

# 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 Sauvignon Blanc</b> New Zealand.....23	
<b>JORDAN Chardonnay</b> Russian River.....24	
<b>MER SOLIEL Chardonnay</b> 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> .....18	
Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
<b>BARREL AGED OLD FASHION</b> .....20	
Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
<b>JESSE'S MARGARITA 5.0</b> .....20	
Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
<b>JUSTIFY</b> .....18	
Maker's Mark, Bauchant, Martini Rossi Sweet Vermouth, Lemon	
<b>THE GRAND MANHATTAN</b> .....21	
Hennessy VS, Cointreau, Martini Rossi Sweet Vermouth, Angostura Bitters	
<b>AGED CUBAN</b> .....18	
Ron Zacapa 23, Lime, Mint, Angostura Bitters	
<b>WATERMELON BASIL MARTINI</b> .....16	
Western Son Watermelon, Lemon Juice, Basil	
<b>TEXAS GRAPEFRUITINI</b> .....17	
Ketel One Grapefruit Rose, St-Germain, Grapefruit Juice	

## SEASONAL COCKTAILS

<b>AUTUMN FIZZ</b> .....19	
Hendrick's, Spiced Apple Cider, Lemon, Agave, Prosecco	
<b>CRISTAL LAKE</b> .....22	
Casamigos Cristalino, Clarified Lime, Cointreau, Sugar	
<b>NOT-SO-TODDY</b> .....18	
Stolichnaya, Honey, Lemon, Vanilla, Orange Bitters	
<b>OLD FASHION COFFEE</b> .....21	
Angel's Envy, Mr. Black, Sugar, Black Walnut Bitters, Orange Bitters	
<b>WINTER HEATWAVE</b> .....18	
Strannahan's Blue Peak, Fistfull Blood Orange, Lemon, Giffard Piment d'Espelette	
<b>HONEY-PEAR MARGARITA</b> .....20	
Casa Noble Reposado, Pear Juice, Cointreau, Honey, Lime	
<b>SPICED LYCHEE MARTINI</b> .....19	
Haku, Soho Lychee, St. George Spiced Pear, Lime, Pom Popping Bubbles	
<b>SMOKY ROSA</b> .....20	
Codigo Rosa, Illegal Joven, Aperol, Luxardo Cherry Liqueur, Lemon, Sugar	

## MOCKTAILS

<b>RITUAL MARGARITA</b> .....12	
Ritual Non-Alcoholic Tequila, Lime, Orange, Sugar	
<b>SEEDLIP SPICED RASPBERRY DAIQUIRI</b> .....12	
Seedlip Grove 42, Lime, Raspberry, Sugar	

## BEER

<b>KINGSVILLE LIGHT EH! LAGER</b> .....9	
<b>KINGSVILLE CZECH STYLE LAGER</b> .....9	
<b>KINGSVILLE HEFEWEIZEN</b> .....9	
<b>DEEP ELLUM DALLAS BLONDE</b> .....7	
<b>DEEP ELLUM IPA</b> .....7	
<b>SHINER BOCK</b> .....6	
<b>MODELO ESPECIAL OR NEGRA MODELO</b> .....7	
<b>MILLER LITE</b> .....6	
<b>BUDWEISER</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>HEINEKEN</b> .....7	
<b>DOS EQUIS LAGER</b> .....7	
<b>GUINNESS DRAUGHT</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-Yogurt Dressed Arugula
<b>PARMESAN PANKO CRUSTED RED SNAPPER</b> ..... 55	Spinach-Artichoke Ravioli, Diced Tomatoes, Capers & Roasted Garlic Butter 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>SPINALIS STEAK FRITES</b> ..... 99	Truffle Shoestring Fries, Green Peppercorn 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>TEXAS WAGYU LONG BONE SHORT RIB</b> ..... 59	Parsnip Puree, Sautéed Kale, 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	Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

## 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>"SURF &amp; TURF RAMEN"</b> ..... 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

<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 & TOPPING

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

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."