

## APPETIZERS

### SHRIMP & MANGO CEVICHE 16.50

Cilantro Lime Marinade, Tomato, Onion, Jalapeño

### STEAK TARTARE 25.75

Quail Egg, House Made Potato Chips

### CRAB CAKE 11.75

Horseradish, Whole Grain Mustard, Tomato Jam

### ATLANTIC CALAMARI 16.50

Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed

### BEEF WELLINGTON BITES 14.50

Puff Pastry, Mushroom, Peppercorn Sauce

## SOUP & SALADS

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

Small 7.50 / Large 10.50

#### YOUR CHOICE OF PROTIEN 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

TOFURKEY - 8.50

### HOUSE SALAD 7.00

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

### CLASSIC CAESAR 7.75

Romaine, Parmesan, Sesame Lavosh

### TOMATOES & MOZZARELLA 9.75

Avocado, Basil, Balsamic Demi

### THE WEDGE 7.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

### ROCKET 8.75

Arugula, Fruit, Cheese & Nuts

### BABY KALE-QUINOA 8.75

Mandarin, Yellow Squash, Blood Orange Vinaigrette

### BABY SPINACH 7.75

Bacon, Tomato, Egg, Garlic Vinaigrette

### GREEK 8.75

Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette

### COBB 8.75

Bacon, Avocado, Egg, Garlic Vinaigrette

### FAT AL'S SLIM DOWN 8.75

Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette

### BRAD'S GRILLED PEAR 8.75

Marcona Almonds, Manchego, Garlic Vinaigrette

## SANDWICHES

*Choice of Baby Kale Salad, House Made Chips, or Steak Fries*

### MEAT LOAF & BACON 17.75

Sourdough, Balsamic, Provolone, Arugula, Sriracha Ketchup

### "CLASSIC" HAM & TURKEY CLUB 14.50

Sourdough, Cheddar, Swiss, Sundried Tomato Mayonnaise

### PRIME RIB FRENCH DIP 20.00

French Baguette, Au Jus, Horseradish Cream

### ROASTED TURKEY 14.50

Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise

### BEEF BRISKET 16.50

Ciabatta, Shaved Red Onion, Habanero BBQ Sauce

### AHI TUNA 17.75

Whole Wheat, Citrus Sesame Cole Slaw, Wasabi

### GRILLED CHICKEN 17.00

Ciabatta, Pepperjack Cheese, Bacon, Avocado

### CHICKEN SALAD 17.00

Open Faced on Sourdough, Chipotle Mayonnaise

## VEGAN

### GRILLED PORTABELLA ENCHILADAS 18.75

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

### BUTTERNUT SQUASH MACARONI & CHEESE 17.00

Cashew, Onions, Garlic, Yukon Gold Potatoes, Roasted Bell Pepper

### THAI STIR FRY 18.00

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

### AL'S NORTH BOWL 17.00

Basmati Rice, Broccoli, Sweet Corn, Carrots, Jalapeño, Teriyaki Glaze

### VEGAN CHEESEBURGER 16.75

Beyond Burger, LTO, Pickles, Chipotle Veganaise, served with Fries

## DAILY SPECIALS

### MONDAY : BEEF STROGANOFF 18.75

Pappardelle, Mushrooms, Sour Cream

### TUESDAY : WAGYU MEATBALLS 18.75

Linguini, Marinara, Garlic Toast

### WEDNESDAY : CHICKEN FRIED CHICKEN 18.75

Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

### THURSDAY : FISH & CHIPS 22.75

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

### FRIDAY : PRIME RIB 34.75

Garlic Mashed Potatoes, Green Beans, Au Jus & Horseradish Cream

## MAIN COURSES

### LAND FARE

#### BEEF TENDERLOIN 30.75

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

#### THE STEAKHOUSE SALAD 25.75

Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

#### MEATLOAF 17.00

Whipped Potatoes, French Beans, Marsala Mushroom Sauce

#### TEXAS WAGYU CHEESEBURGER 15.75

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

#### TEXAS WAGYU CHOPPED STEAK 18.50

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

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

#### BEEF TENDERLOIN TACOS 16.50

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

#### RICHARD'S POT ROAST 23.75

Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce

#### CALVES LIVER 17.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

#### HERB ROASTED CHICKEN 18.75

Al's Favorite Red Potatoes, Spinach, Pan Jus

#### ITALIAN SAUSAGE & RIGATONI 17.50

Spinach, Peas, Spicy Marinara

#### CHICKEN PARMESAN 15.75

Pan Fried, Muenster & Parmesan Cheese, Linguini, Marinara

#### CHICKEN PICCATA 15.75

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

#### 'THE ARNOLD' 15.75

Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa

#### FREE RANGE CHICKEN ENCHILADAS 16.50

Poblano Rice, Adobo Sauce

#### ALAN'S TRADITIONAL EGGS BENEDICT 16.75

English Muffin, Hollandaise, Skillet Potatoes, Fruit Garnish

#### BLACKENED PORK CHOP 21.50

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

#### WILD BOAR BOLOGNESE 17.75

Linguini, Garlic Toast

### SEAFOOD

#### AL'S SALAD 22.75

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

#### CLASSIC TUNA NICOISE 25.75

Greens, Onion, Potatoes, Capers, Olives, Shallot-Mustard Vinaigrette

#### AHI TUNA "POKE" 27.50

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

#### TEMPURA BATTERED PRAWNS 21.75

Mixed Greens & Honey Mustard Vinaigrette

#### LUMP CRAB ANGEL HAIR 22.75

Sun-Dried Tomato, Basil, White Wine Butter Sauce

#### RAFA'S SHRIMP & GRITS 22.75

Smoked Bacon, Cheddar, Creole Sauce

#### SMOKED SALMON & GOAT CHEESE OMELETTE 19.75

Capers, Red Onion, Skillet Potatoes, Seasonal Fruit

#### AVOCADO TOAST & SMOKED SALMON 18.75

Poached Eggs, Baby Arugula, Seasonal Fruit

#### ATLANTIC SALMON 24.75

Israeli Couscous, Baby Arugula, Organic Tomato Ragu

#### CHILEAN SEA BASS 34.75

Sautéed Spinach, Citrus, Basil

#### JAPANESE HORSERADISH CRUSTED HALIBUT 32.75

Sesame Fried Rice, Green Mango

#### GRILLED SEA SCALLOPS & PRAWNS 28.75

Coconut Rice, Ginger Butter

#### SHRIMP PARMESAN 26.00

Pan Fried Jumbo Prawns, Linguini, Marinara