

AL BIERNAT'S NORTH RESTAURANT WEEK 2019 | LUNCH

\$25.00 per person (wine, beverages, tax, & gratuity not included)
\$5.00 donated to The North Texas Food Bank

FIRST COURSE

SOUP OF THE DAY

CRAB & CORN CHOWDER

CAESAR SALAD

sesame lavosh

SOUTHWEST SALAD^(V)

cannellini beans, julienne vegetables, sweet corn, garlic vinaigrette, & avocado toast

SECOND COURSE

FREE-RANGE ADOBO CHICKEN

lentils, quinoa, baby spinach, jalapeño adobo sauce

TEXAS WAGYU CHEESEBURGER

lettuce, tomato, onion, pickle

GRILLED SALMON

sautéed spinach & habanero pineapple salsa, Bianco sauce

GRILLED PORTABELLA MUSHROOM ENCHILADAS^(V)

poblano rice, pico de gallo, & avocado slices, guajillo pepper sauce

STEAK UPGRADE

6OZ. TENDERLOIN \$15.00

oven roasted fingerling potatoes, French green beans, voodoo butter

VEGAN OPTION ^(V)

AL BIERNAT'S NORTH RESTAURANT WEEK 2019 | DINNER

\$49.00 per person (wine, beverages, tax, & gratuity not included)

\$10.00 donated to The North Texas Food Bank

FIRST COURSE

SOUP OF THE DAY

CRAB & CORN CHOWDER

CAESAR SALAD *sesame lavosh*

SOUTHWEST SALAD^(V) *cannellini beans, julienne vegetables, sweet corn, garlic vinaigrette, & avocado toast*

BEEF WELLINGTON BITES *brandy peppercorn sauce*

AHI TUNA POKE *ponzu, English cucumber, jalapeno, sesame seeds*

FIRST COURSE UPGRADE

PLATEAUX DE FRUITS DE MER (FOR 2) *chilled lobster, ceviche on a half-shell, king crab* \$49.00

SECOND COURSE

FREE-RANGE ADOBO CHICKEN *lentils, quinoa, baby spinach, jalapeño adobo sauce*

RED WATTLE PORK CHOP *mango glaze, sweet potato hash with red bell pepper, broccoli, sweet corn, & onion*

GRILLED SALMON *sautéed spinach & habanero pineapple salsa, Bianco sauce*

6OZ. TENDERLOIN *oven roasted fingerling potatoes, French green beans, voodoo butter*

GRILLED PORTABELLA MUSHROOM ENCHILADAS^(V) *poblano rice, pico de gallo, & avocado slices, guajillo pepper sauce*

SECOND COURSE UPGRADES

AUSTRALIAN LOBSTER TAIL *6oz./12oz.* MKT

OSCAR *jumbo lump crab, béarnaise sauce* \$21.00

JUMBO PRAWNS *3 tiger prawns* \$21.00

ADDITIONAL SIDES

ROASTED BRUSSELS SPROUTS \$12.50

LOBSTER MACARONI & CHEESE \$21.00

LOBSTER RISOTTO \$18.00

CAULIFLOWER "FRITO MISTO"^(V) \$12.00

THIRD COURSE

AL'S FAMOUS COCONUT CREAM PIE

PEACH TARTLET

KEY LIME PIE

CHOCOLATE AVOCADO TRUFFLES^(V)

VEGAN OPTION ^(V)