

# 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
Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
BARREL AGED OLD FASHION.....	18
Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
JESSE'S MARGARITA 5.0.....	18
Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY.....	16
Maker's Mark, Bauchant, Martini Rossi Sweet Vermouth, Lemon	
THE GRAND MANHATTAN.....	19
Hennessy VS, Cointreau, Martini Rossi Sweet Vermouth, Angostura Bitters	
AGED CUBAN.....	16
Ron Zacapa 23, Lime, Mint, Angostura Bitters	
WATERMELON BASIL MARTINI.....	14
Western Son Watermelon, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI.....	15
Ketel One Grapefruit Rose, St-Germain, Grapefruit Juice	

## SEASONAL COCKTAILS

AUTUMN FIZZ.....	17
Hendrick's, Spiced Apple Cider, Lemon, Agave, Prosecco	
CRISTAL LAKE.....	20
Casamigos Cristalino, Clarified Lime, Cointreau, Sugar	
NOT-SO-TODDY.....	16
Stolichnaya, Honey, Lemon, Vanilla, Orange Bitters	
OLD FASHION COFFEE.....	19
Angel's Envy, Mr. Black, Sugar, Black Walnut Bitters, Orange Bitters	
WINTER HEATWAVE.....	16
Strannahan's Blue Peak, Fistfull Blood Orange, Lemon, Giffard Piment d'Espelette	
HONEY-PEAR MARGARITA.....	18
Casa Noble Reposado, Pear Juice, Cointreau, Honey, Lime	
SPICED LYCHEE MARTINI.....	17
Haku, Soho Lychee, St. George Spiced Pear, Lime, Pom Popping Bubbles	
SMOKY ROSA.....	18
Codigo Rosa, Illegal Joven, Aperol, Luxardo Cherry Liqueur, Lemon, Sugar	

## MOCKTAILS

RITUAL MARGARITA.....	11
Ritual Non-Alcoholic Tequila, Lime, Orange, Sugar	
SEEDLIP SPICED RASPBERRY DAIQUIRI.....	11
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

### 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  
Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,  
Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper