

LUNCH

APPETIZERS

EAST COAST OYSTERS BY THE DOZEN:

Raw Half Shell - Traditional Set Up.....	42
Rockefeller Style.....	50
Fried.....	42
SHRIMP & MANGO CEVICHE	18
Cilantro Lime Marinade, Tomato, Onion, Jalapeño	
STEAK TARTARE	29
Quail Egg, House Made Potato Chips	
ESCARGOTS & TORTELLINI	23
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES	25
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
CALAMARI	22
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

DOM PERIGNON BRUT Champagne.....	95
VEUVE CLICQUOT YELLOW LABEL BRUT Champagne.....	40
MOET & CHANDON BRUT Champagne.....	31
ROEDERER ESTATE BRUT SPARKLING California.....	19
NICOLAS FEUILLATTE SPARKLING ROSE France.....	22
ZERBINA PROSECCO Italy.....	13

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....	24
ROMBAUER Sauvignon Blanc California.....	21
JORDAN Chardonnay Russian River.....	24
MER SOLIEL Chardonnay Santa Lucia Highlands.....	16
DOMAINE LAROCHE Chablis, France.....	24
DR. LOOSEN BROS. Riesling Germany.....	14
SANTA MARGHERITA Pinot Grigio Italy.....	18
ROSE GOLD Rose Provence.....	16

RED

FLOWERS Pinot Noir Sonoma Coast.....	28
NATIVE FLORA Pinot Noir Willamette Oregon.....	19
STAGS' LEAP WINERY Merlot Napa Valley.....	22
FRANK FAMILY Cabernet Sauvignon Napa Valley.....	29
ROTH Cabernet Sauvignon Alexander Valley.....	18
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....	15
ALTOCEDRO Malbec Uco Valley, Argentina.....	15
LEVIATHAN Red Blend California.....	21
PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....	25
LES CADRANS DE LASSEGUE St. Emilion, France.....	21
LUCENTE TOSCANA, Italy.....	18
NUMANTHIA 'TERMES' Toro, Spain.....	18

WINE DIRECTOR BUSINESS LUNCH

SPARKLING & WHITE

VEUVE CLICQUOT YELLOW LABEL BRUT Champagne.....	95
CAKEBREAD Chardonnay Napa Valley.....	75

RED

BELLE GLOS 'LAS ALTURAS' Pinot Noir St. Lucia Highlands.....	50
PRISONER Red Blend Napa Valley.....	70
CAYMUS ONE LITER Cabernet Sauvignon Napa Valley.....	150

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI	18
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI	18
Ketel One Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED	20
Michter's Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
JALISCO OLD FASHIONED	19
Herradura Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
MIJENTA PALOMA	17
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
BOULEVARDIER	18
Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
BLACK CHERRY LEMON-DROP	18
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	
PINK LADY	22
Komos Reposado, Fresh Lemon Juice, Cointreau, Simple Syrup, (Egg White Optional)	

SEASONAL COCKTAILS

SPICY FLECHA-RITA	18
Flecha Blanco Tequila, Triple Sec, Lime Juice, Jalapeño, Tajin Rim	
JUAN COLLINS	18
Casa Noble Blanco, House-made Sweet & Sour, Liquid Alchemist Passionfruit, Topo Chico	
BEE'S KNEES	18
Roku Gin, Fresh Lemon Juice, Honey Syrup, Candied Kumquat	
HIGH WEST DOUBLE RYE SIDECAR	20
High West Double Rye, Bauchant Liqueur, Fresh Lemon Juice	
SUMMER MARTINI	18
Absolut Raspberri Vodka, Cointreau, Pineapple Juice, Cranberry Juice	
YELLOW ROSE MULE	18
Yellow Rose Texas Whiskey, Fresh Lime Juice, Ladybird Ginger Beer	
ZACAPA DAIQUIRI	18
Zacapa No. 23 Rum, Fresh Lime Juice, House-made Simple Syrup	
F&T NY SOUR	18
Fraser & Thompson Whiskey, House-made Sweet & Sour, Red Wine (Egg White Optional)	

MOCKTAILS

WATERMELON LEMON MOCKTINI	12
Watermelon Syrup, Lemonade, Topo Chico	
RASPBERRY MANGO MARGARITA	12
Fresh Raspberry, Mango Puree, Lime Juice, Agave	

BEER

DEEP ELLUM DALLAS BLONDE	7
DEEP ELLUM IPA	7
SHINER BOCK	6
MILLER LITE	6
COORS LIGHT	6
MICHELOB ULTRA	6
MODELO ESPECIAL	7
EIGHT	7
STELLA ARTOIS	7
KINGSVILLE LIGHT EH! LAGER	9
KINGSVILLE CZECH STYLE LAGER	9
KINGSVILLE HEFEWEIZEN	9

SOUP & SALADS

CRAB AND CORN CHOWDER..... Small 12 / Large 24
SOUP OF THE DAY..... Small 9 / Large 12

YOUR CHOICE OF PROTEIN TO ANY SALAD

CHICKEN BREAST – 11	LOBSTER - 39
SALMON - 15	TUNA - 17
LUMP CRAB - 30	BEEF TENDERLOIN - 18
JUMBO PRAWNS - 21	SEITAN - 9

HOUSE SALAD.....8
 Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
CLASSIC CAESAR10
 Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA12
 Avocado, Basil, Balsamic Demi
THE WEDGE10
 Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
SARAH'S CHOPPED SALAD.....12
 Iceberg, Tomato, Hard Cooked Egg, Avocado – Ranch Dressing
GREEK.....11
 Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB11
 Bacon, Avocado, Egg, Garlic Vinaigrette
SLIM DOWN11
 Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
BRAD'S GRILLED PEAR12
 Marcona Almonds, Manchego, Garlic Vinaigrette
AL'S SALAD29
 Hearts of Palm, Avocado, Shrimp, Crab,
 Russian or Garlic Vinaigrette
THE STEAKHOUSE SALAD.....29
 Beef Tenderloin, Candied Walnuts,
 Blue Cheese, Teriyaki Vinaigrette
TACO SALAD29
 Beef, Tortilla, Roasted Corn, Black Beans, Poblano, Pico de Gallo,
 Guacamole, Crème Fraiche, Queso Fresco, Garlic Vinaigrette

WEEKLY SPECIALS

MONDAY: BEEF STROGANOFF20
 Pappardelle, Mushrooms, Sour Cream
TUESDAY: WAGYU MEATBALLS20
 Linguini, Marinara, Garlic Toast
WEDNESDAY: CHICKEN FRIED CHICKEN20
 Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit
THURSDAY: FISH & CHIPS.....24
 Tempura Battered, Coleslaw, Tartar Sauce, Malt Vinegar
FRIDAY: PRIME RIB45
 Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream
SATURDAY & SUNDAY:
 Chef's Brunch Special MKT

SANDWICHES

Choice of Caesar Salad, House Made Chips, or Steak Fries

PRIME RIB FRENCH DIP24
 Pretzel Bread, Swiss, Au Jus, Horseradish Cream
ROASTED TURKEY17
 Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise
YELLOWFIN TUNA.....21
 Whole Wheat, Citrus Sesame Coleslaw, Wasabi
GRILLED CHICKEN.....18
 Ciabatta, Pepper Jack Cheese, Bacon, Avocado
CHICKEN SALAD18
 Open Faced Jalapeño Cheddar Toast, Cherry Tomatoes,
 Roasted Poblano Mayonnaise, Fresh Herbs

TEXAS WAGYU CHEESEBURGER.....17
 Brioche Bun, Cheddar, LTO, Secret Sauce, Pickle Spear, Fries

EGG DISHES

ALAN'S TRADITIONAL EGGS BENEDICT.....18
 English Muffin, Hollandaise, Skillet Potatoes
AVOCADO TOAST & POACHED EGGS.....20
 Arugula-Herb Salad, Sour Red Onion, Toasted Multigrain Bread
SMOKED SALMON NEST24
 Soft Boiled Egg, Sourdough Croutons, Cucumber,
 Dill, Capers, Mustard Aioli

GRILLED SPECIALTIES

Served with Red Potatoes, Green Beans, Port Wine Foie Gras Sauce

FILET MIGNON 6 oz. 49
FILET MIGNON 10 oz. 62
NEW YORK STRIP 16 oz. 77
COWBOY CUT RIBEYE 22 oz...... 85

TRIO OF HOUSEMADE SAUCES.....7
 1. Port Wine Foie Gras 2. Green Peppercorn 3. Cognac Peppercorn

TEXAS WAGYU CHOPPED STEAK.....22
 On the Side: Tomato, Spinach, Blue Cheese,
 Grilled Onion, Jalapeño
Top it with a Fried Egg & Applewood Bacon6

'THE ARNOLD'20
 Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa
BLACKENED PORK CHOP.....24
 Avocado, Black Bean, Pico de Gallo, Cucumber Radish Slaw

SEAFOOD ENTREES

TUNA "POKE"29
 Toasted Sesame, Pine Nuts, Cilantro, Jalapeño, Red Onion,
 Mango, Basmati Rice
SESAME CRUSTED TUNA.....34
 Avocado, Cilantro, Citrus, Pineapple-Jalapeño Salsa, Coconut Rice
TEMPURA BATTERED PRAWNS24
 Mixed Greens & Honey Mustard Vinaigrette
LUMP CRAB ANGEL HAIR.....45
 Sun-Dried Tomato, Basil, White Wine Butter Sauce
RAFA'S SHRIMP & GRITS25
 Smoked Bacon, Cheddar, Creole Sauce
ATLANTIC SALMON.....26
 Israeli Couscous, Tomato Ragù, Herb-Yogurt Dressed Arugula
CHILEAN SEA BASS36
 Sautéed Spinach & Lobster Broth
ROASTED HALIBUT36
 "Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
GRILLED SEA SCALLOPS34
 Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,
 Cilantro & Lime Vinaigrette

LAND FARE

HERB ROASTED CHICKEN21
 Red Potatoes, Spinach, Pan Jus
BOLOGNESE20
 Ground Beef & Wild Boar, Tomato Sauce, Linguini, Garlic Toast
ITALIAN SAUSAGE & RIGATONI.....20
 Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN21
 Pan Fried, Muenster & Parmesan Cheese, Linguini,
 Choice of Marinara or Vodka Sauce
CHICKEN PICCATA21
 Pan Roasted, Capers, Linguini & Lemon Butter Sauce, Green Beans
FREE RANGE CHICKEN ENCHILADAS20
 Poblano Brown Rice, Adobo Sauce
BEEF TENDERLOIN TACOS18
 Three Tacos, Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas
CALVES LIVER25
 Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables
RICHARD'S POT ROAST26
 Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce
RAY'S MEATLOAF18
 Whipped Potatoes, Green Beans, Red Wine Demi-Glace

VEGAN

GRILLED PORTABELLA ENCHILADAS.....21
 Poblano Rice, Pico, Avocado, Coconut Cheese,
 Guajillo Pepper Sauce
THAI STIR FRY19
 Seitan, Linguini, Bell Pepper, Onions, Green Beans,
 Asparagus, Carrots
AL'S BOWL.....19
 Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion,
 Spicy Garlic Ginger Thai Sauce

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."