

Dinner at Al Biernat's

Starters

Premium Russian Caviar - Traditional Service	MP
Baked Goat Cheese, Portabella Mushrooms & Roasted 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
Smoked Salmon, Sesame Lavosh - Traditional Service	15
Smoked Salmon Flatbread, Capers, Red Onion, Dill Crème Fraiche	15

Soups

Crab & Corn Chowder	8
Today's Soup	8

Salads

Mixed Greens - Choice of Dressing	7
Caesar Salad - Sesame Lavosh	7
Mozzarella, Tomato, Basil - Aged Balsamic	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
Sliced Tomato & Sweet Yellow Onion - Choice of Dressing	7

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 Prime N.Y. Strip 16 oz.	46
Veal Chop 16 oz.	45	Dry Aged Prime Bone-In N.Y. Strip 19 oz.	50
Colorado Lamb Chops	43	Chicago Prime Porterhouse 26 oz.	55
Center Cut Pork Chops	25	"Cowboy Cut" Ribeye 24 oz.	43
North Atlantic Salmon 12 oz.	29	Australian Lobster Tail 6/12/18 oz.	MP

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

Entrees

Filet "Oscar", Garlic Smashed Potatoes - Béarnaise Sauce	47
Colorado Elk, Haricots Verts Sweet Potatoes - Shitake & Port Wine	46
Chilean Sea Bass, Lobster Risotto - Citrus & Basil	34
North Atlantic Salmon, Couscous - Orange Butter	30
Red Snapper, Grilled Prawn, Lump Crab, Linguini - Lemon & Garlic	30
Ahi Tuna, Citrus Sesame Cole Slaw, Chili, Wasabi - Sweet Soy	34
Grilled Sea Scallops, Sticky Rice & Ginger Butter	30
Blackened Sea Scallops, Polynesian Rice, Red Curry	30
Swordfish, Habanero-Guajillo, Avocado, Pico de Gallo - Flour Tortillas	32
Veal Osso Bucco - Wild Mushroom Risotto	36
Chicken Parmesan, Linguini & Marinara	24
Chicken Piccata, Capers & Linguini	24

Sides

Creamed Spinach	8	Baked Potato	7
Wilted Spinach	8	Garlic Smashed Potatoes	7
Steamed Broccoli	8	Au Gratin Potatoes	9
Sauteed Mushrooms	8	Whipped Sweet Potatoes	8
Mushroom Risotto	9	Skillet Potatoes	7
Lobster Risotto	15	Onion Rings	7
Steamed Asparagus	10	Steak Fries	7
Creamed Corn	8	Linguini-White Clam Sauce	10
Haricots Verts	8	Macaroni & Cheese	10

Offsite Catering Available - Also Serving Sunday Brunch