

APPETIZERS

SHRIMP & MANGO CEVICHE 16.50

Cilantro Lime Marinade, Tomato, Onion, Jalapeño

BAKED GOAT CHEESE & PORTABELLA 14.75

Marinara, Whole Garlic, Toast Points

CRAB CAKE 11.75

Horseradish, Whole Grain Mustard, Tomato Jam

ATLANTIC CALAMARI 16.50

Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed

BEEF WELLINGTON BITES 14.50

Puff Pastry, Mushroom, Peppercorn Sauce

SOUP & SALADS

CRAB AND CORN CHOWDER OR SOUP OF THE DAY

Small 7.50 / Large 10.50

YOUR CHOICE OF PROTIEN 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

HOUSE SALAD 7.00

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

CLASSIC CAESAR 7.75

Romaine, Parmesan, Sesame Lavosh

TOMATOES & MOZZARELLA 9.75

Avocado, Basil, Balsamic Demi

THE WEDGE 7.50

Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon

ROCKET 8.75

Arugula, Fruit, Cheese & Nuts

BABY KALE-QUINOA 8.75

Mandarin, Yellow Squash, Blood Orange Vinaigrette

BABY SPINACH 7.75

Bacon, Tomato, Egg, Garlic Vinaigrette

GREEK 8.75

Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette

COBB 8.75

Bacon, Avocado, Egg, Garlic Vinaigrette

FAT AL'S SLIM DOWN 8.75

Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette

BRAD'S GRILLED PEAR 8.75

Marcona Almonds, Manchego, Garlic Vinaigrette

SANDWICHES

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

MEAT LOAF & BACON 17.75

Sourdough, Balsamic, Provolone, Arugula, Sriracha Ketchup

"CLASSIC" HAM & TURKEY CLUB 14.50

Sourdough, Cheddar, Swiss, Sundried Tomato Mayonnaise

PRIME RIB FRENCH DIP 20.00

French Baguette, Au Jus, Horseradish Cream

ROASTED TURKEY 14.50

Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise

BEEF BRISKET 16.50

Ciabatta, Shaved Red Onion, Habanero BBQ Sauce

AHI TUNA 17.75

Whole Wheat, Citrus Sesame Cole Slaw, Wasabi

GRILLED CHICKEN 17.00

Ciabatta, Pepperjack Cheese, Bacon, Avocado

CHICKEN SALAD 17.00

Open Faced on Sourdough, Chipotle Mayonnaise

VEGAN

GRILLED PORTABELLA ENCHILADAS 18.75

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

BUTTERNUT SQUASH MACARONI & CHEESE 17.00

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

THAI STIR FRY 18.00

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

AL'S BOWL 17.00

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

Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

VEGAN CHEESEBURGER 15.75

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

DAILY SPECIALS

MONDAY : BEEF STROGANOFF 18.75

Pappardelle, Mushrooms, Sour Cream

TUESDAY : WAGYU MEATBALLS 18.75

Linguini, Marinara, Garlic Toast

WEDNESDAY : CHICKEN FRIED CHICKEN 18.75

Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

THURSDAY : FISH & CHIPS 22.75

Tempura Battered Lemon Sole, Cole Slaw, Tartar Sauce, Malt Vinegar

FRIDAY : PRIME RIB 34.75

Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

MAIN COURSES

LAND FARE

BEEF TENDERLOIN 30.75

Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce

THE STEAKHOUSE SALAD 25.75

Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

MEATLOAF 17.00

Whipped Potatoes, French Beans, Marsala Mushroom Sauce

TEXAS WAGYU CHEESEBURGER 15.75

Brioche Bun, Cheddar, Pickled Relish, LTO, Fries & Secret Sauce

TEXAS WAGYU CHOPPED STEAK 18.50

On the Side: Tomato, Spinach, Blue Cheese, Grilled Onion, Jalapeno

Top it with Fried Pasture Raised Egg & Applewood Bacon - 5.50

BEEF TENDERLOIN TACOS 16.50

Three Tacos, Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas

RICHARD'S POT ROAST 23.75

Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce

CALVES LIVER 17.75

Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

HERB ROASTED CHICKEN 18.75

Al's Favorite Red Potatoes, Spinach, Pan Jus

ITALIAN SAUSAGE & RIGATONI 17.50

Spinach, Peas, Spicy Marinara

CHICKEN PARMESAN 15.75

Pan Fried, Muenster & Parmesan Cheese, Linguini, Marinara

CHICKEN PICCATA 15.75

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

'THE ARNOLD' 15.75

Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa

FREE RANGE CHICKEN ENCHILADAS 16.50

Poblano Brown Rice, Adobo Sauce

ALAN'S TRADITIONAL EGGS BENEDICT 16.75

English Muffin, Hollandaise, Skillet Potatoes, Fruit Garnish

BLACKENED PORK CHOP 21.50

Avocado, Black Bean, Pico de Gallo, Cucumber Radish Slaw

WILD BOAR BOLOGNESE 17.75

Linguini, Garlic Toast

SEAFOOD

AL'S SALAD 22.75

Hearts of Palm, Avocado, Shrimp, Crab, Russian or Garlic Vinaigrette

CLASSIC TUNA NICOISE 25.75

Greens, Onion, Potatoes, Capers, Olives, Shallot-Mustard Vinaigrette

AHI TUNA "POKE" 27.50

Toasted Sesame, Pine Nuts, Cilantro, Jalapeño, Mango, Basmati Rice

TEMPURA BATTERED PRAWNS 21.75

Mixed Greens & Honey Mustard Vinaigrette

LUMP CRAB ANGEL HAIR 22.75

Sun-Dried Tomato, Basil, White Wine Butter Sauce

RAFA'S SHRIMP & GRITS 22.75

Smoked Bacon, Cheddar, Creole Sauce

SMOKED SALMON & GOAT CHEESE OMELETTE 19.75

Capers, Red Onion, Skillet Potatoes, Seasonal Fruit

AVOCADO TOAST & SMOKED SALMON 18.75

Poached Eggs, Baby Arugula, Seasonal Fruit

ATLANTIC SALMON 24.75

Israeli Couscous, Baby Arugula, Organic Tomato Ragu

CHILEAN SEA BASS 34.75

Sautéed Spinach, Citrus, Basil

JAPANESE HORSERADISH CRUSTED HALIBUT 32.75

Sesame Fried Rice, Green Mango

GRILLED SEA SCALLOPS & PRAWNS 28.75

Coconut Rice, Ginger Butter

SHRIMP PARMESAN 26.00

Pan Fried Jumbo Prawns, Linguini, Marinara