

# DINNER

## APPETIZERS

<b>CHILLED SEAFOOD TOWER</b> .....Half 120 / Full 225 For the Table – <i>Full Order is Two Tier Tower</i>	
<b>AL'S CLASSIC SEAFOOD PLATTER</b> .....28 per guest Tempura Prawn, Calamari, Crab Cake Each Guest	
<b>PREMIUM OSETRA CAVIAR</b> ..... 200 Traditional Service	
<b>EAST COAST OYSTERS BY THE DOZEN:</b>	
Raw Half Shell - Traditional Set Up .....	42
Rockefeller Style .....	50
Fried .....	42
<b>MUSSELS &amp; CLAMS</b> .....	24
P.E.I. Mussels, Littleneck Clams, White Wine	
<b>TEMPURA BATTERED PRAWNS</b> ..... 23 Mixed Greens, Honey Mustard Vinaigrette	
<b>CLASSIC SHRIMP COCKTAIL</b> ..... 23 Chilled Jumbo Prawns, Lemon, Remoulade, Cocktail Sauce	
<b>BLACKENED PRAWNS</b> .....	23
Provençal Lettuce, Dressing "Louis"	
<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>CALAMARI</b> ..... 22 Roasted Tomato Sauce, Garlic Aioli – Sautéed or Fried	
<b>SMOKED SALMON</b> .....	22
Sesame Lavosh, Traditional Service	
<b>TUNA "POKE"</b> .....	24
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño Peppers, Sesame Lavosh	
<b>TERIYAKI MARINATED QUAIL</b> .....	24
Roasted Mushrooms, Pickled Ginger	
<b>STEAK TARTARE</b> .....	28
Quail Egg, House Made Potato Chips	
<b>WAGYU CARPACCIO</b> .....	29
Pine Nuts, Parmesan, Olive Oil	
<b>BEEF WELLINGTON BITES</b> .....18 Tenderloin, Mushroom Duxelles, Puff Pastry, Peppercorn Sauce	

## WINE BY THE GLASS – 7OZ. POUR

### SPARKLING

<b>VEUVE CLIQUOT 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</b> TOSCANA, Italy.....	18
<b>NUMANTHIA 'TERMES'</b> Toro, Spain.....	18

## SIGNATURE COCKTAILS

<b>AL'S BLUE-CHIP MARTINI</b> ..... 18 Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
<b>TEXAS GRAPEFRUIT MARTINI</b> .....	17
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
<b>BARREL AGED OLD FASHIONED</b> .....	20
Mitchers Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
<b>JALISCO OLD FASHIONED</b> ..... 18 Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
<b>MIJENTA PALOMA</b> .....	17
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
<b>BOULEVARDIER</b> ..... 18 Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
<b>BLACK CHERRY LEMON-DROP</b> ..... 18 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> ..... 17 Los Siete Misterios Mezcal, Fresh Lemon Juice, Honey Water	
<b>MISUNDERSTOOD MULE</b> .....	18
Horse Solider Small Batch Bourbon, House Made Ginger Syrup, Fresh Lemon Juice, Fever Tree Ginger Beer, Angostura Bitters	
<b>WINTER SOL</b> ..... 18 Casa del Sol Blanco Tequila, Pama Pomegranate Liqueur, Fresh Lime Juice, Topo Chico	
<b>FALL SPICED PEAR MARGARITA</b> ..... 20 Casa Noble Blanco, St. George Spiced Pear Liqueur, Fresh Lime Juice	
<b>MAPLE MANHATTAN</b> ..... 18 High West Double Rye, Reyes Ancho Chili Liqueur, Maple Syrup Dolin Sweet Vermouth, Angostura Bitters	
<b>SPICED APPLE MARTINI</b> ..... 17 Bacardi Apple Rum, Spiced Apple Cider Syrup, Fireball, Apple Juice	
<b>FALL 75</b> ..... 17 Zephyr Gin, Fresh Lime Juice, St. George Spiced Pear Liqueur, Cava	
<b>PINEAPPLE DAIQUIRI</b> .....	18
Don Papa Rum, Pineapple Juice, Lime Juice	
<b>NORTHSIDE SOUR</b> ..... 17 Yellow Rose Whisky (Texas), House Made Sweet and Sour, Angostura Bitters, Egg White (Optional)	

## BEER

<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

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

## MAIN COURSES

### SEAFOOD

<b>CHILEAN SEA BASS</b> ..... 50	Lobster Risotto, Citrus & Basil
<b>ATLANTIC SALMON</b> ..... 44	Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula
<b>PARMESAN PANKO CRUSTED RED SNAPPER</b> ..... 55	Smoked Mozzarella Ravioli, Tomatoes, Roasted Red Pepper Sauce
<b>ROASTED HALIBUT</b> ..... 45	"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
<b>JAPANESE HORSERADISH CRUSTED HALIBUT</b> ..... 55	Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish
<b>SESAME CRUSTED TUNA</b> ..... 49	Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice
<b>GRILLED SEA SCALLOPS</b> ..... 44	Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins, Cilantro & Lime Vinaigrette

### LAND FARE

<b>FILET MIGNON</b> 8 oz..... 59	Red Potatoes, Green Beans, Port Wine Foie Gras Sauce
<b>"STEAK MIGUEL"</b> ..... 80	Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño
<b>PRIME RIB 20oz. (Limited Availability)</b> ..... 77	Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream
<b>AIR, LAND, &amp; SEA</b> ..... 65	Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi
<b>NORTH DAKOTA BUFFALO FILET</b> ..... 65	Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce
<b>CHICKEN PARMESAN</b> ..... 29	Pan Fried, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce
<b>CHICKEN PICCATA</b> ..... 29	Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans
<b>VEAL OSSO BUCCO</b> ..... 55	Mushroom Risotto, Demi-Glace
<b>CALVES LIVER</b> ..... 29	Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

### VEGAN

<b>GRILLED PORTABELLA ENCHILADAS</b> ..... 28	Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce
<b>THAI STIR FRY</b> ..... 26	Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots
<b>AL'S BOWL</b> ..... 26	Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion, Spicy Garlic Ginger Thai Sauce

## LOBSTER

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

## GRILLED SPECIALTIES

<b>FILET MIGNON</b> 10 oz..... 62	
<b>PRIME BONE-IN FILET MIGNON</b> 16 oz. .... 120	
<b>WAGYU ANGUS FILET MIGNON</b> 8 oz..... 87	
<b>PRIME NEW YORK STRIP</b> 16 oz..... 77	
<b>WAGYU ANGUS NY STRIP</b> 16 oz. .... 93	
<b>PRIME COWBOY RIBEYE</b> 22 oz. .... 85	
<b>PRIME TOMAHAWK RIBEYE</b> 28 oz..... 145	
<b>DRY AGED PRIME PORTERHOUSE</b> 30 oz..... 145	
<b>JAPANESE A5 WAGYU</b> Four Ounce Minimum.....35/oz.	
<b>VEAL CHOP</b> 16 oz. .... 69	
<b>COLORADO LAMB CHOPS</b>	
	Two Double Bone Chops, Mint Jelly..... 99
<b>BERKSHIRE PORK CHOPS</b> 2-10 oz. .... 43	
<b>ATLANTIC SALMON FILLET</b> 12 oz..... 40	

## GRILL PREPARATIONS & TOPPINGS

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

## SIDES

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