

STARTERS

SHRIMP MANGO CEVICHE CILANTRO LIME MARINADE, TOMATO, ONION & JALAPENO

LUMP CRAB CAKE HORSERADISH, WHOLE GRAIN MUSTARD, TOMATO JAM

ATLANTIC CALAMARI ROASTED TOMATO SAUCE, GARLIC AIOLI – FRIED OR SAUTÉED

BEEF WELLINGTON BITES PUFF PASTRY, MUSHROOM, PEPPERCORN SAUCE

SOUP + SALAD

CRAB AND CORN CHOWDER OR SOUP OF THE DAY SMALL/LARGE

MIXED GREENS CHOICE OF DRESSING

THE CAESAR SESAME LAVOSH

AMELIA'S FARM TOMATOES MOZZARELLA, AVOCADO, BASIL, BALSAMIC DEMI

THE WEDGE CRUMBLLED BLUE CHEESE, CRISPY BACON

THE ROCKET ARUGULA, FRUIT, CHEESE & NUTS

BABY KALE-QUINOA MANDARIN, YELLOW SQUASH, BLOOD ORANGE VINAIGRETTE

THE STEAKHOUSE CANDIED WALNUTS, BLUE CHEESE, TERIYAKI VINAIGRETTE

BABY SPINACH EGGS, TOMATOES, BACON, CHEDDAR CHEESE, GARLIC VINAIGRETTE

THE GREEK OLIVES, ONION, CAPERS, FETA CHEESE, OREGANO VINAIGRETTE

THE COBB SMOKED BACON, AVOCADO, EGG, BLUE CHEESE, GARLIC VINAIGRETTE

FAT AL'S SLIM DOWN GREENS, TOMATO, ALMONDS, SEASONAL FRUIT, CITRUS VINAIGRETTE

BRAD'S GRILLED PEAR GREENS, MARCONA ALMONDS, MANCHEGO, GARLIC VINAIGRETTE

ADDITIONS TO ANY SALAD

CHICKEN BREAST
LOBSTER

SALMON
AHI TUNA

BEEF TENDERLOIN
JUMBO PRAWNS

SANDWICHES

BABY KALE SALAD, HOUSE MADE CHIPS, OR STEAK FRIES

MEAT LOAF CIABATTA, BACON, BALSAMIC, SWISS CHEESE, ARUGULA, SRIRACHA KETCHUP

"CLASSIC" CLUB SOURDOUGH BREAD, SUNDRIED TOMATO MAYONNAISE

BLACKENED CHICKEN CAESAR WRAP SPINACH TORTILLA

PRIME RIB FRENCH DIP FRENCH BAGUETTE, AU JUS, HORSERADISH CREAM

ROASTED TURKEY SOURDOUGH, SWISS CHEESE & CHIPOTLE MAYONNAISE

TEXAS WAGYU CHEESEBURGER BRIOCHE BUN, SHARP CHEDDAR, LTO, PICKLE

ADD: FRIED FARM FRESH EGG | GRILLED JALAPENO | AVOCADO

BRISKET CIABATTA, SHAVED RED ONION, HABANERO BBQ SAUCE

AHI TUNA WHOLE WHEAT, CITRUS SESAME COLE SLAW, WASABI

GRILLED CHICKEN CIABATTA, PEPPER-JACK CHEESE, CRISPY BACON & AVOCADO

CHICKEN SALAD SOURDOUGH, CHIPOTLE MAYONNAISE

WEEKLY SPECIALS

- MONDAY** BEEF STROGANOFF, PAPPARDELLE, MUSHROOM, SOUR CREAM
TUESDAY LINGUINI, WAGYU MEATBALLS, MARINARA, GARLIC TOAST
WEDNESDAY CHICKEN FRIED CHICKEN, GARLIC MASHED POTATOES, GREEN BEANS
THURSDAY CRAB STUFFED LEMON SOLE, SAUTÉED SPINACH, LOBSTER BUTTER SAUCE
FRIDAY PRIME RIB, SKILLET POTATOES, GREEN BEANS

LAND FARE

- BEEF TENDERLOIN** AL'S FAVORITE RED POTATOES, PORT WINE FOIE GRAS SAUCE
MEATLOAF WHIPPED POTATOES, FRENCH BEANS, MARSALA MUSHROOM SAUCE
TEXAS WAGYU CHOPPED STEAK TOMATO, SPINACH, BLUE CHEESE, GRILLED ONION, JALAPENO
THE CURE: FRIED FARM FRESH EGG AND APPLEWOOD BACON
BEEF TENDERLOIN TACOS AVOCADO, QUESO FRESCO, ADOBE SALSA, CORN TORTILLAS
RICHARD'S POT ROAST WHIPPED POTATOES, BABY CARROTS
CALVES LIVER SAUTÉED ONIONS, ROMA TOMATOES, GRILLED VEGETABLES
HERB ROASTED HALF CHICKEN AL'S FAVORITE RED POTATOES, SPINACH AND PAN JUS
RIGATONI ITALIAN SAUSAGE, SPINACH, PEAS, SPICY MARINARA
CHICKEN PARMESAN LINGUINI & MARINARA
CHICKEN PICCATA CAPERS & LINGUINI
'THE ARNOLD' BLACKENED CHICKEN BREAST, BAKED POTATO, ROASTED TOMATO SALSA
FREE RANGE CHICKEN ENCHILADAS POBLANO BROWN RICE, ADOBO SAUCE
ALAN'S TRADITIONAL EGGS BENEDICT
BLACKENED PORK CHOP AVOCADO, BLACK BEAN & PICO DE GALLO – CUCUMBER RADISH SLAW
LINGUINI BOLOGNESE GARLIC TOAST

FROM THE SEA

- AL'S SALAD** HEARTS OF PALM, AVOCADO, SHRIMP & CRAB, RUSSIAN OR GARLIC VINAIGRETTE
AHI TUNA POKE TOASTED SESAME, CILANTRO, JALAPENO PEPPERS
TEMPURA BATTERED PRAWNS HONEY MUSTARD VINAIGRETTE
LUMP CRAB ANGEL HAIR, SUN-DRIED TOMATO, BASIL, WHITE WINE BUTTER SAUCE
SHRIMP & GRITS SMOKED BACON CREOLE SAUCE
SMOKED SALMON & GOAT CHEESE OMELET SKILLET POTATOES, SEASONAL FRUIT
ATLANTIC SALMON ISRAELI COUSCOUS, BABY ARUGULA, ORGANIC TOMATO RAGU
CHILEAN SEA BASS SAUTÉED SPINACH, CITRUS & BASIL
GRILLED SEA SCALLOPS & PRAWNS COCONUT RICE, GINGER BUTTER
SHRIMP PARMESAN LINGUINI & MARINARA

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