

Welcome to Al Biernat's Private Dining

**Here are several menu choices to accommodate your event needs.
Please feel free to call us if you have any questions about our menus.**

**Add appetizer platters to any menu selection
Add an additional \$15.00 per person**

Tempura Battered Prawns, Honey Mustard Vinaigrette

Lump Crab Cakes, Horseradish, Whole Grain Mustard,
Tomato Jam

Potato Crusted Calamari, Diavlo & Aioli

**Vegetarian choices can be added to any menu
-no additional charge**

Grilled Vegetable & Tofu Stack / Mint Balsamic Glaze

Eggplant Parmesan / Linguini & Roasted Garlic Marinara

Grand Aioli – Steamed & Sautéed Vegetables / Saffron Aioli

Little Passed Snacks

(priced per piece)

Bruschetta

Tomato Basil.....	2
Tapenade.....	2
Goat Cheese / Pimento.....	3

Crostini

Caviar / Crème Fraiche.....	MP
Smoked Salmon Mousse.....	2
Herbed Goat Cheese.....	2
Hummus.....	2
Shaved Prime Rib / Horseradish Cream....	3

Shrimp

Breaded Butterfly Shrimp.....	4
Prawn / Remoulade.....	4
Tempura / Wasabi Cream.....	4
Coconut / Thai Chili Sauce.....	4
Mini Spring Roll.....	3
Shrimp Tempura Roll.....	10
Shrimp Avocado Roll.....	10
Shrimp Ceveche "Shot".....	5

Crab

Lump Crab / Shrimp Chips.....	4
Al's Salad / Sesame Lavosh.....	3
California Roll.....	7
Mini Crab Cake.....	4
Lump Crab Tostada.....	4
Mini Lump Crab Crepe.....	4

Smoked Salmon

Smoked Salmon / Caper Sour Cream.....	3
Smoked Salmon / Gaufrette Potato Chips...	3
Smoked Salmon / Cream Cheese Roll.....	8
Smoked Salmon / Tobiko Caviar Cone.....	8
Smoked Salmon / Asparagus "Skewer".....	3

Lobster

Lobster Skewer / Lemon Mayonnaise.....	10
Lobster Fritter / Buttermilk Ranch.....	3
Chicken Fried Lobster / Sweet Soy Ketchup.....	4
Lobster-Mango Roll / Wasabi Cream.....	11
Lobster Spring Roll.....	8

Oysters

Oyster Shooters.....	5
Gulf Coast Ameripure.....	2
Mid-Atlantic Blue Point.....	3
Canadian Hurricane Harbor.....	4
Canadian Malpaque.....	4
East Coast Watch Hill.....	6

Chicken

Chipotle Chicken Empanada.....	3
Mint Chicken Spring Roll.....	5
Chicken Teriyaki Skewer.....	4
Chicken Salad / Sweet Bosc Pear.....	2
Szechuan BBQ Chicken Wings.....	2
Jerk Chicken-Pineapple Turnover.....	4
Chicken Flauta / Avocado Cream.....	3

Beef

Beef Skewer / Sweet Soy.....	4
Beef Tartar / Taro Chips.....	3
Corned Beef-Sauerkraut Roll.....	8
Spicy Beef Roll.....	10
Beef Flauta / Avocado Cream.....	3
Beef Quesadilla / Habanero.....	3
Hamburger Sliders / Blue Cheese.....	2

Pork

Pork Satey / Mango Mint Soy.....	3
BBQ Pork Sliders / Cole Slaw.....	3
Prosciutto-Asparagus Roll.....	9
Rice Paper Spring Roll / Peanut Sauce.....	4
Pork Pineapple Skewer.....	4

\$60.00 MENU

Salads

Mixed Greens-
Balsamic Vinaigrette

Caesar Salad-
Sesame Lavosh

Entrees

“Filet Oscar” (8. oz Filet Mignon)
Garlic Smashed Potatoes & Asparagus-
Béarnaise Sauce

North Atlantic Salmon, Cous Cous – Orange Butter

Chicken Parmesan, Linguini & Marinara

Desserts

Texas Pecan Pie, Vanilla Bean Ice Cream

Key Lime Pie, Raspberry Sauce

Coconut Cream Pie

\$65.00 MENU

Salads

Mixed Greens / Balsamic Vinaigrette

Caesar Salad / Sesame Lavosh

Mozzarella, Tomatoes, Basil, Aged Balsamic

Entrees

Filet Mignon (14 oz.)

Haricots Verts & Garlic Smashed Potatoes

Chilean Sea Bass, Lobster Risotto-
Citrus & Basil

Chicken Parmesan, Linguini & Marinara

Wet Aged NY Strip (16 oz.) Jalapeno – Pimento Hash
Aged Balsamic Vinegar

Desserts

Texas Pecan Pie, Vanilla Bean Ice Cream

Key Lime Pie, Raspberry Sauce

Coconut Cream Pie

\$70.00 MENU

Salads

Mixed Greens-
Balsamic Vinaigrette

Caesar Salad-
Sesame Lavosh

Entrees

“Filet Oscar” (8. oz Filet Mignon)
Garlic Smashed Potatoes & Asparagus-
Béarnaise Sauce

Dry Aged Bone-In N.Y. Strip (19 oz.)
Haricots Verts & Sweet Potatoes

North Atlantic Salmon, Cous Cous – Orange Butter

Chicken Parmesan, Linguini & Marinara

Desserts

Texas Pecan Pie, Vanilla Bean Ice Cream

Key Lime Pie, Raspberry Sauce

Coconut Cream Pie

\$80.00 MENU

Salads

Mixed Greens-
Balsamic Vinaigrette

Caesar Salad-
Sesame Lavosh

Entrees

Dry Aged Ribeye (20 oz.)
Asparagus & Sweet Potatoes

Surf & Turf

Filet Mignon (8 oz.) & Australian Lobster Tail (6 oz.)
Haricots Verts & Garlic Smashed Potatoes

Chilean Sea Bass, Lobster Risotto
-Citrus & Basil

Chicken Parmesan, Linguini & Marinara

Desserts

Texas Pecan Pie, Vanilla Bean Ice Cream

Key Lime Pie, Raspberry Sauce

Coconut Cream Pie

\$90.00 MENU

Salads

Mixed Greens-
Balsamic Vinaigrette

Caesar Salad-
Sesame Lavosh

Mozzarella, Tomatoes, Basil
– Aged Balsamic

Entrees

Kobe/Angus Filet Mignon (10 oz.)
Asparagus & Sweet Potatoes

Surf & Turf
Filet Mignon (8 oz.) & Australian Lobster Tail (6 oz.)
Haricots Verts & Garlic Smashed Potatoes

North Atlantic Salmon, Cous Cous – Orange

Chicken Parmesan, Linguini & Marinara

Desserts

Texas Pecan Pie, Vanilla Bean Ice Cream

Key Lime Pie, Raspberry Sauce

Coconut Cream Pie