



More than a great steakhouse.

Dinner

CATERING MENU

4217 OAK LAWN AVE.
 DALLAS, TX 75219
 214.219.2201
 ALBIERNATS.COM

CATERING CONTACT:
ELLEN SAVAGE
 CELL 214.566.5921

Little Passed Snacks

(priced per piece)

- Brushetta*
 Tomato Basil..... 4
 Tapenade..... 4
 Goat Cheese / Pimento..... 5

Crostini

- Caviar / Crème Fraiche..... MP
 Smoked Salmon Mousse..... 3
 Herbed Goat Cheese..... 3
 Hummus..... 3
 Shaved Prime Rib / Horseradish Cream.... 4

Shrimp

- Breaded Butterfly Shrimp..... 5
 Prawn / Remoulade..... 5
 Tempura / Wasabi Cream..... 5
 Coconut / Thai Chili Sauce..... 5
 Mini Spring Roll..... 5
 Shrimp Tempura Roll..... 10
 Shrimp Avocado Roll..... 10
 Shrimp Ceveche "Shot" 7

Crab

- Lump Crab / Shrimp Chips..... 6
 Al's Salad / Sesame Lavosh..... 5
 California Roll..... 7
 Mini Crab Cake..... 6
 Lump Crab Tostada..... 5
 Mini Lump Crab Crepe..... 5

Smoked Salmon

- Smoked Salmon / Caper Sour Cream..... 5
 Smoked Salmon / Gaufrette Potato Chips... 5
 Smoked Salmon / Cream Cheese Roll..... 8
 Smoked Salmon / Tobiko Caviar Cone..... 8
 Smoked Salmon / Asparagus "Skewer"..... 5

Lobster

- Lobster Skewer / Lemon Mayonnaise..... 10
 Lobster Fritter / Buttermilk Ranch..... 5
 Chicken Fried Lobster / Sweet Soy Ketchup..... 5
 Lobster-Mango Roll / Wasabi Cream..... 11
 Lobster Spring Roll..... 10

Oysters

- Oyster Shooters..... 5
 Gulf Coast Ameripure..... 2
 Mid-Atlantic Blue Point..... 3
 Canadian Hurricane Harbor..... 4
 Canadian Malpaque..... 4
 East Coast Watch Hill..... 6

Chicken

- Chipotle Chicken Empanada..... 3
 Mint Chicken Spring Roll..... 6
 Chicken Teriyaki Skewer..... 5
 Chicken Salad / Sweet Bosc Pear..... 4
 Szechuan BBQ Chicken Wings..... 2
 Jerk Chicken-Pineapple Turnover..... 4
 Chicken Flauta / Avocado Cream..... 4

Beef

- Beef Skewer / Sweet Soy..... 5
 Beef Tartar / Taro Chips..... 4
 Corned Beef-Sauerkraut Roll..... 8
 Spicy Beef Roll..... 10
 Beef Flauta / Avocado Cream..... 5
 Beef Quesadilla / Habanero..... 4
 Hamburger Sliders / Blue Cheese..... 3

Pork

- Pork Satey / Mango Mint Soy..... 4
 BBQ Pork Sliders / Cole Slaw..... 3
 Prosciutto-Asparagus Roll..... 9
 Rice Paper Spring Roll / Peanut Sauce..... 6
 Pork Pineapple Skewer..... 5

JOIN US FOR BRUNCH EVERY SUNDAY 11:30 AM - 2:30 PM

<i>Vegetable</i>	
Asparagus Cream Cheese Roll.....	9
Wilted Spinach / Toasted Sesame Roll.....	6
Grilled Eggplant / Gaufrette Potato Chips.....	2
Artichoke Tart.....	4
Black Bean-Queso Fresca Nachos.....	3
Tomato-Pesto Pizzette.....	3
Deviled Egg.....	2
Crispy Onion Rings.....	4

Small Plates

<i>From the Sea</i>	
Potato Crusted Calamari.....	12
Caviar / Traditional Service.....	MP
Lump Crab Cakes.....	16
Shrimp Tamale.....	20
Smoke Salmon Carpaccio.....	18
Smoke Salmon Flatbread.....	15
Smoked Salmon / Traditional Service.....	17
Shrimp-Rice Paper Rolls.....	10
Chilled Jumbo Prawns.....	20
Salt and Pepper Calamari.....	12
Shrimp Pot Stickers.....	18
Shrimp Tempura.....	20
Spicy Shrimp Rolls.....	18
Coconut Shrimp.....	20
California Rolls.....	10
Steamed Clams / Anchersteam.....	19
Tuna Tartar / Toasted Sesame.....	19
Tuna Watermelon Carpaccio.....	20
Lobster Quesadillas.....	25
Smoked Salmon Tostada.....	17

<i>From the Ground & Air</i>	
Beef Tartar.....	17
Beef Carpaccio.....	18
Chorizo-Goat Cheese Quesadilla.....	14
Grilled Italian Sausage.....	14
Pork Tamale.....	10
Chicken-Eggplant-Red Onion Quesadilla.....	13
BBQ Ribs / Peanut Chipotle Sauce.....	18
Lamb Lolli Pops.....	24
Prosciutto / Melon Mosaic.....	18
Chicken Enchilada / Sour Cream Sauce.....	14
Chicken Rellano.....	14
Chicken Flautas.....	14

Pasta

Choice of Pastas (Spaghetti, Linguini, Fettuccini, Capellini, Penne, Rigatoni, Bow Tie)	
<i>Vegetable</i>	
Alfredo.....	14
Marinara.....	14
Artichoke / Mushroom / Peas.....	17
Mixed Vegetable Ragout.....	17
Asparagus / Peas / Saffron Cream.....	17
Zucchini / Lemon / Pine nuts / Herbs.....	17
Eggplant / Capsicum / Basil.....	17
Wild Mushroom / Walnuts / Blue Cheese.....	19
Spinach-Cheese-Tomato Lasagna.....	12
Sundried Tomato / Basil.....	12

Seafood

Prawn Marinara.....	24
Prawns / Peas / Roasted Garlic.....	24
Prawns / Vodka Cream Sauce.....	24
Prawns / Puttanesca.....	24
Prawns / Tomato / Basil.....	24
Prawns / Smoked Bacon / Arugula.....	24
Prawns / Pesto / Sundried Tomato.....	24

Scallops / Pickled Ginger / Thai Chili.....	21
Scallops / Roasted Garlic / Parsley.....	21
Scallops / Cilantro / Coconut Curry Cream.....	21
Scallops / Artichokes / Parmesan.....	21
Scallops / Arugula / Citrus.....	21
Scallops / Peas / Lobster Paprika Sauce.....	21
Clams / White Wine Sauce.....	19
Clams / Anchor Sleen Broth.....	19
Mussels / White Wine Sauce.....	19
Mussels / Marinara.....	19
Lobster / Asparagus / Lobster Butter.....	25
Lobster / Artichokes / Roasted Peppers	25
Lobster / Basil / Tomato / Pine Nuts.....	25
Lobster / Sweet Corn / Capsicum.....	25
Lobster / English Peas / Parmesan.....	25
Lobster / Carbonara.....	25
Lobster / Citrus / Mint Cilantro.....	25
Lobster / Caviar / Red Onion Crème Fraiche.....	35

Chicken

Chicken / Capers / Lemon.....	14
Chicken / Shitake Mushrooms / Marsala.....	14
Chicken / Pancetta / Gorgonzola.....	17
Chicken / Smoked Bacon / Watercress.....	17
Chicken / Snow Peas / Sweet Soy.....	14
Chicken / Basil / Roasted Garlic.....	14
Chicken / Sundried Tomato / Calamata Olives.....	14
Chicken Eggplant / Oven Dried Tomato.....	14
Smoked Chicken / Roasted Peppers.....	14

Risotto

Artichoke / Sundried Tomato.....	13
Wild Mushrooms / Sweet Potato.....	17
Prawn / Peas / Lemon.....	24
Scallops / Asparagus / Dill.....	21
Lobster / Fennel / Chives.....	25

Entrées

Roasted Beef Tenderloin / Panko Crusted Potato Cake / Marsala Wine	49
Porterhouse / Wilted Spinach / Lemon Oil	62
Filet "Oscar", Garlic Smashed Potatoes / Béarnaise Sauce	47
Colorado Elk / Haricots Verts / Sweet Potatoes / Shitake & Port Wine	46
Veal Osso Bucco / Wild Mushroom Risotto	34
Chicken Parmesan / Linguini & Marinara	24
Chicken Picatta / Capers & Linguini	24
Roasted Half Chicken w/ Lime & Jalapeno Butter	29
Stuffed Quail / Italian Sausage / Wild Mushrooms / Smoked Red Bell Peppers ...	35
Bacon & Basil Wrapped Chicken / Serrano Chili Peppers / Molasses BBQ Sauce..	25
Herb Wrapped Pork Tenderloin / Roasted Red Onion / Cilantro Pesto	25
Habenero Marinated Pork Loin / Pineapple Salsa	25
Colorado Lamb Chops / Cracked Black Pepper / Mango Mint Chutney	49
Colorado Lamb T-Bone Chops / Jalapeno Mint Jelly	49
Chilean Sea Bass / Lobster Risotto / Citrus & Basil	34
North Atlantic Salmon / Couscous / Orange Butter	30
Red Snapper / Grilled Prawn / Lump Crab / Linguini / Lemon Garlic	30
Ahi Tuna / Citrus Sesame Cole Slaw / Chili / Wasabi / Sweet Soy	34
Grilled Sea Scallops / Sticky Rice / Ginger Butter	30
Blackened Sea Scallops / Polynesian Rice / Red Curry	30
Swordfish / Habenero-Guajillo / Avocado / Pico de Gallo / Flour Tortillas	32
Grouper / Calamata Olives / Basil Leaves.....	32
Grilled Mahi Mahi / Citrus / Mixed Berry Salsa.....	32
Grilled Salmon / Bourbon-Herb Marinade / Cucumber Dill Sauce.....	30
Baked Grouper / Tapenade / Brioche Crust.....	32
Striped Bass / Capers / Sundried Tomato Butter.....	31
Ahi Tuna A La Nicoise.....	34

Salads

Mixed Greens / Choice of Dressing.....	7
Caesar Salad / Sesame Lavosh.....	7
Mozzarella / Tomato / Basil / Age Balsamic.....	10
"The Wedge" – Crumbled Blue Cheese / Crispy Bacon.....	7
Warm Goat Cheese Salad / Sundried Tomato Vinaigrette.....	10
Al's Salad – Hearts of Palm / Avocado / Shrimp / Crab.....	17
Hearts of Palm / Mixed Greens / Hazelnut Vinaigrette.....	8
Slice Tomato / Sweet Yellow Onion / Choice of Dressing.....	7
Bacon / Lettuce / Tomato.....	11
Arugula / Parmesan / Extra Virgin Olive Oil.....	10
Chopped Salad, Hard Cooked Egg / Tomato / Bacon / Onion / Blue Cheese..	8

Grilled Specialties

Bone-In Filet(16oz).....	55
Filet Mignon(14oz).....	41
Petite Filet(8oz).....	31
Veal Chop(16oz).....	45
Colorado Lamb Chops.....	43
Center Cut Pork Chops.....	25
North Atlantic Salmon.....	29
Kobe/Angus Filet Mignon(10oz).....	68
Prime Rib.....	43
Wet Aged Prime NY Strip(16oz).....	46
Dry Aged Prime Bone-In NY Strip(19oz)...	50
Chicago Prime Porterhouse(26oz).....	55
"Cowboy Cut" Ribeye (24oz).....	43
Australian Lobster Tail(6/12/18 oz).....	MP

Sides

Creamed Spinach.....	8	Garlic Mashed Potatoes.....	7
Wilted Spinach.....	8	Au Gratin Potatoes.....	9
Steamed Broccoli.....	8	Whipped Sweet Potatoes.....	8
Sautéed Mushrooms..	8	Skillet Potatoes.....	7
Mushroom Risotto.....	9	Onion Rings.....	7
Lobster Risotto.....	15	Steak Fries.....	7
Steamed Asparagus....	10	Linguini / White Clam Sauce..	10
Creamed Corn.....	8	Macaroni & Cheese.....	10
Haricots Verts.....	8		
Baked Potato.....	7		

Dessert

Individual

Italian Cream Cake.....	8
New York Cheesecake.....	8
Coconut Cream Pie.....	7
Key Lime Pie.....	7
Peanut Butter Banana Cream Pie.....	7
Texas Pecan Pie.....	7
Chocolate Dipped Almond Biscotti...	5

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Executive

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Board Room Lunches

Plates to Share (Serves up to 12)

Baked Goat Cheese / Portabella Mushrooms & Roasted Garlic.....	132
Chilled Jumbo Prawns / Remoulade & Cocktail Sauce.....	250
Smoked Salmon Flatbread / Capers / Red Onion / Dill Crème Fraiche.....	200
Grand Aioli / Colorful Steamed Veggies / Aioli.....	180
Hummus / Grilled Pita Bread / Pimento / Calamata Olives.....	110
Habanero Hot Sauce / Guacamole / Chips.....	90
Assorted Cheeses / Seasonal Fruit / Parmesan Lavosh.....	170

Individual Salads

Mixed Greens – Choice of Dressing.....	7
Caesar Salad / Sesame Lavosh.....	7
Mozzarella / Tomato / Basil / Aged Balsamic.....	10
“The Wedge” – Crumbled Blue Cheese / Crispy Bacon.....	7
Greek Salad / Olives / Onion / Capers / Feta Cheese / Oregano Vinaigrette.....	10
Al’s Salad – Hearts of Palm / Avocado / Shrimp / Crab.....	19
Spinach Salad / Grilled Chicken / Roasted Garlic Vinaigrette.....	13
Grilled Prawn Salad / Roasted Corn / Pico de Gallo / Cilantro Vinaigrette.....	17
Chicken Caesar Salad / Sesame Lavosh.....	13
Steak Salad / Candied Walnuts / Blue Cheese / Teriyaki Vinaigrette.....	23
Lump Crab Salad / Ripe Mango / Red Wine Vinaigrette.....	19
“Trio” – Al’s / Greek / Chicken Chipotle / Crispy Gaufrette Potato Chips.....	17
Smoked Salmon / Hard Cooked Egg / Red Onion / Capers / Garlic Vinaigrette.....	17

Individual Sandwiches (Includes Choice of Gaufrette Potato Chips, Sweet Potato Chips or Taro Chips)

Ahi Tuna , Wasabi, Citrus Cole Slaw.....	17
Grilled Chicken Sandwich, Pepper Jack Cheese, Crispy Bacon, Avocado.....	12
“Classic” Club Sandwich, Sun-Dried Tomato Mayonnaise.....	11
Prime Rib French Dip, Au Jus, Horseradish Cream	16
Reuben Sandwich, Rye Bread, Sauerkraut, Russian Dressing.....	13
Smoked Turkey, Swiss Cheese, Chipotle Mayonnaise.....	11

J O I N U S F O R B R U N C H E V E R Y S U N D A Y 1 1 : 3 0 A M - 2 : 3 0 P M

New York Deli Style Trays

We supply, you apply.

(Includes choice of Gaufrette Potato Chips, Sweet Potato Chips or Taro Chips)

Served with Lettuce, Tomato, Red Onion, Pickles, Dijon Mustard and Mayonnaise

Serves up to 12..... 120

Choice of Bread:

- White Hoagie
- Wheat Hoagie
- Sour Dough
- Jewish Rye

Choice of Cheese:

- Swiss
- American
- Cheddar
- Pepper Jack

Choice of Meat, Vegetable or Salad:

- Hickory Smoked Ham
- Roasted or Smoked Turkey
- Corned Beef
- Pastrami
- Roast Beef
- Salami
- Eggplant, Zucchini, Roasted Peppers
- Chicken Salad
- Tuna Salad
- Chicken Chipotle Salad

Sides

Serves up to 12

- Seasonal Fruit..... 96
- Potato Salad..... 40
- Cole Slaw..... 40
- Greek Style Pasta Salad..... 96
- Tri-Colored Tortellini Salad..... 96
- Cucumber Salad..... 80
- Grilled / Chilled Asparagus..... 90
- Artichoke / Pimento Salad..... 90

Dessert

Individual

- Italian Cream Cake..... 8
- New York Cheesecake..... 8
- Coconut Cream Pie..... 7
- Key Lime Pie..... 7
- Peanut Butter Banana Cream Pie..... 7
- Texas Pecan Pie..... 7
- Chocolate Dipped Almond Biscotti..... 5
- Assorted Homemade Cookies..... 22

(Chocolate Chocolate Chip, Chocolate Chip, Oatmeal Raisin, Snicker doodle, M&M, Peanut Butter)

Drinks

Individual

(Includes Cups, Lemon Wedges and Ice)

- Assorted Sodas..... 3
- Harney & Son's Black Currant Tea... 4
- Harney & Son's Green Tea..... 4
- Harney & Son's Peach Tea..... 4

By The Gallon

(Includes Cups, Lemon Wedges and Ice)

- Lemonade..... 15
- Aqua Fresco..... 15
- Cavallini Black Tea..... 15

Coffee

Serves 10..... 35

(Includes Cups, Lids, Half & Half, Whole & Low Fat Milk, Sweeteners, and Stirrers)

Late Afternoon & Early Evening

*Wine, Spirits, and Mixers.
Bartender available upon request.
All "Plates to Share" available.*