

# AL BIERNAT'S OAK LAWN RESTAURANT WEEK 2019 | LUNCH

**\$25.00 per person** (wine, beverages, tax, & gratuity not included)  
**\$5.00 donated to The North Texas Food Bank**

## FIRST COURSE

### SOUP OF THE DAY

#### CRAB & CORN CHOWDER

#### CAESAR SALAD

*sesame lavosh*

#### BURRATA & HEIRLOOM TOMATO

*aged balsalmic*

#### BRAD'S GRILLED PEAR SALAD<sup>(V)</sup>

*mixed greens, Marcona almonds & garlic vinaigrette*

## SECOND COURSE

#### PAN SEARED CHICKEN MILANESE

*arugula, tomatoes, red onion, parmesan, mozzarella – garlic & dijon*

#### TEXAS WAGYU CHEESEBURGER

*lettuce, tomato, onion, pickle*

#### SALMON & LUMP CRAB

*sautéed spinach, tomato, lemongrass buerre blanc*

#### PORTABELLA MUSHROOM ENCHILADAS<sup>(V)</sup>

*poblano rice, pico de gallo, avocado slices & guajillo pepper sauce*

## STEAK UPGRADE

### 6OZ. TENDERLOIN **\$15.00**

*sweet potato, asparagus, harissa aioli & green peppercorn sauce*

VEGAN OPTION <sup>(V)</sup>

# AL BIERNAT'S OAK LAWN RESTAURANT WEEK 2019 | DINNER

**\$49.00 per person** (wine, beverages, tax, & gratuity not included)

**\$10.00 donated to The North Texas Food Bank**

## FIRST COURSE

**SOUP OF THE DAY**

**CRAB & CORN CHOWDER**

**CAESAR SALAD** *sesame lavosh*

**BURRATA & HEIRLOOM TOMATO** *aged balsamic*

**BRAD'S GRILLED PEAR SALAD<sup>(V)</sup>** *mixed greens, Marcona almonds & garlic vinaigrette*

**BEEF EGGROLLS** *soy sauce, wasabi cream & Thai sweet chili*

**AHI TUNA POKE** *pine nuts, English cucumber, jalapeno, sesame seeds & ponzu sauce*

## FIRST COURSE UPGRADE

**PLATEAUX DE FRUITS DE MER (FOR 2)** *chilled lobster, ceviche on a half-shell, king crab* **\$49.00**

## SECOND COURSE

**PAN SEARED CHICKEN MILANESE** *arugula, tomatoes, red onion, parmesan & mozzarella – garlic & dijon*

**ROASTED HERITAGE PORK TENDERLOIN** *coconut basmati rice, green beans & mango raspberry chipotle glaze*

**SALMON & LUMP CRAB** *sautéed spinach, tomato & lemongrass beurre blanc*

**6OZ. TENDERLOIN** *sweet potato, asparagus, harissa aioli & green peppercorn sauce*

**PORTABELLA MUSHROOM ENCHILADAS<sup>(V)</sup>** *poblano rice, pico de gallo, avocado slices & guajillo pepper sauce*

## SECOND COURSE UPGRADES

**AUSTRALIAN LOBSTER TAIL** *6oz./12oz.* **MKT**

**OSCAR** *jumbo lump crab, béarnaise sauce* **\$21.00**

**JUMBO PRAWNS** *3 tiger prawns* **\$21.00**

## ADDITIONAL SIDES

**ROASTED BRUSSELS SPROUTS** **\$12.50**

**LOBSTER MACARONI & CHEESE** **\$21.00**

**LOBSTER RISOTTO** **\$18.00**

## THIRD COURSE

**AL'S FAMOUS COCONUT CREAM PIE**

**PISTACHIO CHEESECAKE**

**KEY LIME PIE**

**CHOCOLATE-HAZELNUT TORTE<sup>(V)</sup>**

**VEGAN OPTION <sup>(V)</sup>**