

Lunch at Al Biernat's

Starters

Baked Goat Cheese, Portabella Mushrooms & Sweet Garlic	11
Chilled Jumbo Prawns - Remoulade & Cocktail Sauce	16
Lump Crab Cakes, Horseradish, Whole Grain Mustard, Tomato Jam	16
Potato Crusted Calamari, Diavolo & Aioli	12
Tempura Battered Prawns, Honey Mustard Vinaigrette	16
Ahi Tuna "Poke", Toasted Sesame, Cilantro, Scotch Bonnet Peppers	17
Smoked Salmon Tacos, Egg, Capers, Red Onion, Crème Fraiche	15

Soups

Crab & Corn Chowder	8
Today's Soup	8

Salads

Mixed Greens - Choice of Dressing	7
Caesar - Sesame Lavosh	7
Mozzarella, Tomato, Basil - Balsamic Demi	10
"The Wedge" - Crumbled Blue Cheese, Crispy Bacon	7
Warm Goat Cheese - Sun-dried Tomato Vinaigrette	10
Greek Salad, Olives, Onion, Capers, Feta Cheese - Oregano Vinaigrette	10
Al's Salad - Hearts of Palm, Avocado, Shrimp & Crab	17
Spinach, Grilled Chicken - Roasted Garlic Vinaigrette	13
Grilled Prawn, Roasted Corn, "Pico de Gallo" - Cilantro Vinaigrette	17
Steak Salad, Candied Walnuts, Blue Cheese - Teriyaki Vinaigrette	22
Sliced Beef Tenderloin - Salad Collage, Raspberry Garlic Vinaigrette	22
Lump Crab Salad, Ripe Mango - Champagne Vinaigrette	19
"The Trio," Al's, Greek & Chicken Chipotle - Crispy Gaufrette Potatoes	17
Lobster Cobb Salad - Smoked Bacon, Avocado, Egg, Blue Cheese Vinaigrette	25
Classic Ahi Tuna Nicoise - Shallot Mustard Vinaigrette	20

Entrees

Beef Tenderloin, Garlic Smashed Potatoes, Port Wine Foie Gras Sauce	24
Prime Rib Pot Roast, Buttermilk Whipped Potatoes, Over Cooked Carrots	19
North Atlantic Salmon, Couscous - Orange Butter	19
Chilean Sea Bass, Wilted Spinach - Citrus & Basil	20
Red Snapper, Lump Crab, Linguini - Lemon Garlic Sauce	19
Grilled Sea Scallops, Sticky Rice & Ginger Butter	19
Blackened Prawns, Pineapple Flavored Rice, Coconut Curry	20
Sauteed Beef Tips, Artichoke Ravioli, Wild Mushroom Bolognese	22
Chicken Parmesan, Linguini & Marinara	15
Chicken Piccata, Capers & Linguini	15
Calves Liver, Sautéed Onions, Crispy Bacon & Garlic Smashed Potatoes	14
Warm French Brie, Roasted Garlic, Apples, Grapes, Grilled Baguette	17
Brined Pork Chop 10oz., Gorgonzola, Baby Carrots, House Made Apple Sauce	18
Alan's Traditional Eggs Benedict	11

Sandwiches

Brisket - Shaved Red Onion, Habanero BBQ Sauce	14
Ahi Tuna - Citrus Sesame Cole Slaw, Wasabi, Taro Chips	17
"SLT" Smoked Salmon, Lettuce, Tomato	15
Beef Tenderloin - Onion, Pimento & Jalapeno	22
Michael's Favorite - Three Meats, Three Cheeses, Habanero Thousand Island	18
Grilled Chicken - Pepperjack Cheese, Crispy Bacon & Avocado	12
Chicken Salad - Chipotle Mayonnaise, Fruit Mosaic	12
"Classic" Club, Sun-Dried Tomato Mayonnaise	11
Prime Rib French Dip - Au Jus, Horseradish Cream	15
Reuben - Rye Bread, Sauerkraut, Russian Dressing	13
Smoked Turkey - Swiss Cheese & Chipotle Mayonnaise	11

Half Pound Cheeseburger, Lettuce, Tomato, Onion, Pickle

10

GIVE IT SOME PERSONALITY

Smoked Bacon, Avocado, Pickled Jalapeno,
Blue Cheese, Goat Cheese, Cole Slaw, Habanero BBQ Sauce

.75 each