

DINNER

APPETIZERS

CHILLED SEAFOOD TOWER	Mkt
For the Table - Two Tier, or One Platter	
AL'S CLASSIC SEAFOOD PLATTER	28.00/guest
Tempura Prawn, Calamari, Crab Cake Each Guest	
PREMIUM OSETRA CAVIAR	Mkt
Traditional Service	
MUSSELS & CLAMS	23.75
P.E.I. Mussels, Littleneck Clams, White Wine	
TEMPURA BATTERED PRAWNS	22.75
Mixed Greens, Honey Mustard Vinaigrette	
CLASSIC SHRIMP COCKTAIL	22.75
Chilled Jumbo Prawns, Lemon, Remoulade, Cocktail Sauce	
BLACKENED PRAWNS	22.75
Provençal Lettuce, Dressing "Louis"	
ESCARGOTS & TORTELLINI	22.75
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES	25.00
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
CALAMARI	21.75
Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried	
SMOKED SALMON	21.75
Sesame Lavosh, Traditional Service	
TODAY'S OYSTERS	Mkt
Served on the Half Shell or Rockefeller	
TUNA "POKE"	22.75
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh	
TERIYAKI MARINATED QUAIL	22.75
Roasted Mushrooms, Pickled Ginger	
STEAK TARTARE	27.75
Quail Egg, House Made Potato Chips	
WAGYU CARPACCIO	28.75
Pine Nuts, Parmesan, Olive Oil	
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

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 CHOWDERSmall 11.50 / Large 23.00
SOUP OF THE DAY Small..... 8.50 / Large 11.50
HOUSE SALAD 9.75
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
CLASSIC CAESAR 12.75
Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA 15.75
Avocado, Basil, Balsamic Demi
THE WEDGE 13.50
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
WARM GOAT CHEESE 15.75
Mixed Greens, Almond Slivers, Green Apple, Sundried Tomato Vinaigrette
AL'S SALAD 28.75
Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing
THE CHOPPED SALAD 13.75
Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese, Avocado
BRAD'S GRILLED PEAR 12.75
Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

MAIN COURSES

SEAFOOD

CHILEAN SEA BASS 49.75
Lobster Risotto, Citrus & Basil
ATLANTIC SALMON 43.75
Israeli Couscous, Organic Tomato Ragù, Herb-Yoghurt Dressed Arugula
PARMESAN CRUSTED RED SNAPPER 55.00
Mozzarella Cheese Ravioli, Roasted Red Pepper, Bianco, Arugula Salad, Pickled Fresno Parsnip Chips
ROASTED HALIBUT 44.75
“Mediterranean Linguini” Olives, Capers, Marinara, Fresh Basil
JAPANESE HORSERADISH CRUSTED HALIBUT 55.00
Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish
SESAME CRUSTED TUNA 44.75
Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice
GRILLED SEA SCALLOPS 43.75
Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins, Cilantro & Lime Vinaigrette

LAND FARE

“STEAK MIGUEL” 79.75
Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño
PRIME RIB 20oz. (Limited Availability) 62.75
Garlic Mashed Potatoes, Green Beans, Au Jus, Horseradish Cream
AIR, LAND, & SEA 62.75
Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi
NORTH DAKOTA BUFFALO FILET 58.75
Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce
CHICKEN PARMESAN 28.75
Pan Fried Chicken, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce
CHICKEN PICCATA 28.75
Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans
VEAL OSSO BUCCO 55.00
Mushroom Risotto, Demi-Glace
CALVES LIVER 28.75
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

VEGAN

GRILLED PORTABELLA ENCHILADAS 25.75
Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce
THAI STIR FRY 24.75
Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots
AL'S BOWL 24.75
Basmati Rice, Broccoli, Sweet Corn, Carrots, Jalapeño, Teriyaki Glaze

LOBSTER

KONA CRUSTED FILET MIGNON & LOBSTER THERMIDOR 173.00
1.75 lb. Lobster, Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese
8oz. Kona-Crusted Filet Mignon, Blueberry Chipotle Sauce
SURF & TURF – THE GOLD STANDARD 110.00
8oz. Peppercorn-Crusted Sliced Filet Mignon
6oz. Australian Lobster Tail
Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glaze
EAST COAST LOBSTER <i>Limited Qty.</i> Various Sizes..... Mkt
AUSTRALIAN LOBSTER TAIL 6 oz. or 12oz. Mkt
LOBSTER “THERMIDOR STYLE” MKT +30.00
Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese

GRILLED SPECIALTIES

FILET MIGNON 8 oz. 49.75
FILET MIGNON 12 oz..... 59.75
PRIME BONE-IN FILET MIGNON 16 oz..... 120.00
WAGYU ANGUS FILET MIGNON 8 oz. <i>Gearhart Ranch</i> 86.75
PRIME NEW YORK STRIP 16 oz. 62.75
WAGYU ANGUS NY STRIP 16 oz. <i>Gearhart Ranch</i> 89.75
PRIME COWBOY RIBEYE 22 oz..... 69.75
PRIME TOMAHAWK RIBEYE 28 oz..... 135.00
DRY AGED PRIME PORTERHOUSE 30 oz. 135.00
JAPANESE A5 WAGYU Four Ounce Minimum 35.00/oz.
DRY-AGED WAGYU CUTS 99.00
Ribeye 24 oz. or K.C. Strip Steak 16 oz. (<i>Limited Availability</i>)
<i>From the Local Yocal - McKinney, TX</i>

VEAL CHOP 16 oz..... 68.75
COLORADO LAMB CHOPS
Two Double Bone Chops, Mint Jelly Mkt
BERKSHIRE PORK CHOPS 2-10 oz..... 42.75
ATLANTIC SALMON FILLET 12 oz..... 39.75

GRILL PREPERATIONS

LOBSTER THERMIDOR STYLE 40.00
SCAMPI SAUCE & JUMBO PRAWNS 29.00
Butter, Garlic, White Wine, Dried Tomatoes, Basil
GRAPE PORT WINE DEMI-GLAZE 29.00
Foie Gras, Crispy Caramelized Onions
JUMBO LUMP CRAB & ANGEL HAIR 39.00
Butter, Garlic, White Wine, Sun Dried Tomatoes, Basil
DIANE SAUCE & BLACK TRUFFLE 39.00
Butter, Shallots, Garlic, Brandy, Cream, Mushrooms
ROASTED GARLIC 5.00
BLACK PEPPERCORN CRUSTED 5.00
HORSERADISH CRUSTED 5.00
MELTED BLEU CHEESE 5.00
BLACK TRUFFLE BUTTER 10.00
OSCAR STYLE Bearnaise, Jumbo Lump Crab, Asparagus 40.00

SIDES

ROASTED BRUSSELS SPROUTS with Bacon..... 11.75
SAUTEED SPINACH Garlic & Olive Oil..... 9.75
CREAMED SPINACH 9.75
BROCCOLI Harissa Aioli, Crispy Onions 10.75
ASPARAGUS Red Wine Vinaigrette, Cumin Crumble..... 13.50
FRENCH BEANS Sautéed Garlic, Chili, Lemon..... 13.75
ROASTED MUSHROOMS Balsamic, Shallots, Garlic..... 13.75
CREAMED CORN 9.75
GLAZED CARROTS 11.75
LOBSTER RISOTTO 18.75
MUSHROOM RISOTTO 14.75
SHOESTRING ONIONS 11.50
POTATO AU GRATIN , Gruyere, Cheddar & Bacon..... 12.75
WHIPPED SWEET POTATOES 9.75
STEAK FRIES 9.75
BAKED POTATO 10.50
SKILLET POTATOES Sautéed Onions, Herb Dressing..... 11.50
GARLIC SMASHED RED POTATOES 9.75
WILD BOAR BOLOGNESE 13.75
MACARONI & CHEESE 12.00
Béchamel, Gruyere, Cheddar, Crumble Topping... with Lobster 22.75