

# LUNCH

## APPETIZERS

### EAST COAST OYSTERS BY THE DOZEN:

Raw Half Shell - Traditional Set Up.....	42
Rockefeller Style.....	50
Fried.....	42
<b>SHRIMP &amp; MANGO CEVICHE</b> .....	18
Cilantro Lime Marinade, Tomato, Onion, Jalapeño	
<b>STEAK TARTARE</b> .....	29
Quail Egg, House Made Potato Chips	
<b>ESCARGOTS &amp; TORTELLINI</b> .....	23
Tomato, Prosciutto, Brandy-Roasted, Garlic Butter Baguette	
<b>LUMP CRAB CAKES</b> .....	25
Horseradish, Whole Grain Mustard, Spiced Tomato Jam	
<b>ATLANTIC CALAMARI</b> .....	22
Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed	
<b>BEEF WELLINGTON BITES</b> .....	18
Mini Beef Wellingtons, Black Peppercorn Sauce	

## MOCKTAILS

<b>WATERMELON LEMON MOCKTINI</b> .....	10
Watermelon Syrup, Lemonade, Topo Chico	
<b>RASPBERRY MANGO MARGARITA</b> .....	10
Fresh Raspberry, Mango Puree, Lime Juice, Agave	

## WINE DIRECTOR BUSINESS LUNCH

### SPARKLING

<b>VEUVE CLIQUOUT YELLOW LABEL BRUT</b> Champagne.....	95
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### WHITE

<b>NICKEL &amp; NICKEL TRUCHARD</b> Chardonnay Napa Valley.....	75
<b>CAPTURE</b> Sauvignon Blanc Sonoma Coast.....	50

### RED

<b>BELLE GLOS 'LAS ALTURAS'</b> Pinot Noir St. Lucia Highlands.....	50
<b>PRISONER</b> Red Blend Napa Valley .....	70
<b>CAYMUS ONE LITER</b> Cabernet Sauvignon Napa Valley.....	150

## WINE BY THE GLASS — 7OZ. POUR

### SPARKLING

<b>VEUVE CLIQUOUT YELLOW LABEL BRUT</b> Champagne.....	40
<b>MOET &amp; CHANDON BRUT</b> Champagne.....	29
<b>ROEDERER ESTATE BRUT SPARKLING</b> California.....	19
<b>NICOLAS FEUILLATTE SPARKLING ROSE</b> France.....	20
<b>ZERBINA PROSECCO</b> Italy .....	13

### WHITE & ROSE

<b>CLOUDY BAY</b> Sauvignon Blanc New Zealand.....	23
<b>JORDAN</b> Chardonnay Russian River.....	24
<b>MER SOLIEL</b> Chardonnay Santa Lucia Highlands .....	16
<b>LA CHABLISIENNE</b> Chablis, France .....	22
<b>DR. LOOSEN BROS.</b> Riesling Germany.....	13
<b>SANTA MARGHERITA</b> Pinot Grigio Italy .....	17
<b>ROSE GOLD</b> Rose Provence.....	15

### RED

<b>FLOWERS</b> Pinot Noir Sonoma Coast.....	25
<b>NATIVE FLORA</b> Pinot Noir Willamette Oregon.....	18
<b>STAGS' LEAP WINERY</b> Merlot Napa Valley.....	20
<b>FRANK FAMILY</b> Cabernet Sauvignon Napa Valley.....	27
<b>ROTH</b> Cabernet Sauvignon Alexander Valley.....	18
<b>J. LOHR SEVEN OAKS</b> Cabernet Sauvignon Paso Robles.....	15
<b>ALTOCEDRO</b> Malbec Uco Valley, Argentina.....	14
<b>LEVIATHAN</b> Red Blend California.....	21
<b>PENFOLD'S BIN 389</b> Cabernet-Shiraz Barrosa Valley, Australia.....	25
<b>LES CADRANS DE LASSEGUE</b> St. Emilion, France.....	21
<b>LUCENTE TOSCANA</b> , Italy.....	18
<b>NUMANTHIA 'TERMES'</b> Toro, Spain .....	18

## SIGNATURE COCKTAILS

<b>AL'S BLUE-CHIP MARTINI</b> .....	17
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
<b>TEXAS GRAPEFRUIT MARTINI</b> .....	15
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
<b>BARREL AGED OLD FASHIONED</b> .....	17
Mitchers Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
<b>JALISCO OLD FASHIONED</b> .....	16
Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
<b>MIJENTA PALOMA</b> .....	15
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
<b>BOULEVARDIER</b> .....	16
Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
<b>BLACK CHERRY LEMON-DROP</b> .....	16
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	
<b>THE LAST DANCE</b> .....	25
Cincoro Anejo Tequila, Kahlua, Espresso, Monin Organic Agave, Gold Rim	

## SEASONAL COCKTAILS

<b>KILLER BEE</b> .....	15
Los Siete Misterios Mezcal, Fresh Lemon Juice, Honey Water	
<b>MISUNDERSTOOD MULE</b> .....	16
Horse Solider Small Batch Bourbon, House Made Ginger Syrup, Fresh Lemon Juice, Fever Tree Ginger Beer, Angostura Bitters	
<b>WINTER SOL</b> .....	15
Casa del Sol Blanco Tequila, Pama Pomegranate Liqueur, Fresh Lime Juice, Topo Chico	
<b>FALL SPICED PEAR MARGARITA</b> .....	15
Casa Noble Blanco, St. George Spiced Pear Liqueur, Fresh Lime Juice	
<b>MAPLE MANHATTAN</b> .....	16
High West Double Rye, Reyes Ancho Chili Liqueur, Maple Syrup Dolin Sweet Vermouth, Angostura Bitters	
<b>SPICED APPLE MARTINI</b> .....	15
Bacardi Apple Rum, Spiced Apple Cider Syrup, Fireball, Apple Juice	
<b>FALL 75</b> .....	15
Zephyr Gin, Fresh Lime Juice, St. George Spiced Pear Liqueur, Cava	
<b>PINEAPPLE DAIQUIRI</b> .....	16
Don Papa Rum, Pineapple Juice, Lime Juice	
<b>NORTHSIDE SOUR</b> .....	15
Yellow Rose Whisky (Texas), House Made Sweet and Sour, Angostura Bitters, Egg White (Optional)	
<b>BEER</b>	
<b>DEEP ELLUM DALLAS BLONDE</b> .....	7
<b>DEEP ELLUM IPA</b> .....	7
<b>SHINER BOCK</b> .....	6
<b>MILLER LITE</b> .....	6
<b>BUD LIGHT</b> .....	6
<b>COORS LIGHT</b> .....	6
<b>MICHELOB ULTRA</b> .....	6
<b>EIGHT</b> .....	7
<b>STELLA ARTOIS</b> .....	7
<b>KINGSVILLE LIGHT EH! LAGER</b> .....	9
<b>KINGSVILLE CZECH STYLE LAGER</b> .....	9
<b>KINGSVILLE HEFEWEIZEN</b> .....	9
<b>YUENGLING</b> .....	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 CAESAR** .....9  
Romaine, Parmesan, Sesame Lavosh  
**TOMATOES & MOZZARELLA** ..... 11  
Avocado, Basil, Balsamic Demi  
**THE WEDGE** .....9  
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 SALAD** .....29  
Hearts of Palm, Avocado, Shrimp, Crab,  
Russian or Garlic Vinaigrette  
**THE STEAKHOUSE SALAD**.....28  
Beef Tenderloin, Candied Walnuts,  
Blue Cheese, Teriyaki Vinaigrette  
**TACO SALAD** .....28  
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 CHICKEN** .....20  
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit  
**THURSDAY: FISH & CHIPS** .....24  
Tempura Battered Cod, Cole Slaw, Tartar Sauce, Malt Vinegar  
**FRIDAY: PRIME RIB** .....37  
Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

## SANDWICHES

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

**PRIME RIB FRENCH DIP** .....23  
Pretzel Bread, Swiss, Au Jus, Horseradish Cream  
**ROASTED TURKEY** .....16  
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 SALAD** .....18  
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."