

# STARTERS

<b>**SHRIMP MANGO CEVICHE</b> Cilantro Lime Marinade, Tomato, Onion, Jalapeno	16.50
<b>LUMP CRAB CAKES</b> Horseradish, Whole Grain Mustard, Tomato Jam	11.75
<b>ATLANTIC CALAMARI</b> Roasted Tomato Sauce, Garlic Aioli - Fried or *Sautéed	16.50
<b>STEAK TARTARE</b> Quail Egg, House Made Chips	25.75
<b>BEEF WELLINGTON BITES</b> Puff Pastry, Mushroom, Peppercorn Sauce	14.50

# SOUP & SALADS

<b>CRAB AND CORN CHOWDER OR SOUP OF THE DAY</b> Small/Large	7.50/10.50
<b>MIXED GREENS</b> Choice of Dressing	7.00
<b>THE CAESAR</b> Sesame Lavosh	7.75
<b>*AMELIA'S FARM TOMATOES</b> Mozzarella, Avocado, Basil, Balsamic Demi	9.75
<b>*THE WEDGE</b> Crumbled Blue Cheese, Crispy Bacon	7.50
<b>THE ROCKET</b> Arugula, Fruit, Cheese & Nuts	8.75
<b>*BABY KALE-QUINOA</b> Mandarin, Yellow Squash, Blood Orange Vinaigrette	8.75
<b>*BABY SPINACH</b> Eggs, Tomatoes, Bacon, Garlic Vinaigrette	7.75
<b>*THE STEAKHOUSE</b> Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	7.75
<b>THE GREEK</b> Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette	8.75
<b>*THE COBB</b> Smoked Bacon, Avocado, Egg, Garlic Vinaigrette	8.75
<b>*CLASSIC NICOISE</b> Shallot Mustard Vinaigrette	8.75
<b>*FAT AL'S SLIM DOWN</b> Greens, Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette	8.75
<b>*BRAD'S GRILLED PEAR</b> Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	8.75

# ADDITIONS TO ANY SALAD

<b>*CHICKEN BREAST</b> 8.50	<b>*LOBSTER</b> 21.00	<b>*SALMON</b> 14.50	<b>*AHI TUNA</b> 16.50
<b>*BEEF TENDERLOIN</b> 18.00	<b>*LUMP CRAB</b> 21.00	<b>*JUMBO PRAWNS</b> 21.00	<b>TOFU TURKEY</b> 8.50

# SANDWICHES SERVED WITH A BABY KALE SALAD, HOUSE MADE CHIPS, OR STEAK FRIES

<b>MEAT LOAF</b> Sourdough, Bacon, Balsamic, Provolone, Arugula, Sriracha Ketchup	16.75
<b>"CLASSIC" CLUB</b> Sourdough Bread, Cheddar, Swiss, Sundried Tomato Mayonnaise	14.50
<b>PRIME RIB FRENCH DIP</b> French Baguette, Au Jus, Horseradish Cream	20.00
<b>BLACKENED CHICKEN CAESAR WRAP</b> Spinach Tortilla	14.75
<b>ROASTED TURKEY</b> Ciabatta, Swiss Cheese, Chipotle Mayonnaise	14.50
<b>TEXAS WAGYU BURGER</b> Brioche Bun, Pickled Relish, LTO, Secret Sauce	15.75
<b>BRISKET</b> Ciabatta, Shaved Red Onion, Habanero BBQ Sauce	14.50
<b>AHI TUNA</b> Whole Wheat, Citrus Sesame Cole Slaw, Wasabi	17.75
<b>GRILLED CHICKEN</b> Ciabatta, Pepper-jack Cheese, Crispy Bacon, Avocado	17.00
<b>CHICKEN SALAD</b> Sourdough, Chipotle Mayonnaise	17.00

\* GLUTEN FREE ITEMS

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

# WEEKLY SPECIALS

<b>MONDAY</b>	Beef Stroganoff, Pappardelle, Mushroom, Sour Cream	18.75
<b>TUESDAY</b>	Linguini, Wagyu Meatballs, Marinara, Garlic Toast	18.50
<b>WEDNESDAY</b>	Chicken Fried Chicken, Garlic Mashed Potatoes, Green Beans	18.50
<b>THURSDAY</b>	Tempura Battered Fish & Chips, Coleslaw, Tartar Sauce, Malt Vinegar	22.75
<b>FRIDAY</b>	*Prime Rib, Skillet Potatoes, Green Beans	24.75

# LAND FARE

* <b>THE STEAKHOUSE SALAD</b>	Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	25.75
<b>BEEF TENDERLOIN</b>	Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce	30.75
<b>MEATLOAF</b>	Whipped Potatoes, French Beans, Marsala Mushroom Sauce	16.00
* <b>TEXAS WAGYU CHOPPED STEAK</b>	Tomato, Spinach, Blue Cheese, Grilled Onion, Jalapeno	18.50
	<i>Add The Cure: Fried Pasture Raised Egg &amp; Applewood Bacon 5.50</i>	
* <b>BEEF TENDERLOIN TACOS</b>	Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas	14.50
<b>RICHARD'S POT ROAST</b>	Whipped Potatoes, Baby Carrots	23.75
<b>CALVES LIVER</b>	Sautéed Onions, Roma Tomatoes, Grilled Vegetables	16.75
* <b>HERB ROASTED HALF CHICKEN</b>	Al's Favorite Red Potatoes, Spinach and Pan Jus	18.00
<b>RIGATONI</b>	Italian Sausage, Spinach, Peas, Spicy Marinara	17.50
<b>CHICKEN PARMESAN</b>	Linguini & Marinara	15.75
<b>CHICKEN PICCATA</b>	Capers & Linguini	15.75
* <b>'THE ARNOLD'</b>	Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa	15.75
* <b>FREE RANGE CHICKEN ENCHILADAS</b>	Poblano Brown Rice, Adobo Sauce	15.50
<b>ALAN'S TRADITIONAL EGGS BENEDICT</b>	Skillet Potatoes, Seasonal Fruit	13.00
* <b>BLACKENED PORK CHOP</b>	Avocado, Black Bean & Pico de Gallo - Cucumber Radish Slaw	21.50
<b>LINGUINI WILD BOAR BOLOGNESE</b>	Garlic Toast	16.75
<b>VEGAN MENU</b>	Please Ask Your Server for Today's Options	

# FROM THE SEA

* <b>AL'S SALAD</b>	Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Vinaigrette	22.75
* <b>CLASSIC TUNA NICOISE</b>	Ahi Tuna, Shallot Mustard Vinaigrette	25.25
** <b>AHI TUNA "POKE"</b>	Toasted Sesame, Pine Nuts, Cilantro, Jalapeno, Mango, Basmati Rice	26.50
<b>TEMPURA BATTERED PRAWNS</b>	Honey Mustard Vinaigrette	21.75
<b>LUMP CRAB ANGEL HAIR</b>	Sun-Dried Tomato, Basil, White Wine Butter Sauce	22.75
* <b>SHRIMP &amp; GRITS</b>	Smoked Bacon, Cheddar, Creole Sauce	22.75
* <b>SMOKED SALMON &amp; GOAT CHEESE OMELET</b>	Skillet Potatoes, Seasonal Fruit	18.00
<b>SMOKED SALMON</b>	Avocado Toast, Poached Eggs, Baby Arugula, Seasonal Fruit	18.75
<b>ATLANTIC SALMON</b>	Israeli Couscous, Baby Arugula, Organic Tomato Ragu	21.50
* <b>CHILEAN SEA BASS</b>	Sautéed Spinach, Citrus & Basil	25.75
<b>JAPANESE HORSERADISH CRUSTED HALIBUT</b>	Sesame Fried Rice, Green Mango	25.75
<b>GRILLED SEA SCALLOPS &amp; PRAWNS</b>	Coconut Rice, Ginger Butter	24.75
<b>SHRIMP PARMESAN</b>	Linguini & Marinara	26.00

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