

STARTERS

SHRIMP MANGO CEVICHE Cilantro Lime Marinade, Tomato, Onion, Jalapeno	16.50
BAKED GOAT CHEESE Portabella Mushrooms & Sweet Garlic	12.75
LUMP CRAB CAKE Horseradish, Whole Grain Mustard, Tomato Jam	11.75
ATLANTIC CALAMARI Roasted Tomato Sauce, Garlic Aioli - Fried or *Sautéed	16.50
BEEF WELLINGTON BITES Puff Pastry, Mushroom, Peppercorn Sauce	14.50

SOUP & SALADS

CRAB AND CORN CHOWDER OR SOUP OF THE DAY Small/Large	7.50/10.50
MIXED GREENS Choice of Dressing	7.00
THE CAESAR Sesame Lavosh	7.75
* AMELIA'S FARM TOMATOES Mozzarella, Avocado, Basil, Balsamic Demi	9.75
* THE WEDGE Crumbled Blue Cheese, Crispy Bacon	7.50
THE ROCKET Arugula, Fruit, Cheese & Nuts	8.75
* BABY KALE-QUINOA Mandarin, Yellow Squash, Blood Orange Vinaigrette	8.75
* BABY SPINACH Eggs, Tomatoes, Bacon, Garlic Vinaigrette	7.75
* THE STEAKHOUSE Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette	7.75
THE GREEK Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette	8.75
* THE COBB Smoked Bacon, Avocado, Egg, Garlic Vinaigrette	8.75
* CLASSIC NICOISE Shallot Mustard Vinaigrette	8.75
* FAT AL'S SLIM DOWN Greens, Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette	8.75
* BRAD'S GRILLED PEAR Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	8.75

ADDITIONS TO ANY SALAD

* CHICKEN BREAST 8.50	* LOBSTER 21.00	* SALMON 14.50	* AHI TUNA 16.50
* BEEF TENDERLOIN 18.00	* LUMP CRAB 21.00	* JUMBO PRAWNS 21.00	TOFURKEY 8.50

SANDWICHES (Baby Kale Salad, House Made Chips, or Steak Fries)

MEAT LOAF Sourdough, Bacon, Balsamic, Provolone, Arugula, Sriracha Ketchup	16.75
"CLASSIC" CLUB Sourdough Bread, Cheddar, Swiss, Sundried Tomato Mayonnaise	14.50
PRIME RIB FRENCH DIP French Baguette, Au Jus, Horseradish Cream	20.00
BLACKENED CHICKEN CAESAR WRAP Spinach Tortilla	14.75
ROASTED TURKEY Ciabatta, Swiss Cheese, Chipotle Mayonnaise	14.50
TEXAS WAGYU CHEESEBURGER Brioche Bun, Sharp Cheddar, LTO, Pickle	14.00
<i>Add: Fried Pasture Raised Egg 3.50 / Grilled Jalapeno 1.00 / Avocado 2.00</i>	
BRISKET Ciabatta, Shaved Red Onion, Habanero BBQ Sauce	14.50
AHI TUNA Whole Wheat, Citrus Sesame Cole Slaw, Wasabi	17.75
GRILLED CHICKEN Ciabatta, Pepperjack Cheese, Crispy Bacon, Avocado	17.00
CHICKEN SALAD Sourdough, Chipotle Mayonnaise	17.00

* GLUTEN FREE ITEMS

WEEKLY SPECIALS

MONDAY	Beef Stroganoff, Pappardelle, Mushroom, Sour Cream	18.75
TUESDAY	Linguini, Wagyu Meatballs, Marinara, Garlic Toast	18.50
WEDNESDAY	Chicken Fried Chicken, Garlic Mashed Potatoes, Green Beans	18.50
THURSDAY	Crab Stuffed Lemon Sole, Sautéed Spinach, Lobster Butter Sauce	22.00
FRIDAY	*Prime Rib, Skillet Potatoes, Green Beans	24.75

LAND FARE

BEEF TENDERLOIN	Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce	30.75
MEATLOAF	Whipped Potatoes, French Beans, Marsala Mushroom Sauce	16.00
*TEXAS WAGYU CHOPPED STEAK	Tomato, Spinach, Blue Cheese, Grilled Onion, Jalapeno <i>Add The Cure: Fried Pasture Raised Egg & Applewood Bacon 5.50</i>	18.50
*BEEF TENDERLOIN TACOS	Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas	14.50
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
CHICKEN PARMESAN	Linguini & Marinara	15.75
CHICKEN PICCATA	Capers & Linguini	15.75
*'THE ARNOLD'	Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa	15.75
*FREE RANGE CHICKEN ENCHILADAS	Poblano Brown Rice, Adobo Sauce	15.50
ALAN'S TRADITIONAL EGGS BENEDICT	Skillet Potatoes, Seasonal Fruit	13.00
*BLACKENED PORK CHOP	Avocado, Black Bean & Pico de Gallo - Cucumber Radish Slaw	21.50
LINGUINI WILD BOAR BOLOGNESE	Garlic Toast	16.75
VEGAN MENU	Please Ask Your Server for Today's Options	

FROM THE SEA

*AL'S SALAD	Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Vinaigrette	22.75
AHI TUNA "POKE"	Toasted Sesame, Pine Nuts, Cilantro, Jalapeno Peppers	26.50
TEMPURA BATTERED PRAWNS	Honey Mustard Vinaigrette	21.75
LUMP CRAB ANGEL HAIR	Sun-Dried Tomato, Basil, White Wine Butter Sauce	22.75
*SHRIMP & GRITS	Smoked Bacon, Cheddar, Creole Sauce	22.75
*SMOKED SALMON & GOAT CHEESE OMELET	Skillet Potatoes, Seasonal Fruit	18.00
SMOKED SALMON	Avocado Toast, Poached Eggs, Baby Arugula, Seasonal Fruit	18.75
ATLANTIC SALMON	Israeli Couscous, Baby Arugula, Organic Tomato Ragu	21.50
*CHILEAN SEA BASS	Sautéed Spinach, Citrus & Basil	25.75
JAPANESE HORSERADISH CRUSTED HALIBUT	Sesame Fried Rice, Green Mango	25.75
GRILLED SEA SCALLOPS & PRAWNS	Coconut Rice, Ginger Butter	24.75
SHRIMP PARMESAN	Linguini & Marinara	26.00