

SMALL PLATES

CHILLED SEAFOOD TOWER Mkt

For the Table - Two Tier, or One Platter

AL'S CLASSIC SEAFOOD PLATTER 25.00/guest

Tempura Prawn, Calamari, Crab Cake Each Guest

PREMIUM OSETRA CAVIAR Mkt

Traditional Service

BAKED GOAT CHEESE & PORTABELLA 17.75

Marinara, Whole Garlic, Toast Points

SMOKED DUCK & RABBIT SAUSAGE 20.75

Spicy Marinara, Onions, Pimento, Jalapeño, Flour Tortillas

MUSSELS & CLAMS 20.75

P.E.I. Mussels, Littleneck Clams, White Wine

TEMPURA BATTERED PRAWNS 22.75

Mixed Greens, Honey Mustard Vinaigrette

CHILLED JUMBO PRAWNS 22.75

Lemon, Remoulade, Cocktail Sauce

BLACKENED PRAWNS 22.75

Provençal Lettuce, Dressing "Louis"

ESCARGOTS & TORTELLINI 21.50

Tomato, Prosciutto, Brandy-Roasted Garlic Butter, Baguette

CRAB CAKES 21.75

Horseradish, Whole Grain Mustard, Tomato Jam

CALAMARI 17.50

Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried

SMOKED SALMON 19.75

Sesame Lavosh, Traditional Service

TODAY'S OYSTERS Mkt

Served on the Half Shell or Rockefeller

AHI TUNA "POKE" 22.75

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh

AHI SASHIMI 22.75

Green Papaya, Ponzu

TERIYAKI MARINATED QUAIL 22.75

Roasted Mushrooms, Pickled Ginger

STEAK TARTARE 27.75

Quail Egg, House Made Potato Chips

TEXAS WILD BOAR CHOPS 23.75

Mango-Raspberry Chipotle Chutney, Bourbon Apples

WAGYU CARPACCIO 28.75

Pine Nuts, Parmesan, Olive Oil

SOUP & SALADS

CRAB AND CORN CHOWDER OR SOUP OF THE DAY

Small 8.50 / Large 11.50

HOUSE SALAD 9.75

Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing

CLASSIC CAESAR 12.75

Romaine, Parmesan, Sesame Lavosh

TOMATOES & MOZZARELLA 15.75

Avocado, Basil, Balsamic Demi

THE WEDGE 13.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

WARM GOAT CHEESE 15.75

Mixed Greens, Almond Slivers, Green Apple, Sundried Tomato Vinaigrette

AL'S SALAD 22.75

Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing

HEARTS OF PALM 13.50

Mixed Greens, Hazelnut Vinaigrette

THE CHOPPED SALAD 13.75

Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese

THE ROCKET 12.75

Arugula, Fruit, Cheese, Nuts

BRAD'S GRILLED PEAR 12.75

Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

VEGAN

GRILLED PORTABELLA ENCHILADAS 25.75

Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce

BUTTERNUT SQUASH MACARONI & CHEESE 24.75

Cashew, Onions, Garlic, Yukon Gold Potatoes, Roasted Bell Pepper

THAI STIR FRY 24.75

Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots

AL'S BOWL 24.75

Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,

Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

VEGAN CHEESEBURGER 22.75

Beyond Burger, LTO, Pickles, Chipotle Veganaise, served with Fries

GRILLED SPECIALTIES

FILET MIGNON 8 oz. 49.75

FILET MIGNON 12 oz. 59.75

WAGYU ANGUS FILET MIGNON 8 oz. *Gearhart Ranch, TX* 86.75

PRIME NEW YORK STRIP 16 oz. 62.75

WAGYU ANGUS NY STRIP 16 oz. *Gearhart Ranch, TX* 89.75

PRIME COWBOY RIBEYE 22 oz. 69.75

PRIME TOMAHAWK RIBEYE 28 oz. 135.00

PRIME PORTERHOUSE 30 oz. 120.00

VEAL CHOP 16 oz. 57.75

JAPANESE A5 WAGYU 35.00 per oz. /4oz minimum

LIVE EAST COAST LOBSTER (*Limited Qty. & Various Sizes*) Mkt

AUSTRALIAN LOBSTER TAIL 6oz. or 12oz. Mkt

BERKSHIRE PORK CHOPS 2-10 oz. 42.75

ATLANTIC SALMON FILLET 12oz. 39.75

MAIN COURSES

"STEAK MIGUEL" 73.75

Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño

SPINALIS STEAK FRITES 69.75

Truffle Shoestring Fries, Green Peppercorn Sauce

PRIME RIB 20oz. (*Limited Availability*) 55.75

Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream

AIR, LAND, & SEA 62.75

Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi

TEXAS WAGYU LONG BONE SHORT RIB 54.75

Parsnip Puree, Sautéed Kale, Foie Gras Demi

NORTH DAKOTA BUFFALO FILET 58.75

Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce

CHILEAN SEA BASS 49.75

Lobster Risotto, Citrus & Basil

ATLANTIC SALMON 46.75

Israeli Couscous, Baby Arugula, Organic Tomato Ragù

CRAB STUFFED LEMON SOLE 36.75

Sautéed Spinach, Lobster Butter Sauce

JAPANESE HORSERADISH CRUSTED HALIBUT 49.75

Shrimp Fried Rice, Green Mango, Tempura Prawn

AHI TUNA 44.75

Citrus Sesame Cole Slaw, Chili, Wasabi, Sweet Shoyu

GRILLED SEA SCALLOPS & PRAWNS 43.75

Coconut Rice, Ginger Butter

DOUBLE CUT COLORADO LAMB CHOPS 63.75

Lemon-Mint Risotto

VEAL OSSO BUCCO 43.75

Wild Mushroom Risotto

CHICKEN PARMESAN 28.75

Pan Fried Chicken, Muenster & Parmesan Cheese, Linguini, Marinara

CHICKEN PICCATA 28.75

Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans

CALVES LIVER 24.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

SIDES

LINGUINI WILD BOAR BOLOGNESE 13.75

MACARONI & CHEESE 12.00 add Lobster 10.75

ROASTED BRUSSELS SPROUTS with Bacon 13.75

SPINACH Sautéed or Creamed 12.75

BLISTERED SHISHITO PEPPERS 12.75

SAUTÉED BROCCOLI 12.75

ASPARAGUS 13.50

FRENCH BEANS 12.75

WILD MUSHROOMS 12.75

CREAMED CORN 11.75

BABY CARROTS 11.75

MUSHROOM RISOTTO 15.50

LOBSTER RISOTTO 18.75

CAULIFLOWER "Frito Misto" 13.75

SHOESTRING ONIONS 11.50

BAKED POTATO 11.50

GARLIC SMASHED RED POTATOES 11.50

AU GRATIN POTATOES 13.50

WHIPPED SWEET POTATOES 11.50

SKILLET POTATOES with Caramelized Onion 11.50

STEAK FRIES 11.50