STARTERS
SHRIMP MANGO CEVICHE Cilantro Lime Marinade, Tomato, Onion, Jalapeno
BAKED GOAT CHEESE Portabella Mushrooms & Sweet Garlic
LUMP CRAB CAKE Horseradish, Whole Grain Mustard, Tomato Jam
ATLANTIC CALAMARI Roasted Tomato Sauce, Garlic Aioli - Fried or *Sautéed
BEEF WELLINGTON BITES Puff Pastry, Mushroom, Peppercom Sauce

SOUP & SALADS
CRAB AND CORN CHOWDER OR SOUP OF THE DAY  Small/Large

MAKE YOUR SALAD AN ENTRÉE – ADD A PROTEIN

| *CHICKEN BREAST | *LOBSTER | *SALMON | *AHI TUNA |
| *BEEF TENDERLOIN | *LUMP CRAB | *JUMBO PRAWNS | TOFURKEY |

MIXED GREENS Choice of Dressing
THE CAESAR  Sesame Lavosh
*TOMATOES & MOZZARELLA Avocado, Basil, Balsamic Demi
*THE WEDGE  Crumbled Blue Cheese, Crispy Bacon
THE ROCKET  Arugula, Fruit, Cheese & Nuts
*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

SANDWICHES  (Baby Kale Salad, House Made Chips, or Steak Fries)
MEAT LOAF Sourdough, Bacon, Balsamic, Provolone, Arugula, Sriracha Ketchup
“CLASSIC” CLUB Sourdough Bread, Cheddar, Swiss, Sundried Tomato Mayonnaise
PRIME RIB FRENCH DIP French Baguette, Au Jus, Horseradish Cream
BLACKENED CHICKEN CAESAR WRAP Spinach Tortilla
ROASTED TURKEY Ciabatta, Swiss Cheese, Chipotle Mayonnaise
BRISKET Ciabatta, Shaved Red Onion, Habanero BBQ Sauce
AHI TUNA Whole Wheat, Citrus Sesame Cole Slaw, Wasabi
GRILLED CHICKEN Ciabatta, Pepperjack Cheese, Crispy Bacon, Avocado
CHICKEN SALAD Sourdough, Chipotle Mayonnaise

* GLUTEN FREE ITEMS  {ASK ABOUT OUR VEGAN MENU}

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

W952-3051-1-427
WEEKLY SPECIALS

MONDAY  Beef Stroganoff, Pappardelle, Mushroom, Sour Cream
TUESDAY  Linguini, Wagyu Meatballs, Marinara, Garlic Toast
WEDNESDAY Chicken Fried Chicken, Garlic Mashed Potatoes, Green Beans
THURSDAY  Tempura Battered Fish & Chips, Cole Slaw, Tartar Sauce, Malt Vinegar
FRIDAY  *Prime Rib, Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

LAND FARE

BEEF TENDERLOIN  Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce
*THE STEAKHOUSE SALAD  Beef Tenderloin, Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette
MEATLOAF  Whipped Potatoes, French Beans, Marsala Mushroom Sauce
TEXAS WAGYU BURGER  Brioche Bun, Pickled Relish, LTO, Fries & Secret Sauce
*TEXAS WAGYU CHOPPED STEAK  Tomato, Spinach, Blue Cheese, Grilled Onion, Jalapeno

Add "The Cure":  Fried Pasture Raised Egg & Applewood Bacon

*BEEF TENDERLOIN TACOS  Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas
RICHARD'S POT ROAST  Whipped Potatoes, Baby Carrots
CALVES LIVER  Sautéed Onions, Roma Tomatoes, Grilled Vegetables
*HERB ROASTED HALF CHICKEN  Al's Favorite Red Potatoes, Spinach and Pan Jus
RIGATONI  Italian Sausage, Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN  Linguini & Marinara
CHICKEN PICCATA  Capers & Linguini

*‘THE ARNOLD’  Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa
*FREE RANGE CHICKEN ENCHILADAS  Poblano Brown Rice, Adobo Sauce
ALAN'S TRADITIONAL EGGS BENEDICT  Skillet Potatoes, Seasonal Fruit
*BLACKENED PORK CHOP  Avocado, Black Bean & Pico de Gallo - Cucumber Radish Slaw
LINGUINI WILD BOAR BOLOGNESE  Garlic Toast

FROM THE SEA

*AL'S SALAD  Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Vinaigrette
*CLASSIC TUNA NICOISE  Shallot Mustard Vinaigrette
  AHI TUNA “POKE”  Toasted Sesame, Pine Nuts, Cilantro, Jalapeno Peppers, Mango, Basmati Rice
  TEMPURA BATTERED PRAWNS  Honey Mustard Vinaigrette
  LUMP CRAB ANGEL HAIR,  Sun-Dried Tomato, Basil, White Wine Butter Sauce
*SHRIMP & GRITS  Smoked Bacon, Cheddar, Creole Sauce
*SMOKED SALMON & GOAT CHEESE OMELET  Skillet Potatoes, Seasonal Fruit
  SMOKED SALMON  Avocado Toast, Poached Eggs, Baby Arugula, Seasonal Fruit
  ATLANTIC SALMON  Israeli Couscous, Baby Arugula, Organic Tomato Ragu
*CHILEAN SEA BASS  Sautéed Spinach, Citrus & Basil
JAPANESE HORSE RADISH CRUSTED HALIBUT  Sesame Fried Rice, Green Mango
GRILLED SEA SCALLOPS & PRAWNS  Coconut Rice, Ginger Butter
SHRIMP PARMESAN  Linguini & Marinara