

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 22.75

Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette

LUMP CRAB CAKES 25.00

Horseradish, Whole Grain Mustard, Spiced Tomato Jam

ATLANTIC CALAMARI 21.75

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 Small 11.50 / Large 23.00

SOUP OF THE DAY Small 8.50 / Large 11.50

YOUR CHOICE OF PROTEIN TO ANY SALAD

CHICKEN BREAST - 8.50	LOBSTER - 39.00
SALMON - 14.50	AHI TUNA - 16.50
BEEF TENDERLOIN - 18.00	LUMP CRAB - 39.00
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 10.75

Marcona Almonds, Manchego, Garlic Vinaigrette

SANDWICHES

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

PRIME RIB FRENCH DIP 21.00

Pretzel Bread, 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 24.75

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 28.75

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 44.75

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 33.75

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