

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
PRUNOTTO OCCHETTI LANGHE Nebbiolo, Italy.....	19
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
Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
PRIVATE BARREL OLD FASHION	20
Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
JESSE'S MARGARITA 5.0	20
Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
SPICED LYCHEE MARTINI	19
Haku, Soho Lychee Liqueur, St. George Spiced Pear, Lime, Popping Bubbles	
THE GRAND MANHATTAN	21
Hennessy VS, Cointreau, Martini Rossi Sweet Vermouth, Angostura Bitters	
AGED CUBAN	18
Diplomatico Reserva, Lime, Mint, Angostura Bitters, Fee Foam	
WATERMELON BASIL MARTINI	16
Western Son Watermelon, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI	17
Ketel One Grapefruit Rose, St-Germain, Grapefruit Juice	

SEASONAL COCKTAILS

GOLDEN HOUR	19
Basil Hayden, Dolin Blanc, Campari, Giffard Piment D'Espelette, Grapefruit Bitters	
CHERRY TEQUILA SOUR	20
Casa Noble Reposado, Cherry Syrup, Lemon Juice, Fee Foam	
MR. GREY	18
Aviation, Earl Grey Tea, Honey Syrup, Domaine de Canton, Lemon Juice	
FROSTED POINSETTIA	17
Tito's, Cranberry Syrup, Lemon Juice, Zerbina Prosecco	
AFTER DARK	22
Casa Del Sol Reposado, Illegal Joven, Cardamom & Orange Bitters	
BLOODY SIDECAR	25
The Macallan 12yr, Fruitful Blood Orange, Cointreau, Lemon Juice	
ULTIMA PALABRA	18
Flecha Azul Blanco, Green Chartreuse, Luxardo Liqueur, Lime Juice	
MAPLE MANHATTAN	20
Woodford Reserve, Maple Syrup, Sweet Vermouth, Bitters	

MOCKTAILS

RITUAL MARGARITA	12
Ritual Non-Alcoholic Tequila, Lime, Orange, Sugar	
SEEDLIP SOUTHSIDE	12
Seedlip Grove 42, Lime, Mint, Sugar	

BEER

KINGSVILLE LIGHT EH! LAGER	9
KINGSVILLE CZECH STYLE LAGER	9
KINGSVILLE HEFEWEIZEN	9
DEEP ELLUM IPA	7
SHINER BOCK	6
MODELO ESPECIAL	7
NEGRA MODELO	7
MILLER LITE	6
BUDWEISER	6
COORS LIGHT	6
MICHELOB ULTRA	6
EIGHT	7
STELLA ARTOIS	7
DOS EQUIS LAGER	7
GUINNESS DRAUGHT	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
COBB.....11
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 HOUSE MADE 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 Ragu, Herb-Yogurt Dressed Arugula
CHILEAN SEA BASS36
Sautéed Spinach & Lobster Broth
ROASTED HALIBUT36
"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
GRILLED SEA SCALLOPS.....34
Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,
Cilantro & Lime Vinaigrette

LAND FARE

HERB ROASTED CHICKEN21
Al's Favorite 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, Adobo 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
Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,
Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

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