

## APPETIZERS

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### CHILLED SEAFOOD TOWER Mkt

For the Table - Two Tier, or One Platter

### AL'S CLASSIC SEAFOOD PLATTER 24.75/guest

Tempura Prawn, Calamari, Crab Cake Each Guest

### PREMIUM OSETRA CAVIAR Mkt

Traditional Service

### BAKED GOAT CHEESE & PORTABELLA 16.75

Marinara, Whole Garlic, Toast Points

### SMOKED DUCK & RABBIT SAUSAGE 20.00

Spicy Marinara, Onions, Pimento, Jalapeño, Flour Tortillas

### MUSSELS & CLAMS 20.00

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

### TEMPURA BATTERED PRAWNS 21.75

Mixed Greens, Honey Mustard Vinaigrette

### CHILLED JUMBO PRAWNS 21.75

Lemon, Remoulade, Cocktail Sauce

### BLACKENED PRAWNS 21.75

Provençal Lettuce, Dressing "Louis"

### ESCARGOTS & TORTELLINI 17.50

Tomato, Prosciutto, Brandy-Roasted Garlic Butter, Baguette

### CRAB CAKES 21.00

Horseradish, Whole Grain Mustard, Tomato Jam

### CALAMARI 16.50

Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried

### SMOKED SALMON 18.75

Sesame Lavosh, Traditional Service

### TODAY'S OYSTERS Mkt

Served on the Half Shell or Rockefeller

### AHI TUNA "POKE" 20.75

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

### AHI SASHIMI 20.75

Green Papaya, Ponzu

### TERIYAKI MARINATED QUAIL 20.75

Roasted Mushrooms, Pickled Ginger

### STEAK TARTARE 25.75

Quail Egg, House Made Potato Chips

### TEXAS WILD BOAR CHOPS 20.75

Mango-Raspberry Chipotle Chutney, Bourbon Apples

### WAGYU CARPACCIO 28.00

Pine Nuts, Parmesan, Olive Oil

## SOUP & SALADS

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### CRAB AND CORN CHOWDER OR SOUP OF THE DAY

Small 7.50 / Large 10.50

### HOUSE SALAD 9.00

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

### CLASSIC CAESAR 11.75

Romaine, Parmesan, Sesame Lavosh

### TOMATOES & MOZZARELLA 14.75

Avocado, Basil, Balsamic Demi

### THE WEDGE 12.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

### WARM GOAT CHEESE 14.75

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

### AL'S SALAD 21.75

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

### HEARTS OF PALM 12.50

Mixed Greens, Hazelnut Vinaigrette

### THE CHOPPED SALAD 12.75

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

### THE ROCKET 11.75

Arugula, Fruit, Cheese, Nuts

### BRAD'S GRILLED PEAR 11.75

Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

## VEGAN

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### GRILLED PORTABELLA ENCHILADAS 24.75

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

### BUTTERNUT SQUASH MACARONI & CHEESE 23.75

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

### THAI STIR FRY 23.75

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

### AL'S BOWL 23.75

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

Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

### VEGAN CHEESEBURGER 21.75

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

## GRILLED SPECIALTIES

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FILET MIGNON 8 oz. 46.00

FILET MIGNON 12 oz. 55.00

WAGYU ANGUS FILET MIGNON 8 oz. *Gearhart Ranch, TX* 85.75

PRIME BONE-IN FILET MIGNON 16 oz. 64.75

PRIME NEW YORK STRIP 16 oz. 54.75

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

PRIME COWBOY RIBEYE 22 oz. 65.75

PRIME TOMAHAWK RIBEYE 28 oz. 125.00

PRIME PORTERHOUSE 30 oz. 115.00

VEAL CHOP 16 oz. 52.75

JAPANESE A5 WAGYU 30.00 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. 40.75

ATLANTIC SALMON FILLET 12oz. 38.00

## MAIN COURSES

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"STEAK MIGUEL" 68.75

Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño

SPINALIS STEAK FRITES 64.00

Truffle Shoestring Fries, Green Peppercorn Sauce

PRIME RIB 20oz. (*Limited Availability*) 50.75

Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream

AIR, LAND, & SEA 58.75

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

TEXAS WAGYU LONG BONE SHORT RIB 52.50

Parsnip Puree, Sautéed Kale, Foie Gras Demi

NORTH DAKOTA BUFFALO FILET 57.50

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

CHILEAN SEA BASS 48.75

Lobster Risotto, Citrus & Basil

ATLANTIC SALMON 44.50

Israeli Couscous, Baby Arugula, Organic Tomato Ragù

CRAB STUFFED LEMON SOLE 34.75

Sautéed Spinach, Lobster Butter Sauce

JAPANESE HORSERADISH CRUSTED HALIBUT 48.75

Shrimp Fried Rice, Green Mango, Tempura Prawn

AHI TUNA 40.75

Citrus Sesame Cole Slaw, Chili, Wasabi, Sweet Shoyu

GRILLED SEA SCALLOPS & PRAWNS 42.00

Coconut Rice, Ginger Butter

DOUBLE CUT COLORADO LAMB CHOPS 54.75

Lemon-Mint Risotto

VEAL OSSO BUCCO 42.00

Wild Mushroom Risotto

CHICKEN PARMESAN 28.00

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

CHICKEN PICCATA 28.00

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

CALVES LIVER 23.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

## SIDES

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LINGUINI WILD BOAR BOLOGNESE 12.00

MACARONI & CHEESE 12.00 add Lobster 9.00

ROASTED BRUSSELS SPROUTS with Bacon 12.50

SPINACH Sautéed or Creamed 12.00

BLISTERED SHISHITO PEPPERS 12.50

SAUTÉED BROCCOLI 12.00

ASPARAGUS 12.50

FRENCH BEANS 12.00

WILD MUSHROOMS 12.50

CREAMED CORN 10.75

BABY CARROTS 10.75

MUSHROOM RISOTTO 14.50

LOBSTER RISOTTO 18.00

CAULIFLOWER "Frito Misto" 12.00

SHOESTRING ONIONS 10.50

BAKED POTATO 10.50

GARLIC SMASHED RED POTATOES 10.50

AU GRATIN POTATOES 12.50

WHIPPED SWEET POTATOES 10.50

SKILLET POTATOES with Caramelized Onion 10.50

STEAK FRITES 10.50