

# Dinner at Al Biernat's

## Starters

Premium Osetra Caviar - Traditional Service	MP
Baked Goat Cheese, Portabella Mushrooms & Sweet Garlic	11
Warm French Brie, Roasted Garlic, Apples, Grapes, Grilled Baguette	18
Steamed P.E.I Mussels & Littleneck Clams - White Wine	19
Tempura Battered Prawns, Honey Mustard Vinaigrette	16
Chilled Jumbo Prawns - Remoulade & Cocktail Sauce	19
Piri Piri Prawns - Coconut Basmati, Hot & Sour Garnish	16
Lump Crab Cakes, Horseradish, Whole Grain Mustard, Tomato Jam	16
Potato Crusted Calamari, Diavolo & Aioli	12
Smoked Salmon, Sesame Lavosh - Traditional Service	15
Smoked Salmon Tacos, Egg, Capers, Red Onion, Crème Fraiche	15
Ahi Tuna "Poke", Toasted Sesame, Cilantro, Scotch Bonnet Peppers	17
Teriyaki Marinated Quail, Shitake Mushrooms, Sticky Rice, Pickled Ginger	18
Steak Tartare, Purple Onion, Dijon Mustard, Chipotle Tabasco	18
Wagyu Carpaccio, Pine Nuts, Parmesan, EVO	27

## Soups & Salads

Today's Soup	8
Crab & Corn Chowder	8
Mixed Greens - Choice of Dressing	7
Caesar Salad - Sesame Lavosh	7
Mozzarella, Tomato, Basil - Balsamic Demi	10
"The Wedge" - Crumbled Blue Cheese, Crispy Bacon	7
Warm Goat Cheese Salad - Sun-dried Tomato Vinaigrette	10
Al's Salad - Hearts of Palm, Avocado, Shrimp & Crab	17
Hearts of Palm, Mixed Greens, Hazelnut Vinaigrette	8
Chopped Salad, Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese	8

## Grilled Specialties

Bone-In Filet 16oz.	55	Kobe/Angus Filet Mignon 10 oz.	68
Filet Mignon 14 oz.	41	Prime Rib <i>limited availability</i>	43
Petite Filet Mignon 8 oz.	31	Wet Aged N.Y. Strip 16 oz.	46
Veal Chop 16 oz.	45	Dry Aged K.C. Strip 19 oz.	50
Colorado Lamb Chops	49	Chicago Porterhouse 26 oz.	55
Buffalo Tenderloin 12 oz.	45	"Cowboy Cut" Ribeye 24 oz.	43
Center Cut Pork Chops	25	Australian Lobster Tail 6/12/18 oz.	MP
North Atlantic Salmon 12 oz.	29		

ALLEN BROTHERS  
THE GREAT STEAKHOUSE STEAKS®

## Entrees

"Air, Land & Sea" Quail, Elk, Prawn & Scallop - Port Wine Foie Gras Sauce	55
Filet "Oscar", Lump Crab, Garlic Smashed Potatoes - Béarnaise	47
Chilean Sea Bass, Lobster Risotto - Citrus & Basil	34
North Atlantic Salmon, Couscous - Orange Butter	30
Poached North Atlantic Salmon, Grilled Asparagus "Panzanella"	31
Red Snapper, Grilled Prawn, Lump Crab, Linguini - Lemon & Garlic	30
Ahi Tuna, Citrus Sesame Cole Slaw, Chili, Wasabi - Sweet Shoyu	34
Grilled Sea Scallops, Sticky Rice & Ginger Butter	30
Blackened Prawns, Pineapple Flavored Rice, Coconut Curry	30
Grilled Swordfish, Sweet Garlic, Capers, Pimento	32
Veal Osso Bucco - Wild Mushroom Risotto	36
Chicken Parmesan, Linguini & Marinara	24
Chicken Piccata, Capers & Linguini	24
Sauteed, Steamed & Grilled Vegetables, Twiced Baked Potato, Saffron Aioli	22

## Sides

Creamed Spinach	8	Baked Potato	7
Wilted Spinach	8	Garlic Smashed Potatoes	7
Broccoli	8	Au Gratin Potatoes	9
Mushrooms	8	Whipped Sweet Potatoes	8
Mushroom Risotto	9	Skillet Potatoes	7
Brussel Sprouts	9	Onion Rings	7
Asparagus	10	Steak Fries	7
Creamed Corn	8	Lobster Risotto	15
Baby Carrots	9	Artichoke Ravioli	10
French Beans	8	Macaroni & Cheese	10