

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

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI	15.25
Ketel One Vodka, Bleu Cheese Salt, Bleu Cheese Olives	
JESSE'S MARGARITA 5.0	18.00
Patron Reposado Tequila, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY	15.75
Maker's Mark Bourbon, Bauchant Liqueur, Martini Rossi Sweet Vermouth, Lemon	
AGED CUBAN	15.75
Ron Zacapa 23 Rum, Lime, Mint, Angostura Bitters	
WATERMELON BASIL MARTINI	13.75
Western Son Watermelon Vodka, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI	14.75
Ketel One Grapefruit Rose Vodka, St-Germain, Fresh Squeezed Grapefruit Juice	

SEASONAL COCKTAILS

PALOMA, HONEY!	17.00
Lalo Blanco, Honey Syrup, Grapefruit Juice, Lime Juice	
ELITE VESPER	18.50
Stoli Elit, Farmers Botanical Gin, Lillet Blanc	
TEQUIL-A MOCKINGBIRD	18.00
Casa Noble Reposado, Licor 43, Watermelon Puree, Lime Juice, Mint	
RED BERRY LEMON DROP	14.25
New Amsterdam Red Berry, Lemon Juice, Simple	
PAPER PLANE PRIVATE JET	15.00
Sagamore Rye, Aperol, Melletti Amaro, Lemon Juice	
ITALIAN MARGARITA	17.25
Avion Reposado, Villa Masa Amaretto, Galliano, Lime Juice	
THE OUTLAW	17.00
Yellow Rose Outlaw, Cynar Liqueur, Walnut Bitters	
SMOKY BLUEBERRY LEMONADE	16.00
Casamigo Blanco, El Silencio Mezcal, Mint, Real Blueberry, Lemon Juice, Lavender Bitters	

MOCKTAILS

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

BEER

KINGSVILLE LIGHT EH! LAGER	8.50
KINGSVILLE CZECH STYLE LAGER	8.50
KINGSVILLE HEFEWEIZEN	9.50
DEEP ELLUM DALLAS BLONDE	6.25
DEEP ELLUM IPA	6.25
SHINER BOCK	5.25
MODELO ESPECIAL	6.25
NEGRO MODELO	6.25
MILLER LITE	5.25
BUDWEISER	5.25
BUD LIGHT	5.25
COORS LIGHT	5.25
MICHELOB ULTRA	5.25
EIGHT	6.25
STELLA ARTOIS	6.25
HEINEKEN	6.25
DOS EQUIS LAGER	6.25
GUINNESS DRAUGHT	7.50

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 CAESAR8.75
 Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA10.75
 Avocado, Basil, Balsamic Demi
THE WEDGE8.50
 Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
SARAH'S CHOPPED SALAD.....10.75
 Iceberg, Tomato, Hard Cooked Egg, Avocado – Ranch Dressing
GREEK9.75
 Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB9.75
 Bacon, Avocado, Egg, Garlic Vinaigrette
FAT AL'S SLIM DOWN9.75
 Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
BRAD'S GRILLED PEAR10.75
 Marcona Almonds, Manchego, Garlic Vinaigrette
AL'S SALAD28.75
 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 CHICKEN19.75
 Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit
THURSDAY: FISH & CHIPS23.75
 Tempura Battered Cod, Cole Slaw, Tartar Sauce, Malt Vinegar
FRIDAY: PRIME RIB36.75
 Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

SANDWICHES

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

PRIME RIB FRENCH DIP23.00
 Pretzel Bread, Swiss, Au Jus, Horseradish Cream
ROASTED TURKEY15.50
 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 SALAD18.00
 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, 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-Jalapeno Salsa, Coconut Rice
TEMPURA BATTERED PRAWNS23.75
 Mixed Greens & Honey Mustard Vinaigrette
LUMP CRAB ANGEL HAIR.....44.75
 Sun-Dried Tomato, Basil, White Wine Butter Sauce
RAFA'S SHRIMP & GRITS24.75
 Smoked Bacon, Cheddar, Creole Sauce
ATLANTIC SALMON.....25.75
 Israeli Couscous, Tomato Ragu, Herb-Yoghurt Dressed Arugula
CHILEAN SEA BASS.....35.75
 Sautéed Spinach & Lobster Broth
ROASTED HALIBUT33.75
 "Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
GRILLED SEA SCALLOPS33.75
 Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,
 Cilantro & Lime Vinaigrette

LAND FARE

HERB ROASTED CHICKEN19.75
 Al's Favorite Red Potatoes, Spinach, Pan Jus
WILD BOAR BOLOGNESE18.75
 Linguini, Garlic Toast
ITALIAN SAUSAGE & RIGATONI.....18.50
 Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN19.75
 Pan Fried, Muenster & Parmesan Cheese, Linguini,
 Choice of Marinara or Vodka Sauce
EGGPLANT PARMESAN16.00
 Pan Fried, Muenster & Parmesan Cheese, Angel Hair,
 Choice of Marinara or Vodka Sauce
CHICKEN PICCATA19.75
 Pan Roasted, Capers, Linguini & Lemon Butter Sauce, Green Beans
FREE RANGE CHICKEN ENCHILADAS19.75
 Poblano Brown Rice, Adobo Sauce
BEEF TENDERLOIN TACOS17.50
 Three Tacos, Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas
CALVES LIVER24.75
 Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables
RICHARD'S POT ROAST24.75
 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 FRY19.00
 Seitan, Linguini, Bell Pepper, Onions, Green Beans,
 Asparagus, Carrots
AL'S BOWL.....18.00
 Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,
 Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

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