

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.....	21.00
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	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
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 Ragu, Herb-Yoghurt Dressed Arugula	
PARMESAN PANKO CRUSTED RED SNAPPER 55.00	
Artichoke Ravioli, Diced Tomatoes, Capers & Roasted Garlic Butter Sauce	
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

SPINALIS STEAK FRITES 98.75	
Truffle Shoestring Fries, Green Peppercorn Sauce	
"STEAK MIGUEL" 79.75	
Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	
PRIME RIB 20oz. (Limited Availability) 62.75	
Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream	
AIR, LAND, & SEA 62.75	
Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi	
TEXAS WAGYU LONG BONE SHORT RIB 54.75	
Parsnip Puree, Sautéed Kale, 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	
Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper	

LOBSTER

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-Glace	
"SURF & TURF RAMEN" 79.00	
1 lb. Lobster, 4 oz. Wagyu-Angus Tenderloin, Ramen, Bean Sprouts, Green Onions, Shitake Mushrooms, Red Bell Pepper, Spicy Ginger-Soy Broth	
EAST COAST LOBSTER Limited Qty. 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. Gearhart Ranch 86.75	
PRIME NEW YORK STRIP 16 oz. 62.75	
WAGYU ANGUS NY STRIP 16 oz. Gearhart Ranch 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	