

AL BIERNAT'S OAK LAWN Curbside & Delivery Menu

Call 214-219-2201 to Schedule
Delivery or Curbside Pickup at
4217 Oak Lawn Avenue

Calls are taken live starting at 10AM
Monday-Saturday

Service Hours:

11:30AM-8:30PM Mon-Fri

5:00PM-8:30PM Saturday

CLOSED SUNDAY

Call ahead and pick up at our
valet off of Hershel Ave. & our
staff will greet you at your
vehicle

- Meal Planning
- Weekly Grocery Items

Online menu orders are
available through UberEats and
Caviar Services on our website

*These are Third Party Services that
may not have the same safety
protocol as our service*

We are committed to working under the safest food safety and delivery protocol possible. Employees are required to wear gloves, to social distance themselves from each other and from customers, disinfect all surfaces several times daily, and under no circumstances come to work sick.

We are here to provide delicious food to you and your families during this unprecedented time. There is always a little comfort in a well-prepared meal, and we look forward to getting back to socializing and celebrating life in our dining room.

God Bless from Al Biernat and Brad Fuller

SMALL PLATES

LUMP CRAB CAKES Horseradish, Whole Grain Mustard, Tomato Jam	21.00
CALAMARI Roasted Tomato Sauce, Garlic Aioli – Sautéed* or Fried	16.50
TERIYAKI MARINATED QUAIL Roasted Mushrooms, Pickled Ginger	20.75

SOUPS & SALADS

CRAB AND CORN CHOWDER OR SOUP OF THE DAY	10.50
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MAKE YOUR SALAD AN ENTRÉE – ADD A PROTEIN

* CHICKEN BREAST 7.50	* LOBSTER 21.00	* SALMON 12.50	* AHI TUNA 14.50
* BEEF TENDERLOIN 18.00	* LUMP CRAB 21.00	* JUMBO PRAWNS 21.00	TOFU 6.50

* MIXED GREENS Choice of Dressing	9.00
THE CAESAR Sesame Lavosh	11.75
* TOMATOES & MOZZARELLA Avocado, Basil, Balsamic Demi	14.75
* THE WEDGE Crumbled Blue Cheese, Crispy Bacon	12.50
* THE CHOPPED SALAD Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese	12.75
* BRAD'S GRILLED PEAR Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	11.75
* THE STEAKHOUSE SALAD Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	25.75
* AL'S SALAD Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing	22.75

SANDWICHES (Mixed Green Salad, House Made Chips, or Steak Fries)

TEXAS WAGYU BURGER Brioche Bun, Pickled Relish, LTO, & Secret Sauce	15.75
MEAT LOAF Sourdough, Bacon, Balsamic, Provolone, Arugula, Sriracha Ketchup	16.75
AHI TUNA Whole Wheat, Citrus Sesame Cole Slaw, Wasabi	17.75
GRILLED CHICKEN Ciabatta, Pepperjack Cheese, Crispy Bacon, Avocado	17.00
PRIME RIB FRENCH DIP French Baguette, Au Jus, Horseradish Cream	20.00
ROASTED TURKEY Ciabatta, Swiss Cheese, Chipotle Mayonnaise	14.50

VEGAN

MAC & CHEESE Squash, Cashew, Coconut Oil, Almond Milk, Onions, Garlic, Yukon Gold Potatoes, Roasted Bell Pepper, Vegan Breadcrumbs	22.00
AL'S BOWL Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potato, Green Beans, Asparagus, Red Bell Pepper	23.00
GRILLED PORTOBELLA MUSHROOM ENCHILADAS Poblano Rice, Pico de Gallo, Avocado, Coconut Cheese, Guajillo Pepper Sauce	23.00

* GLUTEN FREE ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Summer '17 Dinner

GRILL

PETITE FILET MIGNON 8oz	46.00	VEAL CHOP 16oz	52.75
FILET MIGNON 12oz	55.00	BERKSHIRE PORK CHOPS	40.75
PRIME BONE-IN FILET 16oz	64.75	ATLANTIC SALMON 12oz	38.00
PRIME COWBOY RIBEYE 22oz	65.75	WAGYU ANGUS FILET 8oz	85.75
PRIME NEW YORK STRIP 16oz	54.75	WAGYU ANGUS NY STRIP 16oz	89.75
PRIME TOMAHAWK RIBEYE 32oz.	125.00	JAPANESE A5 KOBE per oz. /4oz min.	30.00
PRIME PORTERHOUSE 30oz.	115.00		

* (All Grill Items are Gluten Free)

ENTREES

PRIME RIB 20oz. (Limited Availability)	Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream	50.75
SPINALIS STEAK FRITES	Truffle Shoestring Fries, Green Peppercorn Sauce	64.00
* “STEAK MIGUEL”	Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	68.75
* NORTH DAKOTA BUFFALO FILET	Grilled Vegetables, Potatoes, Habanero BBQ Sauce	57.50
* CHILEAN SEA BASS	Lobster Risotto, Citrus & Basil	48.75
ATLANTIC SALMON	Israeli Couscous, Baby Arugula, Organic Tomato Ragu	44.50
CRAB STUFFED LEMON SOLE	Sautéed Spinach, Lobster Butter Sauce	34.75
JAPANESE HORSERADISH CRUSTED HALIBUT	Shrimp Fried Rice, Green Mango	48.75
AHI TUNA	Citrus Sesame Cole Slaw, Chili, Wasabi, Sweet Shoyu	40.50
* GRILLED SEA SCALLOPS & PRAWNS	Coconut Rice, Ginger Butter	42.00
LUMP CRAB ANGEL HAIR	Sun-Dried Tomato, Basil, White Wine Butter Sauce	22.75
* SHRIMP & GRITS	Smoked Bacon, Cheddar, Creole Sauce	22.75
SHRIMP PARMESAN	Linguini & Marinara	26.00
* DOUBLE CUT COLORADO LAMB CHOPS	Lemon Mint Risotto	54.75
VEAL OSSO BUCCO	Wild Mushroom Risotto	42.00
CHICKEN PARMESAN	Linguini & Marinara	28.00
CHICKEN PICCATA	Capers & Linguini	28.00
RICHARD’S POT ROAST	Whipped Potatoes, Baby Carrots	23.75
CALVES LIVER	Sautéed Onions, Roma Tomatoes, Grilled Vegetables	16.75
* HERB ROASTED HALF CHICKEN	Al’s Favorite Red Potatoes, Spinach and Pan Jus	18.00
RIGATONI	Italian Sausage, Spinach, Peas, Spicy Marinara	17.50
* ‘THE ARNOLD’	Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa	15.75
* FREE RANGE CHICKEN ENCHILADAS	Poblano Brown Rice, Adobo Sauce	15.50
MEATLOAF	Whipped Potatoes, French Beans, Marsala Mushroom Sauce	16.00

CHILDREN 8.00

Served with a Drink & French Fries or Fruit

BURGER	Plain or with Cheese
MACARONI & CHEESE	
CHICKEN FINGERS	
NOODLES	Plain or with Marinara
GRILLED CHEESE	

BEVERAGES – NO ICE

ICED TEA or ARNOLD PALMER	3.25
GALLON TEA OR AGUA FRESCA	15.00
SODA Coca Cola, Diet Coke, Sprite, Dr. Pepper	3.25
PANNA or PELLEGRINO One Liter Bottles	7.00
TOPO CHICO	5.00

WINE SPECIALS

WHITE WINE

Roederer Estate Brut Sparkling.....	41.25
Perrier Jouet Grand Brut Champagne.....	59.25
Half Bottle.....	29.75
Impeccable Sparkling Provence Rose.....	45.00
Rose Gold Rose, Provence.....	40.50
Cloudy Bay Sauvignon Blanc.....	50.25
Groth Sauvignon Blanc.....	40.50
Nickel & Nickel Truchard Chardonnay.....	59.25
Stags Leap Chardonnay.....	40.50
Far Niente Chardonnay.....	59.00
Olivier Leflaive White Burgundy.....	52.50
Dr. Loosen Spatelese Riesling.....	36.00
Santa Margherita Pinot Grigio.....	47.25

BEER TO GO

BUDWEISER	3.50
BUD LIGHT	3.50
COORS LIGHT	3.50
MICHELOB ULTRA	3.50
MILLER LITE	3.50
STELLA ARTOIS	4.50
DOS EQUIS LAGER	4.50
GUINNESS DRAUGHT	4.50
HEINEKEN	4.50
NEGRO MODELO	4.50
SHINER BOCK	3.50
DEEP ELLUM DALLAS BLONDE	3.50
DEEP ELLUM IPA	3.50
LAKWOOD LAGER	3.50

FULL WINE LIST IS AVAILABLE BY REQUEST

RED WINE

Flowers Pinot Noir, Sonoma.....	59.25
Sokol Blosser Evolution Pinot Noir.....	40.50
Belle Glos Las Alturas Pinot Noir.....	48.00
Flora Springs Merlot, Napa.....	47.25
Faust Cabernet Sauvignon, Napa.....	69.00
Justin Isosceles Paso Robles.....	78.00
Mayacamas Cabernet Sauvignon.....	59.00
Duckhorn Merlot, Napa.....	55.00
Hall Cabernet Sauvignon, Napa.....	65.25
Ferrari Carano Cabernet Sauvignon.....	50.25
Hess Select Cabernet Sauvignon.....	37.50
Trefethen Cabernet Sauvignon, Napa.....	55.00
Catena Malbec, Argentina.....	46.50
Leviathan Red Blend, California.....	59.25
Château D’Arcins Bordeaux.....	50.25
Antinori Villa Toscana.....	40.50
Seghesio Zinfandel, Sonoma.....	43.50
Mollydooker Boxer Shiraz, Australia.....	50.25

LIQUOR STORE

BIERNAT’S BOOT LEG LITER BOTTLES

AL’S TOP SHELF REPOSADO MARGARITA’S
\$75 – 6 SERVINGS

EAGLE RARE BARREL AGED OLD FASHIONED
\$125 - 16 SERVINGS

TITO’S GRAPEFRUIT SIP “*SHELTER IN PLACE*”
\$90 – 10 SERVINGS

MOMMA’S RANCH WATER – CASAMIGOS BLANCO
\$125 – 16 SERVINGS