

STARTERS

PREMIUM OSETRA CAVIAR Traditional Service	Mkt
BAKED GOAT CHEESE Portabella Mushrooms, Sweet Garlic	14.50
* SMOKED DUCK & RABBIT SAUSAGE Onions, Pimento, Jalapeno, Marinara	20.00
MUSSELS & CLAMS P.E.I. Mussels, Littleneck Clams, White Wine	20.00
TEMPURA PRAWNS Honey Mustard Vinaigrette	21.75
* CHILLED JUMBO PRAWNS Lemon, Remoulade, Cocktail Sauce	21.75
* BLACKENED PRAWNS Provencal Lettuce, Dressing “Louis”	21.75
ESCARGOTS & TORTELLINI Tomato, Prosciutto, Brandy-Roasted Garlic Butter, Baguette	17.50
LUMP CRAB CAKES Horseradish, Whole Grain Mustard, Tomato Jam	21.00
CALAMARI Roasted Tomato Sauce, Garlic Aioli – Sautéed* or Fried	16.50
SMOKED SALMON Sesame Lavosh, Traditional Service	18.75
* TODAY’S OYSTERS Served on the Half Shell or Rockefeller	Mkt
AHI TUNA “POKE” Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh	20.75
AHI SASHIMI Green Papaya, Ponzu	20.75
TERIYAKI MARINATED QUAIL Roasted Mushrooms, Pickled Ginger	20.75
* STEAK TARTARE Quail Egg, House Made Potato Chips	21.00
* TEXAS WILD BOAR CHOPS Mango-Raspberry Chipotle Chutney, Bourbon Apples	20.75
WAGYU CARPACCIO Pine Nuts, Parmesan, Olive Oil	28.00

SOUPS & SALADS

SOUP OF THE DAY	7.50/10.50
CRAB & CORN CHOWDER	11.50
* 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
WARM GOAT CHEESE Mixed Greens, Sundried Tomato Vinaigrette	14.75
* AL’S SALAD Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing	21.75
* HEARTS OF PALM Mixed Greens, Hazelnut Vinaigrette	12.50
* THE CHOPPED SALAD Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese	12.75
* THE ROCKET Arugula, Fruit, Cheese, Nuts	11.75
* BRAD’S GRILLED PEAR Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	11.75

TO SHARE

* CHILLED SEAFOOD TOWER Short or Tall	Mkt
AL’S CLASSIC SEAFOOD PLATTER Tempura Prawns, Calamari, Crab Cakes	24.75/guest

* GLUTEN FREE ITEMS

{ASK ABOUT OUR VEGAN MENU}

MAINS

SPINALIS STEAK FRITES Truffle Shoestring Fries, Green Peppercorn Sauce	64.00
PRIME RIB 20oz. (<i>Limited Availability</i>) Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream	50.75
AIR, LAND, & SEA Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi	58.75
* “STEAK MIGUEL” Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	68.75
TEXAS WAGYU LONG BONE SHORT RIB Parsnip Puree, Sautéed Kale, Foie Gras Demi	52.50
* 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
* 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
CALVES LIVER Sautéed Onions, Roma Tomatoes, Grilled Vegetables	25.75

GRILL

PETITE FILET MIGNON 8oz	46.00	EAST COAST LOBSTER (Ltd Qty)	Mkt
FILET MIGNON 12oz	55.00	VEAL CHOP 16oz	52.75
PRIME BONE-IN FILET 16oz	64.75	BERKSHIRE PORK CHOPS	40.75
PRIME COWBOY RIBEYE 22oz	70.00	ATLANTIC SALMON 12oz	38.00
PRIME NEW YORK STRIP 16oz	59.75	WAGYU ANGUS FILET 8oz	85.75
PRIME TOMAHAWK RIBEYE 32oz.	125.00	WAGYU ANGUS NY STRIP 16oz	89.75
PRIME PORTERHOUSE 30oz.	115.00	JAPANESE A5 KOBE per oz. /4oz min.	30.00

* (All Grill Items are Gluten Free)

AUSTRALIAN LOBSTER TAIL Mkt 6oz/12oz
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OSCAR 21.00 Crab, Red Potatoes, Asparagus, Béarnaise
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JUMBO PRAWNS 21.00 Three Tiger Prawns

SIDES

SPINACH * Sautéed or Creamed	12.00	BLISTERED SHISHITO PEPPERS	12.50
* SAUTÉED BROCCOLI	12.00	* BAKED POTATO	10.50
* ASPARAGUS	12.50	* GARLIC SMASHED RED POTATOES	10.50
ROASTED BRUSSELS SPROUTS	12.50	AU GRATIN POTATOES	12.50
* FRENCH BEANS	12.00	* WHIPPED SWEET POTATOES	10.50
* WILD MUSHROOMS	12.50	SKILLET POTATOES	10.50
CREAMED CORN	10.75	SHOE STRING ONIONS	10.50
* BABY CARROTS	10.75	STEAK FRIES	10.50
* MUSHROOM RISOTTO	14.50	LINGUINI WILD BOAR BOLOGNESE	12.00
* LOBSTER RISOTTO	18.00	MACARONI & CHEESE	12.00
CAULIFLOWER “Frito Misto”	12.00	Add Lobster	9.00