

LUNCH

APPETIZERS

SHRIMP & MANGO CEVICHE	17.50
Cilantro Lime Marinade, Tomato, Onion, Jalapeño	
STEAK TARTARE	27.75
Quail Egg, House Made Potato Chips	
ESCARGOTS & TORTELLINI	22.75
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES	25.00
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
ATLANTIC CALAMARI	21.75
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	
BEEF WELLINGTON BITES	17.50
Mini Beef Wellingtons, Black Peppercorn Sauce	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

MOET & CHANDON BRUT Champagne.....	29.00
ROEDERER ESTATE BRUT SPARKLING California.....	19.00
NICOLAS FEUILLATTE SPARKLING ROSE France.....	20.00
ZERBINA PROSECCO Italy	13.00

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....	23.00
JORDAN Chardonnay Russian River.....	24.00
MER SOLIEL Chardonnay Santa Lucia Highlands.....	16.00
OLIVIER LEFLAIVE LES SETILLES Burgundy, France.....	22.00
DR. LOOSEN BROS. Riesling Germany.....	13.00
SANTA MARGHERITA Pinot Grigio Italy	17.00
ROSE GOLD Rose Provence.....	15.00

RED

FLOWERS Pinot Noir Sonoma Coast.....	25.00
NATIVE FLORA Pinot Noir Willamette Oregon.....	18.00
STAGS' LEAP WINERY Merlot Napa Valley.....	20.00
FRANK FAMILY Cabernet Sauvignon Napa Valley.....	27.00
ROTH Cabernet Sauvignon Alexander Valley.....	18.00
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....	15.00
ALTOCEDRO Malbec Uco Valley, Argentina.....	14.00
LEVIATHAN Red Blend California.....	21.00
PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....	25.00
LES CADRANS DE LASSEGUE St. Emilion, France.....	19.00
LUCENTE TOSCANA , Italy.....	16.00

WINE DIRECTOR BUSINESS LUNCH

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....	95.00
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WHITE

CAKEBREAD Chardonnay Napa Valley.....	65.00
CAPTURE Sauvignon Blanc Sonoma Coast.....	45.00

RED

BELLE GLOS 'LAS ALTURAS' Pinot Noir St. Lucia Highlands.....	50.00
PRISONER Red Blend Napa Valley	70.00
CAYMUS ONE LITER Cabernet Sauvignon Napa Valley.....	150.00

MOCKTAILS

ROSEMARY BLUEBERRY SMASH	10.00
Topo Chico, Real Blueberry Puree, Lemon, Rosemary	
CUCUMBER BASIL MOCKTINI	10.00
Topo Chico, Basil, Cucumber, Lime	

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI	16.25
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI	14.75
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED	16.75
Michters Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
DANAE'S DELIGHT	15.25
Villa Massa Limoncello, Pama Pomegranate, Cava Brut	
SPICY MANGO JALAPENO MARGARITA	15.50
Casa Noble Tequila, Cointreau, Fresh Lime Juice, Mango Puree, Jalapeno, Tajin	
KILLER BEE	15.50
Siete Misterios Mezcal, Honey Water, Fresh Lemon Juice, Grapefruit Splash	
BLACK CHERRY LEMON-DROP	15.75
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	

SEASONAL COCKTAILS

JALISCO OLD FASHIONED	15.75
Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
PLANTER'S PUNCH	15.50
Don Papa Rum, Fresh Orange Juice, Monin Pomegranate, Angostura Bitters	
SOL 75	15.50
Casa Del Sol Blanco Tequila, Fresh Lemon Juice, Monin Organic Agave, Cava Brut	
PERFECT MANHATTAN	15.50
High West Double Rye, Dolin Sweet & Dolin Dry Vermouth, Angostura Bitters, Lemon Twist	
MIJENTA PALOMA	14.75
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
JOHN COLLINS	14.75
Yellow Rose Whiskey, Apple Juice, Fresh Lemon Juice, Licor 43, Honey Syrup, Club Soda	
CUCUMBER BREEZE	15.25
Zephyr Gin, Cucumber, Fresh Lime Juice, Monin Organic Agave	
BOULEVARDIER	15.75
Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
THE LAST DANCE	25.00
Cincoro Anejo Tequila, Espresso, Monin Organic Agave, Gold Rim	

BEER

DEEP ELLUM DALLAS BLONDE	6.25
DEEP ELLUM IPA	6.25
SHINER BOCK	5.25
MILLER LITE	5.25
BUD LIGHT	5.25
COORS LIGHT	5.25
MICHELOB ULTRA	5.25
EIGHT	6.25
STELLA ARTOIS	6.25
KINGSVILLE LIGHT EH! LAGER	8.50
KINGSVILLE CZECH STYLE LAGER	8.50
KINGSVILLE HEFEWEIZEN	9.50
YUENGLING	6.25

SOUP & SALADS

CRAB AND CORN CHOWDER.....Small **11.50** / Large **23.00**
SOUP OF THE DAY.....Small **8.50** / Large **11.50**

YOUR CHOICE OF PROTEIN TO ANY SALAD

CHICKEN BREAST – 10.50	LOBSTER - 39.00
SALMON - 14.50	TUNA - 16.50
BEEF TENDERLOIN - 18.00	LUMP CRAB - 39.00
JUMBO PRAWNS - 21.00	TOFURKEY - 8.50

HOUSE SALAD.....**8.00**
 Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
CLASSIC CAESAR**8.75**
 Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA**10.75**
 Avocado, Basil, Balsamic Demi
THE WEDGE**8.50**
 Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
SARAH'S CHOPPED SALAD.....**10.75**
 Iceberg, Tomato, Hard Cooked Egg, Avocado – Ranch Dressing
GREEK**9.75**
 Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB**9.75**
 Bacon, Avocado, Egg, Garlic Vinaigrette
FAT AL'S SLIM DOWN**9.75**
 Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
BRAD'S GRILLED PEAR**10.75**
 Marcona Almonds, Manchego, Garlic Vinaigrette
AL'S SALAD**28.75**
 Hearts of Palm, Avocado, Shrimp, Crab,
 Russian or Garlic Vinaigrette
THE STEAKHOUSE SALAD**27.75**
 Beef Tenderloin, Candied Walnuts,
 Blue Cheese, Teriyaki Vinaigrette

WEEKLY SPECIALS

MONDAY: BEEF STROGANOFF **19.75**
 Pappardelle, Mushrooms, Sour Cream
TUESDAY: WAGYU MEATBALLS..... **19.75**
 Linguini, Marinara, Garlic Toast
WEDNESDAY: CHICKEN FRIED CHICKEN **19.75**
 Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit
THURSDAY: FISH & CHIPS**23.75**
 Tempura Battered Cod, Cole Slaw, Tartar Sauce, Malt Vinegar
FRIDAY: PRIME RIB**36.75**
 Garlic Mashed Potatoes, Green Beans, Au Jus & Horseradish Cream

SANDWICHES

Choice of Caesar Salad, House Made Chips, or Steak Fries

PRIME RIB FRENCH DIP**23.00**
 Pretzel Bread, Swiss, Au Jus, Horseradish Cream
ROASTED TURKEY**15.50**
 Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise
YELLOWFIN TUNA.....**18.75**
 Whole Wheat, Citrus Sesame Cole Slaw, Wasabi
GRILLED CHICKEN.....**18.00**
 Ciabatta, Pepperjack Cheese, Bacon, Avocado
CHICKEN SALAD**18.00**
 Open Faced Jalapeno Cheddar Toast, Cherry Tomatoes,
 Roasted Poblano Mayonnaise, Fresh Herbs

TEXAS WAGYU CHEESEBURGER... **16.75**
 Brioche Bun, Cheddar, Pickled Relish, LTO, Fries & Secret Sauce

EGG DISHES

ALAN'S TRADITIONAL EGGS BENEDICT..... **17.75**
 English Muffin, Hollandaise, Skillet Potatoes
AVOCADO TOAST & POACHED EGGS..... **19.75**
 Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread
MEDITERRANEAN FRITTATA..... **19.75**
 Sundried Tomatoes, Roasted Peppers,
 Kalamata Olives, Goat Cheese

GRILLED SPECIALTIES

*Cuts Served with Al's Favorite Red Potatoes, Green Beans,
 Port Wine Foie Gras Sauce*

FILET MIGNON 6 oz. **34.75**
FILET MIGNON 12 oz. **59.75**
PRIME NEW YORK STRIP 16 oz. **62.75**
PRIME COWBOY CUT RIBEYE 22 oz. **69.75**

TEXAS WAGYU CHOPPED STEAK.....**19.50**
 On the Side: Tomato, Spinach, Blue Cheese,
 Grilled Onion, Jalapeno
Top it with Fried Pasture Raised Egg & Applewood Bacon - 5.50

'THE ARNOLD'**19.75**
 Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa
BLACKENED PORK CHOP.....**22.50**
 Avocado, Black Bean, Pico de Gallo, Cucumber Radish Slaw

SEAFOOD ENTREES

TUNA "POKE" **28.50**
 Toasted Sesame, Pine Nuts, Cilantro, Jalapeño,
 Mango, Basmati Rice
SESAME CRUSTED TUNA.....**31.75**
 Avocado, Cilantro, Citrus, Pineapple-Jalapeño Salsa, Coconut Rice
TEMPURA BATTERED PRAWNS **23.75**
 Mixed Greens & Honey Mustard Vinaigrette
LUMP CRAB ANGEL HAIR..... **44.75**
 Sun-Dried Tomato, Basil, White Wine Butter Sauce
RAFA'S SHRIMP & GRITS **24.75**
 Smoked Bacon, Cheddar, Creole Sauce
ATLANTIC SALMON..... **25.75**
 Israeli Couscous, Tomato Ragù, Herb-Yoghurt Dressed Arugula
CHILEAN SEA BASS **35.75**
 Sautéed Spinach & Lobster Broth
ROASTED HALIBUT **33.75**
 "Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
GRILLED SEA SCALLOPS **33.75**
 Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,
 Cilantro & Lime Vinaigrette

LAND FARE

HERB ROASTED CHICKEN**19.75**
 Al's Favorite Red Potatoes, Spinach, Pan Jus
WILD BOAR BOLOGNESE**18.75**
 Linguini, Garlic Toast
ITALIAN SAUSAGE & RIGATONI.....**18.50**
 Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN**19.75**
 Pan Fried, Muenster & Parmesan Cheese, Linguini,
 Choice of Marinara or Vodka Sauce
EGGPLANT PARMESAN**16.00**
 Pan Fried, Cheeses, Angel Hair Choice of Marinara or Vodka Sauce
CHICKEN PICCATA**19.75**
 Pan Roasted, Capers, Linguini & Lemon Butter Sauce, Green Beans
FREE RANGE CHICKEN ENCHILADAS**19.75**
 Poblano Brown Rice, Adobo Sauce
BEEF TENDERLOIN TACOS**17.50**
 Three Tacos, Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas
CALVES LIVER **24.75**
 Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables
RICHARD'S POT ROAST **24.75**
 Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce

VEGAN

GRILLED PORTABELLA ENCHILADAS.....**19.75**
 Poblano Rice, Pico, Avocado, Coconut Cheese,
 Guajillo Pepper Sauce
THAI STIR FRY**19.00**
 Seitan, Linguini, Bell Pepper, Onions, Green Beans,
 Asparagus, Carrots
AL'S BOWL.....**18.00**
 Basmati Rice, Broccoli, Sweet Corn, Carrots, Jalapeño,
 Teriyaki Glaze