

LUNCH

APPETIZERS

EAST COAST OYSTERS BY THE DOZEN:

Raw Half Shell - Traditional Set Up.....42

Rockefeller Style.....50

Fried.....42

SHRIMP & MANGO CEVICHE.....18

Cilantro Lime Marinade, Tomato, Onion, Jalapeño

STEAK TARTARE29

Quail Egg, House Made Potato Chips

ESCARGOTS & TORTELLINI23

Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette

LUMP CRAB CAKES25

Horseradish, Whole Grain Mustard, Spiced Tomato Jam

ATLANTIC CALAMARI22

Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed

BEEF WELLINGTON BITES18

Mini Beef Wellingtons, Black Peppercorn Sauce

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....40

MOET & CHANDON BRUT Champagne.....29

ROEDERER ESTATE BRUT SPARKLING California.....19

NICOLAS FEUILLATTE SPARKLING ROSE France.....20

ZERBINA PROSECCO Italy.....13

WHITE & ROSE

CLOUDY BAY Sauvignon Blanc New Zealand.....23

JORDAN Chardonnay Russian River.....24

MER SOLIEL Chardonnay Santa Lucia Highlands.....16

LA CHABLISIENNE Chablis, France.....22

DR. LOOSEN BROS. Riesling Germany.....13

SANTA MARGHERITA Pinot Grigio Italy.....17

ROSE GOLD Rose Provence.....15

RED

FLOWERS Pinot Noir Sonoma Coast.....25

NATIVE FLORA Pinot Noir Willamette Oregon.....18

STAGS' LEAP WINERY Merlot Napa Valley.....20

FRANK FAMILY Cabernet Sauvignon Napa Valley.....27

ROTH Cabernet Sauvignon Alexander Valley.....18

J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....15

ALTOCEDRO Malbec Uco Valley, Argentina.....14

LEVIATHAN Red Blend California.....21

PENFOLD'S BIN 389 Cabernet-Shiraz Barrosa Valley, Australia.....25

LES CADRANS DE LASSEGUE St. Emilion, France.....21

LUCENTE TOSCANA, Italy.....18

NUMANTHIA 'TERMES' Toro, Spain.....18

WINE DIRECTOR BUSINESS LUNCH

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....95

WHITE

NICKEL & NICKEL TRUCHARD Chardonnay Napa Valley.....75

CAPTURE Sauvignon Blanc Sonoma Coast.....50

RED

BELLE GLOS 'LAS ALTURAS' Pinot Noir St. Lucia Highlands.....50

PRISONER Red Blend Napa Valley.....70

CAYMUS ONE LITER Cabernet Sauvignon Napa Valley.....150

MOCKTAILS

ROSEMARY BLUEBERRY SMASH.....10

Topo Chico, Blueberry Puree, Lemon, Rosemary

CUCUMBER BASIL MOCKTINI.....10

Topo Chico, Basil, Cucumber, Lime

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI.....17

Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim

TEXAS GRAPEFRUIT MARTINI.....15

Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice

BARREL AGED OLD FASHIONED.....17

Mitchers Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest

DANAE'S DELIGHT.....16

Villa Massa Limoncello, Pama Pomegranate, Cava Brut

SPICY MANGO JALAPENO MARGARITA.....16

Casa Noble Tequila, Cointreau, Fresh Lime Juice,

Mango Puree, Jalapeno, Tajin

VIEUX CARRE.....20

Hennessy VS, Michters Rye, Dolin Sweet Vermouth,

B&B, Angostura Bitters and Peychaud Bitters

BLACK CHERRY LEMON-DROP.....16

Effen Black Cherry Vodka, Triple Sec, Fresh Lemon

SEASONAL COCKTAILS

JALISCO OLD FASHIONED.....16

Tres Generaciones Reposado, Agave Syrup,

Angostura Bitters, Orange Zest

PLANTER'S PUNCH.....16

Don Papa Rum, Fresh Orange Juice,

Monin Pomegranate, Angostura Bitters

SOL 75.....16

Casa Del Sol Blanco Tequila, Fresh Lemon Juice,

Monin Organic Agave, Cava Brut

PERFECT MANHATTAN.....16

High West Double Rye, Dolin Sweet & Dolin Dry Vermouth,

Angostura Bitters, Lemon Twist

MIJENTA PALOMA.....15

Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda

JOHN COLLINS.....15

Yellow Rose Whiskey, Apple Juice, Fresh Lemon Juice, Licor 43,

Honey Syrup, Club Soda

CUCUMBER BREEZE.....16

Zephyr Gin, Cucumber, Fresh Lime Juice, Monin Organic Agave

BOULEVARDIER.....16

Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters

THE LAST DANCE.....25

Cincoro Anejo Tequila, Espresso, Monin Organic Agave, Gold Rim

BEER

DEEP ELLUM DALLAS BLONDE.....7

DEEP ELLUM IPA.....7

SHINER BOCK.....6

MILLER LITE.....6

BUD LIGHT.....6

COORS LIGHT.....6

MICHELOB ULTRA.....6

EIGHT.....7

STELLA ARTOIS.....7

KINGSVILLE LIGHT EH! LAGER.....9

KINGSVILLE CZECH STYLE LAGER.....9

KINGSVILLE HEFEWEIZEN.....9

YUENGLING.....7

SOUP & SALADS

CRAB AND CORN CHOWDER..... Small 12 / Large 24
SOUP OF THE DAY..... Small 9 / Large 12

YOUR CHOICE OF PROTEIN TO ANY SALAD

CHICKEN BREAST - 11	LOBSTER - 39
SALMON - 15	TUNA - 17
LUMP CRAB - 30	BEEF TENDERLOIN - 18
JUMBO PRAWNS - 21	SEITAN - 9

HOUSE SALAD.....8
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
CLASSIC CAESAR9
Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA 11
Avocado, Basil, Balsamic Demi
THE WEDGE9
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
SARAH'S CHOPPED SALAD..... 11
Iceberg, Tomato, Hard Cooked Egg, Avocado – Ranch Dressing
GREEK 10
Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB 10
Bacon, Avocado, Egg, Garlic Vinaigrette
FAT AL'S SLIM DOWN 10
Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
BRAD'S GRILLED PEAR 11
Marcona Almonds, Manchego, Garlic Vinaigrette
AL'S SALAD29
Hearts of Palm, Avocado, Shrimp, Crab,
Russian or Garlic Vinaigrette
THE STEAKHOUSE SALAD.....28
Beef Tenderloin, Candied Walnuts,
Blue Cheese, Teriyaki Vinaigrette
TACO SALAD28
Beef, Tortilla, Roasted Corn, Black Beans, Poblano, Pico de Gallo,
Guacamole, Crème Fraiche, Queso Fresco, Garlic Vinaigrette

WEEKLY SPECIALS

MONDAY: BEEF STROGANOFF.....20
Pappardelle, Mushrooms, Sour Cream
TUESDAY: WAGYU MEATBALLS.....20
Linguini, Marinara, Garlic Toast
WEDNESDAY: CHICKEN FRIED CHICKEN20
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit
THURSDAY: FISH & CHIPS24
Tempura Battered Cod, Cole Slaw, Tartar Sauce, Malt Vinegar
FRIDAY: PRIME RIB37
Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

SANDWICHES

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

PRIME RIB FRENCH DIP23
Pretzel Bread, Swiss, Au Jus, Horseradish Cream
ROASTED TURKEY16
Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise
YELLOWFIN TUNA.....19
Whole Wheat, Citrus Sesame Cole Slaw, Wasabi
GRILLED CHICKEN.....18
Ciabatta, Pepperjack Cheese, Bacon, Avocado
CHICKEN SALAD18
Open Faced Jalapeno Cheddar Toast, Cherry Tomatoes,
Roasted Poblano Mayonnaise, Fresh Herbs

TEXAS WAGYU CHEESEBURGER.....17
Brioche Bun, Cheddar, LTO, Secret Sauce, Pickle Spear, Fries

EGG DISHES

ALAN'S TRADITIONAL EGGS BENEDICT..... 18
English Muffin, Hollandaise, Skillet Potatoes
AVOCADO TOAST & POACHED EGGS.....20
Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread
MEDITERRANEAN FRITTATA.....20
Sundried Tomatoes, Roasted Peppers, Kalamata Olives, Goat Cheese

GRILLED SPECIALTIES

With Al's Favorite Red Potatoes, Green Beans, Port Wine Foie Gras Sauce

FILET MIGNON 6 oz. 35
FILET MIGNON 12 oz. 60
PRIME NEW YORK STRIP 16 oz. 63
PRIME COWBOY CUT RIBEYE 22 oz. 70
TEXAS WAGYU CHOPPED STEAK..... 20
On the Side: Tomato, Spinach, Blue Cheese,
Grilled Onion, Jalapeno
Top it with a Fried Egg & Applewood Bacon 6
'THE ARNOLD' 20
Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa
BLACKENED PORK CHOP..... 23
Avocado, Black Bean, Pico de Gallo, Cucumber Radish Slaw

SEAFOOD ENTREES

TUNA "POKE" 29
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño,
Mango, Basmati Rice
SESAME CRUSTED TUNA..... 32
Avocado, Cilantro, Citrus, Pineapple-Jalapeño Salsa, Coconut Rice
TEMPURA BATTERED PRAWNS 24
Mixed Greens & Honey Mustard Vinaigrette
LUMP CRAB ANGEL HAIR..... 45
Sun-Dried Tomato, Basil, White Wine Butter Sauce
RAFA'S SHRIMP & GRITS 25
Smoked Bacon, Cheddar, Creole Sauce
ATLANTIC SALMON..... 26
Israeli Couscous, Tomato Ragu, Herb-Yoghurt Dressed Arugula
CHILEAN SEA BASS 36
Sautéed Spinach & Lobster Broth
ROASTED HALIBUT 34
"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
GRILLED SEA SCALLOPS..... 34
Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,
Cilantro & Lime Vinaigrette

LAND FARE

HERB ROASTED CHICKEN 20
Al's Favorite Red Potatoes, Spinach, Pan Jus
WILD BOAR BOLOGNESE 19
Linguini, Garlic Toast
ITALIAN SAUSAGE & RIGATONI..... 19
Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN 20
Pan Fried, Muenster & Parmesan Cheese, Linguini,
Choice of Marinara or Vodka Sauce
EGGPLANT PARMESAN 16
Pan Fried, Muenster & Parmesan Cheese, Angel Hair,
Choice of Marinara or Vodka Sauce
CHICKEN PICCATA 20
Pan Roasted, Capers, Linguini & Lemon Butter Sauce, Green Beans
FREE RANGE CHICKEN ENCHILADAS 20
Poblano Brown Rice, Adobo Sauce
BEEF TENDERLOIN TACOS 18
Three Tacos, Avocado, Queso Fresco, Adobe Salsa, Corn Tortillas
CALVES LIVER 25
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables
RICHARD'S POT ROAST 25
Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce
RAY'S MEATLOAF 18
Whipped Potatoes, Green Beans, Red Wine Demi-Glace

VEGAN

GRILLED PORTABELLA ENCHILADAS..... 20
Poblano Rice, Pico, Avocado, Coconut Cheese,
Guajillo Pepper Sauce
THAI STIR FRY 19
Seitan, Linguini, Bell Pepper, Onions, Green Beans,
Asparagus, Carrots
AL'S BOWL..... 18
Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion,
Spicy Garlic Ginger Thai Sauce

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