

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 BITES 18 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 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	

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI16 Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
BARREL AGED OLD FASHION18 Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
JESSE'S MARGARITA 5.018 Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY16 Maker's Mark, Bauchant, Martini Rossi Sweet Vermouth, Lemon	
THE GRAND MANHATTAN19 Hennessy VS, Cointreau, Martini Rossi Sweet Vermouth, Angostura Bitters	
AGED CUBAN16 Ron Zacapa 23, Lime, Mint, Angostura Bitters	
WATERMELON BASIL MARTINI14 Western Son Watermelon, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI15 Ketel One Grapefruit Rose, St-Germain, Grapefruit Juice	

SEASONAL COCKTAILS

AUTUMN FIZZ17 Hendrick's, Spiced Apple Cider, Lemon, Agave, Prosecco	
CRISTAL LAKE20 Casamigos Cristalino, Clarified Lime, Cointreau, Sugar	
NOT-SO-TODDY16 Stolichnaya, Honey, Lemon, Vanilla, Orange Bitters	
OLD FASHION COFFEE19 Angel's Envy, Mr. Black, Sugar, Black Walnut Bitters, Orange Bitters	
WINTER HEATWAVE16 Strannahan's Blue Peak, Fistfull Blood Orange, Lemon, Giffard Piment d'Espelette	
HONEY-PEAR MARGARITA18 Casa Noble Reposado, Pear Juice, Cointreau, Honey, Lime	
SPICED LYCHEE MARTINI17 Haku, Soho Lychee, St. George Spiced Pear, Lime, Pom Popping Bubbles	
SMOKY ROSA18 Codigo Rosa, Ilegal Joven, Aperol, Luxardo Cherry Liqueur, Lemon, Sugar	

MOCKTAILS

RITUAL MARGARITA11 Ritual Non-Alcoholic Tequila, Lime, Orange, Sugar	
SEEDLIP SPICED RASPBERRY DAIQUIRI11 Seedlip Grove 42, Lime, Raspberry, Sugar	

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	
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

SPINALIS STEAK FRITES 99	Truffle Shoestring Fries, Green Peppercorn Sauce
“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
TEXAS WAGYU LONG BONE SHORT RIB 55	Parsnip Puree, Sautéed Kale, 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	Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

LOBSTER

EAST COAST LIVE LOBSTER <i>Limited Qty.</i> Various SizesMkt	
“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
“SURF & TURF RAMEN” 79	1 lb. Lobster, 4 oz. Wagyu-Angus Tenderloin, Ramen, Bean Sprouts, Green Onions, Shitake Mushrooms, Red Bell Pepper, Spicy Ginger-Soy Broth

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 & TOPPINGS

LOBSTER THERMIDOR STYLE 40	
SCAMPI SAUCE & JUMBO PRAWNS 29	Butter, Garlic, White Wine, Sun-dried Tomatoes, Basil
GRAPE PORT WINE DEMI-GLACE 29	Foie Gras, Crispy Caramelized Onions
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