

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 TARTARE	29
Quail Egg, House Made Potato Chips	
ESCARGOTS & TORTELLINI	23
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES	25
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
ATLANTIC CALAMARI	22
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	
BEEF WELLINGTON BITES	18
Mini Beef Wellingtons, Black Peppercorn Sauce	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

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.....	19
LUCENTE TOSCANA , Italy.....	16

WINE DIRECTOR BUSINESS LUNCH

SPARKLING

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

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI	16
Ketel One Vodka, Bleu Cheese Salt, Bleu Cheese Olives	
JESSE'S MARGARITA 5.0	18
Patron Reposado Tequila, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY	16
Maker's Mark Bourbon, Bauchant Liqueur, Martini Rossi Sweet Vermouth, Lemon	
AGED CUBAN	16
Ron Zacapa 23 Rum, Lime, Mint, Angostura Bitters	
WATERMELON BASIL MARTINI	14
Western Son Watermelon Vodka, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI	15
Ketel One Grapefruit Rose Vodka, St-Germain, Fresh Squeezed Grapefruit Juice	

SEASONAL COCKTAILS

PALOMA, HONEY!	17
Lalo Blanco, Honey Syrup, Grapefruit Juice, Lime Juice	
ELITE VESPER	19
Stoli Elit, Farmers Botanical Gin, Lillet Blanc	
TEQUIL-A MOCKINGBIRD	18
Casa Noble Reposado, Licor 43, Watermelon Puree, Lime Juice, Mint	
RED BERRY LEMON DROP	15
New Amsterdam Red Berry, Lemon Juice, Simple	
PAPER PLANE PRIVATE JET	15
Sagamore Rye, Aperol, Melletti Amaro, Lemon Juice	
ITALIAN MARGARITA	18
Avion Reposado, Villa Masa Amaretto, Galliano, Lime Juice	
THE OUTLAW	17
Yellow Rose Outlaw, Cynar Liqueur, Walnut Bitters	
SMOKY BLUEBERRY LEMONADE	16
Casamigo Blanco, El Silencio Mezcal, Mint, Real Blueberry, Lemon Juice, Lavender Bitters	

MOCKTAILS

ROSEMARY BLUEBERRY SMASH	10
Topo Chico, Blueberry Puree, Lemon, Rosemary	
CUCUMBER BASIL MOCKTINI	10
Topo Chico, Basil, Cucumber, Lime	

BEER

KINGSVILLE LIGHT EH! LAGER	9
KINGSVILLE CZECH STYLE LAGER	9
KINGSVILLE HEFEWEIZEN	9
DEEP ELLUM DALLAS BLONDE	7
DEEP ELLUM IPA	7
SHINER BOCK	6
MODELO ESPECIAL OR NEGRO MODELO	7
MILLER LITE	6
BUDWEISER	6
BUD LIGHT	6
COORS LIGHT	6
MICHELOB ULTRA	6
EIGHT	7
STELLA ARTOIS	7
HEINEKEN	7
DOS EQUIS LAGER	7
GUINNESS DRAUGHT	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
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."