

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	

MOCKTAILS

WATERMELON LEMON MOCKTINI	12
Watermelon Syrup, Lemonade, Topo Chico	
RASPBERRY MANGO MARGARITA	12
Fresh Raspberry, Mango Puree, Lime Juice, Agave	

WINE DIRECTOR BUSINESS LUNCH

SPARKLING

VEUVE CLIQUOT YELLOW LABEL BRUT Champagne	95
--	----

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

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 MARTINI	18
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI	17
Nue Vodka, St. Germaine, Fresh Grapefruit Juice, Orange slice	
BARREL AGED OLD FASHIONED	20
Mitchers Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
JALISCO OLD FASHIONED	18
Tres Generaciones Reposado, Agave Syrup, Angostura Bitters, Orange Zest	
MIJENTA PALOMA	17
Mijenta Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Soda	
BOULEVARDIER	18
Basil Hayden Bourbon, Campari, Dolin Sweet Vermouth, Orange Bitters	
BLACK CHERRY LEMON-DROP	18
Effen Black Cherry Vodka, Triple Sec, Fresh Lemon	
THE LAST DANCE	25
Cincoro Anejo Tequila, Kahlua, Espresso, Monin Organic Agave, Gold Rim	

SEASONAL COCKTAILS

KILLER BEE	17
Los Siete Misterios Mezcal, Fresh Lemon Juice, Honey Water	
MISUNDERSTOOD MULE	18
Horse Solider Small Batch Bourbon, House Made Ginger Syrup, Fresh Lemon Juice, Fever Tree Ginger Beer, Angostura Bitters	
WINTER SOL	18
Casa del Sol Blanco Tequila, Pama Pomegranate Liqueur, Fresh Lime Juice, Topo Chico	
FALL SPICED PEAR MARGARITA	20
Casa Noble Blanco, St. George Spiced Pear Liqueur, Fresh Lime Juice	
MAPLE MANHATTAN	18
High West Double Rye, Reyes Ancho Chili Liqueur, Maple Syrup Dolin Sweet Vermouth, Angostura Bitters	
SPICED APPLE MARTINI	17
Bacardi Apple Rum, Spiced Apple Cider Syrup, Fireball, Apple Juice	
FALL 75	17
Zephyr Gin, Fresh Lime Juice, St. George Spiced Pear Liqueur, Cava	
PINEAPPLE DAIQUIRI	18
Don Papa Rum, Pineapple Juice, Lime Juice	
NORTHSIDE SOUR	17
Yellow Rose Whisky (Texas), House Made Sweet and Sour, Angostura Bitters, Egg White (Optional)	
BEER	
DEEP ELLUM DALLAS BLONDE	7
DEEP ELLUM IPA	7
SHINER BOCK	6
MILLER LITE	6
BUD LIGHT	6
COORS LIGHT	6
MICHELOB ULTRA	6
EIGHT	7
STELLA ARTOIS	7
KINGSVILLE LIGHT EH! LAGER	9
KINGSVILLE CZECH STYLE LAGER	9
KINGSVILLE HEFEWEIZEN	9
YUENGLING	7

SOUP & SALADS

CRAB AND CORN CHOWDERSmall 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 SALAD8
Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
CLASSIC CAESAR 10
Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA..... 12
Avocado, Basil, Balsamic Demi
THE WEDGE 10
Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
SARAH'S CHOPPED SALAD 12
Iceberg, Tomato, Hard Cooked Egg, Avocado – Ranch Dressing
GREEK..... 11
Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB..... 11
Bacon, Avocado, Egg, Garlic Vinaigrette
FAT AL'S SLIM DOWN 11
Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
BRAD'S GRILLED PEAR 12
Marcona Almonds, Manchego, Garlic Vinaigrette
AL'S SALAD29
Hearts of Palm, Avocado, Shrimp, Crab,
Russian or Garlic Vinaigrette
THE STEAKHOUSE SALAD29
Beef Tenderloin, Candied Walnuts,
Blue Cheese, Teriyaki Vinaigrette
TACO SALAD29
Beef, Tortilla, Roasted Corn, Black Beans, Poblano, Pico de Gallo,
Guacamole, Crème Fraiche, Queso Fresco, Garlic Vinaigrette

WEEKLY SPECIALS

MONDAY: BEEF STROGANOFF20
Pappardelle, Mushrooms, Sour Cream
TUESDAY: WAGYU MEATBALLS20
Linguini, Marinara, Garlic Toast
WEDNESDAY: CHICKEN FRIED CHICKEN20
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit
THURSDAY: FISH & CHIPS24
Tempura Battered Cod, Cole Slaw, Tartar Sauce, Malt Vinegar
FRIDAY: PRIME RIB45
Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream
SATURDAY & SUNDAY:
CHEFS BRUNCH SPECIAL..... MKT

SANDWICHES

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

PRIME RIB FRENCH DIP24
Pretzel Bread, Swiss, Au Jus, Horseradish Cream
ROASTED TURKEY 17
Ciabatta, Swiss Cheese, Lettuce, Tomato, Chipotle Mayonnaise
YELLOWFIN TUNA..... 21
Whole Wheat, Citrus Sesame Cole Slaw, Wasabi
GRILLED CHICKEN..... 18
Ciabatta, Pepperjack Cheese, Bacon, Avocado
CHICKEN SALAD..... 18
Open Faced Jalapeño 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 EGGS20
Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread
SMOKED SALMON NEST24
Soft Boiled Egg, Sourdough Croutons, Cucumber,
Dill, Capers, Mustard Aioli

GRILLED SPECIALTIES

With Red Potatoes, Green Beans, Port Wine Foie Gras Sauce

FILET MIGNON 6 oz. 49
FILET MIGNON 10 oz...... 62
PRIME NEW YORK STRIP 16 oz...... 77
PRIME COWBOY CUT RIBEYE 22 oz...... 85
TEXAS WAGYU CHOPPED STEAK 22
On the Side: Tomato, Spinach, Blue Cheese,
Grilled Onion, Jalapeño
Top it with a Fried Egg & Applewood Bacon 6

'THE ARNOLD' 20
Blackened Chicken Breast, Baked Potato, Roasted Tomato Salsa
BLACKENED PORK CHOP 24
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 34
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-Yogurt Dressed Arugula
CHILEAN SEA BASS..... 36
Sautéed Spinach & Lobster Broth
ROASTED HALIBUT 36
"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 21
Al's Favorite Red Potatoes, Spinach, Pan Jus
WILD BOAR BOLOGNESE..... 20
Linguini, Garlic Toast
ITALIAN SAUSAGE & RIGATONI..... 20
Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN 21
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 21
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 26
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 21
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 19
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."