

*Starters*

<b>Shrimp Mango Ceviche</b>	Cilantro Lime Marinade, Tomato, Onion & Jalapeño	<b>16</b>
<b>Baked Goat Cheese</b>	Portabella Mushrooms & Sweet Garlic	<b>12</b>
<b>Lump Crab Cake</b>	Horseradish, Whole Grain Mustard, Tomato Jam	<b>11</b>
<b>Atlantic Calamari</b>	Roasted Tomato Sauce, Garlic Aioli – Fried Or Sautéed	<b>16</b>
<b>Beef Wellington Bites</b>	Puff Pastry, Mushroom, Peppercorn Sauce	<b>14</b>

*Soup & Salads*

<b>Crab &amp; Corn Chowder</b>	Small / Large	<b>7/10</b>
<b>Soup of the Day</b>	Small / Large	<b>7/10</b>
<b>The House</b>	Choice Of Dressing	<b>7</b>
<b>The Caesar</b>	Sesame Lavosh	<b>7</b>
<b>Amelia's Farm Tomatoes</b>	Mozzarella, Avocado, Basil, Balsamic Demi	<b>9</b>
<b>The Wedge</b>	Crumbled Blue Cheese, Crispy Bacon	<b>7</b>
<b>The Rocket</b>	Arugula, Fruit, Cheese & Nuts	<b>8</b>
<b>Baby Kale &amp; Quinoa</b>	Mandarin, Yellow Squash, Blood Orange Vinaigrette	<b>8</b>
<b>Baby Spinach</b>	Eggs, Tomatoes, Bacon, Garlic Vinaigrette	<b>7</b>
<b>Mixed Greens</b>	Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	<b>7</b>
<b>The Greek</b>	Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette	<b>8</b>
<b>The Cobb</b>	Smoked Bacon, Avocado, Egg, Blue Cheese Vinaigrette	<b>8</b>
<b>Classic Nicoise</b>	Shallot Mustard Vinaigrette	<b>8</b>
<b>Fat Al's Slim Down</b>	Greens, Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette	<b>8</b>
<b>Brad's Grilled Pear</b>	Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	<b>8</b>
<b>Al's Salad</b>	Hearts Of Palm, Avocado, Shrimp & Crab, Russian or Garlic Vinaigrette	<b>22</b>

*Additions to Any Salad*

<b>Chicken Breast</b>	<b>8</b>	<b>Salmon</b>	<b>14</b>	<b>Tenderloin</b>	<b>18</b>
<b>Maine Lobster</b>	<b>21</b>	<b>Ahi Tuna</b>	<b>16</b>	<b>Jumbo Prawns</b>	<b>21</b>

*Weekly Specials*

<b>Monday</b>	Beef Stroganoff, Pappardelle, Mushroom, Sour Cream	<b>18</b>
<b>Tuesday</b>	Linguini, Wagyu Meatballs, Marinara, Garlic Toast	<b>18</b>
<b>Wednesday</b>	Chicken Fried Chicken, Garlic Mashed Potatoes, Green Beans	<b>18</b>
<b>Thursday</b>	Crab Stuffed Lemon Sole, Sautéed Spinach, Lobster Butter Sauce	<b>22</b>
<b>Friday</b>	Prime Rib, Skillet Potatoes, Green Beans	<b>24</b>

*Sandwiches*

*Your Choice of Baby Kale Salad, House Made Chips, or Steak Fries*

<b>Meat Loaf</b>	Sourdough, Bacon, Balsamic, Provolone, Arugula, Sriracha Ketchup	<b>16</b>
<b>"Classic" Club</b>	Sourdough Bread, Sundried Tomato Mayonnaise	<b>14</b>
<b>Prime Rib French Dip</b>	French Baguette, Au Jus, Horseradish Cream	<b>20</b>
<b>Blackened Chicken Caesar Wrap</b>	Spinach Tortilla, Chipotle Ranch Dressing	<b>14</b>
<b>Roasted Turkey</b>	Ciabatta, Swiss Cheese & Chipotle Mayonnaise	<b>14</b>
<b>Texas Wagyu Cheeseburger</b>	Brioche Bun, Sharp Cheddar, Lto, Pickle ~ Add: Fried Farm Fresh Egg 2 • Grilled Jalapeno 1 • Avocado 2	<b>14</b>
<b>Brisket</b>	Ciabatta, Shaved Red Onion, Habanero Bbq Sauce	<b>14</b>
<b>Ahi Tuna</b>	Whole Wheat, Citrus Sesame Cole Slaw, Wasabi	<b>17</b>
<b>Grilled Chicken</b>	Ciabatta, Pepperjack Cheese, Crispy Bacon & Avocado	<b>17</b>
<b>Chicken Salad Sandwich</b>	Sourdough, Chipotle Mayonnaise	<b>17</b>

*Land Fare*

<b>Beef Tenderloin</b>	Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce	<b>30</b>
<b>Meatloaf</b>	Whipped Potatoes, French Beans, Marsala Mushroom Sauce	<b>16</b>
<b>Braised Short Ribs</b>	Rosemary Fingerling Potatoes, Asparagus, Red Wine Demi	<b>21</b>
<b>Texas Wagyu Chopped Steak</b>	Tomato, Spinach, Blue Cheese, Grilled Onion, Jalapeno ~ The Cure: Fried Farm Fresh Egg And Applewood Bacon 5	<b>18</b>
<b>Beef Tenderloin Tacos</b>	Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas	<b>14</b>
<b>Richard's Pot Roast</b>	Al's Favorite Red Potatoes, Baby Carrots	<b>23</b>
<b>Calves Livers</b>	Sautéed Onions, Roma Tomatoes, Grilled Vegetables	<b>16</b>
<b>Herb Roasted Half Chicken</b>	Al's Favorite Red Potatoes, Spinach And Pan Jus	<b>18</b>
<b>Rigatoni</b>	Italian Sausage, Spinach, Peas, Spicy Marinara	<b>17</b>
<b>Chicken Parmesan</b>	Linguini & Marinara	<b>15</b>
<b>Chicken Picatta</b>	Capers & Linguini	<b>15</b>
<b>"The Arnold"</b>	Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa	<b>15</b>
<b>Free Range Chicken Enchiladas</b>	Poblano Brown Rice, Adobo Sauce	<b>15</b>
<b>Alan's Traditional Eggs Benedict</b>	Skillet Potatoes	<b>13</b>
<b>Blackened Pork Chop</b>	Avocado, Black Bean & Pico De Gallo – Cucumber Radish Slaw	<b>21</b>
<b>Linguini Wild Boar Bolognese</b>	Garlic Toast	<b>16</b>

*From the Sea*

<b>Ahi Tuna "Poke"</b>	Toasted Sesame, Cilantro, Jalapeno Peppers	<b>22</b>
<b>Tempura Battered Prawns</b>	Honey Mustard Vinaigrette	<b>21</b>
<b>Lump Crab</b>	Angel Hair, Sun-Dried Tomato, Basil, White Wine Butter Sauce	<b>22</b>
<b>Shrimp &amp; Grits</b>	Smoked Bacon Creole Sauce	<b>22</b>
<b>Smoked Salmon &amp; Goat Cheese Omelet</b>	Skillet Potatoes, Seasonal Fruit	<b>18</b>
<b>Smoked Salmon</b>	Avocado Toast, Poached Eggs, Baby Arugula, Seasonal Fruit	<b>18</b>
<b>Atlantic Salmon</b>	Israeli Couscous, Baby Arugula, Organic Tomato Ragu	<b>21</b>
<b>Chilean Sea Bass</b>	Sautéed Spinach, Citrus & Basil	<b>25</b>
<b>Japanese Horseradish Crusted Halibut</b>	Sesame Fried Rice, Green Mango	<b>25</b>
<b>Grilled Sea Scallops &amp; Prawns</b>	Coconut Rice, Ginger Butter	<b>24</b>
<b>Shrimp Parmesan</b>	Linguini & Marinara	<b>26</b>