

DINNER

TO SHARE

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

SMALL PLATES

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

SOUP & SALADS

CRAB AND CORN CHOWDER Small 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

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 NORTH BOWL 24.75

Basmati Rice, Broccoli, Sweet Corn, Carrots, Jalapeño, Teriyaki Glaze

GRILLED SPECIALTIES

FILET MIGNON 8 oz. 49.75

FILET MIGNON 12 oz. 59.75

WAGYU ANGUS FILET MIGNON 8 oz. *Gearhart Ranch, TX* 86.75

PRIME NEW YORK STRIP 16 oz. 62.75

WAGYU ANGUS NY STRIP 16 oz. *Gearhart Ranch, TX* 89.75

PRIME COWBOY RIBEYE 22 oz. 69.75

PRIME TOMAHAWK RIBEYE 28 oz. 135.00

PRIME PORTERHOUSE 30 oz. 120.00

JAPANESE A5 WAGYU 35.00 per oz. /4oz minimum

COLORADO LAMB CHOPS (*Two per Order - Double Bone, Mint Jelly*) Mkt

VEAL CHOP 16 oz. 68.75

LIVE EAST COAST LOBSTER (*Limited Qty. & Various Sizes*) Mkt

AUSTRALIAN LOBSTER TAIL 6 oz. or 12oz. Mkt

ATLANTIC SALMON FILLET 12 oz. 39.75

BERKSHIRE PORK CHOPS 2-10 oz. 42.75

GRILL ADDITIONS

OSCAR STYLE Crab, Red Potatoes, Asparagus, Bearnaise 40.00

JUMBO PRAWNS Three Tiger Prawns 22.00

MAIN COURSES

CHILEAN SEA BASS 49.75

Lobster Risotto, Citrus & Basil

ATLANTIC SALMON 43.75

Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula

ROASTED HALIBUT 44.75

"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil

SEARED TUNA 44.75

Spicy Thai Broth, Sautéed Spinach, Crunchy Asian Salad –Peanut Dressing

GRILLED SEA SCALLOPS 43.75

Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,

Cilantro & Lime Vinaigrette

"STEAK MIGUEL" 79.75

Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño

SPINALIS STEAK FRITES 79.75

Truffle Shoestring Fries, Green Peppercorn Sauce

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, Marinara

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

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 add Lobster 10.75

Béchamel, Gruyere, Cheddar, Crumble Topping