

AL BIERNAT'S

NORTH

TO GO

&

DELIVERY

**LUNCH**

Monday-Friday 11:30-4:00

**DINNER**

Nightly 5:00-8:30

5251 Spring Valley Road Dallas, TX

(972) 239 - 3400

# SINCE YOU CAN'T COME TO AL'S, LET US BRING AL'S TO YOU!

**Dear Friends of Al Biernat's,**

Thank you so much for your support of Al Biernat's for the last 21 years. We are so grateful and always strive to provide the highest quality food, atmosphere and service to you and your families. For your convenience during this uncertain situation I am offering our full menu for curbside pick-up or delivery at no additional cost so that you can enjoy Al Biernat's in the comfort of your home. We will deliver within a 3.5 mile radius of both Al Biernat's locations. My team is prepared to ensure your curbside or home delivery experience is met with the same care and attention that you would receive dining in our restaurant.

Please call the numbers listed below to place your order:

**Al Biernat's Oaklawn (214)219-2201**

**Al Biernat's North (972)239-3400**

*\*We require a minimum 2 entrée order for delivery*

Al Biernat's is committed to following the guidelines set forth by the CDC, OSHA, and the WHO to ensure the safety of our employees and customers. We will continue to monitor the situation nationally and in the City of Dallas. We have taken additional measures to ensure your meal is safe, and still provide you with the exceptional dining experience that defines Al Biernat's. We will be offering these services for the duration of our dining room closure and the ongoing COVID-19 pandemic.

Looking forward to seeing you soon!

**-Al**

# DINNER (Sunday-Friday 5:00-8:30PM)

## STARTERS

<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>AHI TUNA “POKE”</b> Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh	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>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>AL’S CLASSIC SEAFOOD PLATTER</b> Tempura Prawns, Calamari, Crab Cakes	24.75/guest
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\* GLUTEN FREE ITEMS

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

LXVI.XIX – D5251

# DINNER (Sunday-Friday 5:00-8:30PM)

## MAINS

<b>SPINALIS STEAK FRITES</b> Truffle Shoestring Fries, Green Peppercorn Sauce	64.00
* <b>NORTH DAKOTA BUFFALO FILET</b> Grilled Vegetables, Potatoes, Habanero BBQ Sauce	57.50
* <b>STEAK MIGUEL</b> 14 oz. Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	68.75
* <b>CHILEAN SEA BASS</b> Lobster Risotto, Citrus & Basil	48.75
<b>ATLANTIC SALMON</b> Israeli Couscous, Baby Arugula, Organic Tomato Ragu	44.50
<b>JAPANESE HORSERADISH CRUSTED HALIBUT</b> Shrimp Fried Rice, Green Mango	48.75
* <b>GRILLED SEA SCALLOPS &amp; PRAWNS</b> Coconut Rice, Ginger Butter	42.00
* <b>DOUBLE CUT COLORADO LAMB CHOPS</b> Lemon Mint Risotto	54.75
<b>VEAL OSSO BUCCO</b> Wild Mushroom Risotto	42.00
<b>CHICKEN PARMESAN</b> Linguini & Marinara	28.00
<b>CHICKEN PICCATA</b> Capers & Linguini	28.00
<b>CALVES LIVER</b> Sautéed Onions, Roma Tomatoes, Grilled Vegetables	25.75
<b>VEGAN MENU</b> Vegan Enchilada or Vegan Macaroni and Cheese	

## GRILL

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

\* All Grill Items are Gluten Free

## GRILL ADDITIONS

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

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

\* GLUTEN FREE ITEMS

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