SHARED PLATES

SHRIMP MANGO CEVICHE Cilantro Lime Marinade, Tomato, Onion, Jalapeno
BAKED GOAT CHEESE Portabella Mushrooms & Sweet Garlic
LUMP CRAB CAKE BITES Horseradish, Whole Grain Mustard, Tomato Jam
ATLANTIC CALAMARI Roasted Tomato Sauce, Garlic Aioli - Fried or *Sautéed
BEEF WELLINGTON BITES Puff Pastry, Mushroom, Peppercorn Sauce
STEAK TARTARE Quail Egg, House Made Chips
BUTTERMILK BISCUITS Applewood Smoked Bacon & Jalapeño Gravy
GRAND MARNIER STRAWBERRY TOPPED BUTTERMILK PANCAKES Brown Sugar Butter
BUTTERMILK PANCAKES Vermont Maple Syrup
BRIOCHE FRENCH TOAST Caramelized Bananas, Black Berries, Chambord Cream
SEASONAL FRUIT Raspberry Yogurt

SOUP & SALADS

CRAB AND CORN CHOWDER  Small/Large

MAKE YOUR SALAD AN ENTRÉE – ADD A PROTEIN

<table>
<thead>
<tr>
<th>*CHICKEN BREAST</th>
<th>*LOBSTER</th>
<th>*SALMON</th>
<th>*AHI TUNA</th>
</tr>
</thead>
<tbody>
<tr>
<td>*BEEF TENDERLOIN</td>
<td>*LUMP CRAB</td>
<td>*JUMBO PRAWNS</td>
<td>TOFURKEY</td>
</tr>
</tbody>
</table>

MIXED GREENS Choice of Dressing
THE CAESAR  Sesame Lavosh
*TOMATO & MOZZARELLA Avocado, Basil, Balsamic Demi
THE WEDGE  Crumbled Blue Cheese, Crispy Bacon
*BABY KALE-QUINOA Mandarin, Yellow Squash, Blood Orange Vinaigrette
*BABY SPINACH Eggs, Tomatoes, Bacon, Garlic Vinaigrette
THE GREEK Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
*THE COBB Smoked Bacon, Avocado, Egg, Garlic Vinaigrette
*FAT AL’S SLIM DOWN Greens, Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
*BRAD’S GRILLED PEAR Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

BENEFITS & SCRAMBLES

ALAN’S TRADITIONAL EGGS BENEDICT Skillet Potatoes
CRAB CAKE BENEDICT Sliced Tomato, Steamed Asparagus
BRISKET BENEDICT Habanero BBQ, Garlic Cheese Grits
GRILLED BEEF BENEDICT Sautéed Spinach, Skillet Potatoes
ITALIAN SAUSAGE SCRAMBLE Dried Tomatoes, Basil, Pimento, Skillet Potatoes
SHRIMP & CRAB SCRAMBLE Avocado, Scallion, Crème Fraiche, Skillet Potatoes
LOBSTER SCRAMBLE Green Onion, Bell Pepper, Texas Goat Cheese, Skillet Potatoes

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

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

**PRIME RIB 12oz** Skillet Potatoes, Green Beans

**THE STEAKHOUSE SALAD** Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

**PRIME RIB HASH** Two Eggs Any Style

**CARNE ASADA**  Beef Tenderloin, Two Eggs Any Style, Flour Tortillas

**RICHARD'S POT ROAST**  Whipped Potatoes, Baby Carrots

**CALVES LIVER** Sautéed Onions, Roma Tomatoes, Grilled Vegetables

**CHICKEN FRIED CHICKEN**  Garlic Smashed Potatoes, Jalapeño Gravy

**CHICKEN & WAFFLES**  Creamed Gravy, Maple Syrup

**TEXAS WAGYU BURGER**  Brioche Bun, Pickled Relish, LTO, French Fries and Secret Sauce

**ROASTED TURKEY SANDWICH**  Ciabatta, Swiss, Chipotle Mayo, Side of Fruit

**FRENCH DIP**  Steak Fries, Au Jus, Horseradish Cream

FROM THE SEA

**AL'S SALAD**  Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Vinaigrette

***AHI TUNA “POKE”**  Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Mango, Basmati Rice

**SHRIMP & GRITS**  Smoked Bacon, Cheddar, Creole Sauce

**SMOKED SALMON**  Avocado Toast, Poached Eggs, Baby Arugula, Seasonal Fruit

**SMOKED SALMON+GOAT CHEESE OMELET**  Skillet Potatoes

**SMOKED SALMON TACOS**  Cilantro, Scrambled Eggs, Sour Cream, Pico De Gallo

**LOBSTER+SCRAMBLED EGG TACOS**  Avocado, Bacon, Queso Fresco, Potatoes

***CHILEAN SEA BASS**  Sautéed Spinach, Citrus & Basil

SIDES

**ONE BUTTERMILK PANCAKE**

**BELGIAN WAFFLE**

**TWO EGG ANY STYLE**

**SKILLET POTATOES**

**THREE SLICES OF APPLEWOOD SMOKED BACON**

**THREE LINKS OF BREAKFAST SAUSAGE**

**GARLIC CHEESE GRITS**

**BRIOCHÉ OR SOURDOUGH TOAST**

---

**WE SERVE USDA ORGANIC & PASTURE RAISED EGGS**

---

*GLUTEN FREE ITEMS*  

{ASK ABOUT OUR VEGAN MENU}