

DINNER

APPETIZERS

CHILLED SEAFOOD TOWERHalf 120 / Full 225 For the Table – <i>Full Order is Two Tier Tower</i>	
AL'S CLASSIC SEAFOOD PLATTER28 per guest Tempura Prawn, Calamari, Crab Cake Each Guest	
PREMIUM OSETRA CAVIAR 200 Traditional Service	
EAST COAST OYSTERS BY THE DOZEN:	
Raw Half Shell - Traditional Set Up.....42	
Rockefeller Style.....50	
Fried.....42	
MUSSELS & CLAMS24 P.E.I. Mussels, Littleneck Clams, White Wine	
TEMPURA BATTERED PRAWNS23 Mixed Greens, Honey Mustard Vinaigrette	
CLASSIC SHRIMP COCKTAIL23 Chilled Jumbo Prawns, Lemon, Remoulade, Cocktail Sauce	
BLACKENED PRAWNS23 Provençal Lettuce, Dressing “Louis”	
ESCARGOTS & TORTELLINI23 Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
LUMP CRAB CAKES25 Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
CALAMARI22 Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried	
SMOKED SALMON22 Sesame Lavosh, Traditional Service	
TUNA “POKE”24 Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh	
TERIYAKI MARINATED QUAIL24 Roasted Mushrooms, Pickled Ginger	
STEAK TARTARE28 Quail Egg, House Made Potato Chips	
WAGYU CARPACCIO29 Pine Nuts, Parmesan, Olive Oil	
BEEF WELLINGTON BITES18 Tenderloin, Mushroom Duxelles, Puff Pastry, Peppercorn Sauce	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

VEUVE CLIQUOT YELLOW LABEL BRUT Champagne.....40	
MOET & CHANDON BRUT Champagne.....29	
ROEDERER ESTATE BRUT SPARKLING California.....19	
NICOLAS FEUILLATTE SPARKLING ROSE France.....20	
ZERBINA PROSECCO Italy13	

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	

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI17 Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI15 Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED17 Mitchers Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
JALISCO OLD FASHIONED16 Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
MIJENTA PALOMA15 Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
BOULEVARDIER16 Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
BLACK CHERRY LEMON-DROP16 Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	
THE LAST DANCE25 Cincoro Anejo Tequila, Kahlua, Espresso, Monin Organic Agave, Gold Rim	

SEASONAL COCKTAILS

KILLER BEE15 Los Siete Misterios Mezcal, Fresh Lemon Juice, Honey Water	
MISUNDERSTOOD MULE16 Horse Solider Small Batch Bourbon, House Made Ginger Syrup, Fresh Lemon Juice, Fever Tree Ginger Beer, Angostura Bitters	
WINTER SOL15 Casa del Sol Blanco Tequila, Pama Pomegranate Liqueur, Fresh Lime Juice, Topo Chico	
FALL SPICED PEAR MARGARITA15 Casa Noble Blanco, St. George Spiced Pear Liqueur, Fresh Lime Juice	
MAPLE MANHATTAN16 High West Double Rye, Reyes Ancho Chili Liqueur, Maple Syrup Dolin Sweet Vermouth, Angostura Bitters	
SPICED APPLE MARTINI15 Bacardi Apple Rum, Spiced Apple Cider Syrup, Fireball, Apple Juice	
FALL 7515 Zephyr Gin, Fresh Lime Juice, St. George Spiced Pear Liqueur, Cava	
PINEAPPLE DAIQUIRI16 Don Papa Rum, Pineapple Juice, Lime Juice	
NORTHSIDE SOUR15 Yellow Rose Whisky (Texas), House Made Sweet and Sour, Angostura Bitters, Egg White (Optional)	

BEER

DEEP ELLUM DALLAS BLONDE7	
DEEP ELLUM IPA7	
SHINER BOCK6	
MILLER LITE6	
BUD LIGHT6	
COORS LIGHT6	
MICHELOB ULTRA6	
EIGHT7	
STELLA ARTOIS7	
KINGSVILLE LIGHT EH! LAGER9	
KINGSVILLE CZECH STYLE LAGER9	
KINGSVILLE HEFEWEIZEN9	
YUENGLING7	

SOUP & SALADS

CRAB AND CORN CHOWDER	Small 12 / Large 24
SOUP OF THE DAY Small.....	9 / Large 12
HOUSE SALAD	10
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing	
CLASSIC CAESAR	13
Romaine, Parmesan, Sesame Lavosh	
TOMATOES & MOZZARELLA	16
Avocado, Basil, Balsamic Demi	
THE WEDGE	14
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon	
WARM GOAT CHEESE	16
Mixed Greens, Almond Slivers, Green Apple, Sundried Tomato Vinaigrette	
AL'S SALAD	29
Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing	
THE CHOPPED SALAD	14
Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese, Avocado	
BRAD'S GRILLED PEAR	14
Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette	

MAIN COURSES

SEAFOOD

CHILEAN SEA BASS	50
Lobster Risotto, Citrus & Basil	
ATLANTIC SALMON	44
Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula	
PARMESAN PANKO CRUSTED RED SNAPPER	55
Spinach-Artichoke Ravioli, Diced Tomatoes, Capers & Roasted Garlic Butter Sauce	
ROASTED HALIBUT	45
"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil	
JAPANESE HORSERADISH CRUSTED HALIBUT	55
Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish	
SESAME CRUSTED TUNA	45
Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice	
GRILLED SEA SCALLOPS	44
Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins, Cilantro & Lime Vinaigrette	

LAND FARE

"STEAK MIGUEL"	80
Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	
PRIME RIB 20oz. (Limited Availability)	63
Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream	
AIR, LAND, & SEA	65
Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi	
NORTH DAKOTA BUFFALO FILET	59
Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce	
CHICKEN PARMESAN	29
Pan Fried, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce	
CHICKEN PICCATA	29
Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans	
VEAL OSSO BUCCO	55
Mushroom Risotto, Demi-Glace	
CALVES LIVER	29
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables	

VEGAN

GRILLED PORTABELLA ENCHILADAS	26
Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce	
THAI STIR FRY	25
Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots	
AL'S BOWL	25
Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion, Spicy Garlic Ginger Thai Sauce	

LOBSTER

EAST COAST LIVE LOBSTER <i>Limited Qty.</i> Various Sizes	Mkt
"THERMIDOR STYLE" WHOLE LOBSTER	MKT PRICE + 30
Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese	
LOBSTER TAIL	6oz. 59 / 12oz. 105
SURF & TURF – THE GOLD STANDARD	110
8oz. Peppercorn-Crusted Sliced Filet Mignon & 6oz. Lobster Tail Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace	
KONA CRUSTED FILET MIGNON & LOBSTER THERMIDOR	173
1.75 lb. Lobster, Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese	
8oz. Kona-Crusted Filet Mignon, Blueberry Chipotle Sauce	

GRILLED SPECIALTIES

FILET MIGNON 8 oz.	50	
FILET MIGNON 12 oz.	60	
PRIME BONE-IN FILET MIGNON 16 oz.	120	
WAGYU ANGUS FILET MIGNON 8 oz.	87	
PRIME NEW YORK STRIP 16 oz.	63	
WAGYU ANGUS NY STRIP 16 oz.	90	
PRIME COWBOY RIBEYE 22 oz.	70	
PRIME TOMAHAWK RIBEYE 28 oz.	135	
DRY AGED PRIME PORTERHOUSE 30 oz.	135	
JAPANESE A5 WAGYU Four Ounce Minimum	35/oz.	
VEAL CHOP 16 oz.	69	
COLORADO LAMB CHOPS		
Two Double Bone Chops, Mint Jelly		99
BERKSHIRE PORK CHOPS 2-10 oz.	43	
ATLANTIC SALMON FILLET 12 oz.	40	

GRILL PREPARATIONS & TOPPING

LOBSTER THERMIDOR STYLE	40
SCAMPI SAUCE & JUMBO PRAWNS	29
Butter, Garlic, White Wine, Sun-dried Tomatoes, Basil	
KONA CRUSTED	12
Blueberry Chipotle Sauce	
JUMBO LUMP CRAB & ANGEL HAIR	39
Butter, Garlic, White Wine, Sun Dried Tomatoes, Basil	
DIANE SAUCE & BLACK TRUFFLE	39
Butter, Shallots, Garlic, Brandy, Cream, Mushrooms	
ROASTED GARLIC	5
BLACK PEPPERCORN CRUSTED	5
HORSERADISH CRUSTED	5
BLEU CHEESE TOPPING	5
BLACK TRUFFLE BUTTER	10
OSCAR STYLE Bearnaise, Jumbo Lump Crab, Asparagus	40

SIDES

ROASTED BRUSSELS SPROUTS with Bacon.....	12	
SAUTEED SPINACH Garlic & Olive Oil.....	10	
CREAMED SPINACH	10	
BROCCOLI Harissa Aioli, Crispy Onions.....	12	
ASPARAGUS Red Wine Vinaigrette, Cumin Crumble	14	
GREEN BEANS Sautéed Garlic, Lemon	14	
ROASTED MUSHROOMS Balsamic, Shallots, Garlic	14	
CREAMED CORN	10	
GLAZED CARROTS	12	
LOBSTER RISOTTO	19	
MUSHROOM RISOTTO	15	
SHOESTRING ONIONS	12	
POTATO AU GRATIN , Gruyere, Cheddar & Bacon.....	14	
WHIPPED SWEET POTATOES	10	
FRENCH FRIES	10	
BAKED POTATO	11	
SKILLET POTATOES Sautéed Onions, Herb Dressing.....	12	
GARLIC SMASHED RED POTATOES	10	
WILD BOAR BOLOGNESE	16	
MACARONI & CHEESE	12	
Béchamel, Gruyere, Cheddar, Crumble Topping		add Lobster 23