Arugula

#### CHILEAN SEA BASS 35.75

Lebanese Chickpea and Spinach Stew, Herb Salad, Lemon Vinaigrette

#### ROASTED HALIBUT 33.75

Saffron Barley, Braised Leeks, Cherry Tomatoes, Romesco Sauce

#### GRILLED SEA SCALLOPS 29.75

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

Cilantro & Lime Vinaigrette

## EGG DISHES

#### ALAN'S TRADITIONAL EGGS BENEDICT 17.75

English Muffin, Hollandaise, Skillet Potatoes

#### AVOCADO TOAST & POACHED EGGS 19.75

Arugula-Herb Salad, Sour Red Onion, Toasted Mixed Grain Rolls

#### MEDITERRANEAN FRITTATA 19.75

Sundried Tomatoes, Roasted Peppers, Kalamata Olives, Goat Cheese