

# 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	

## WINE BY THE GLASS — 7OZ. POUR

### SPARKLING

<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 .....	19
<b>LUCENTE TOSCANA</b> , Italy.....	16

## 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

## 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

**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** ..... 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 SALAD** .....29  
Hearts of Palm, Avocado, Shrimp, Crab,  
Russian or Garlic Vinaigrette  
**THE STEAKHOUSE SALAD** .....29  
Beef Tenderloin, Candied Walnuts,  
Blue Cheese, Teriyaki Vinaigrette  
**TACO SALAD** .....29  
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** .....45  
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 DIP** .....24  
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 EGGS** .....20  
Arugula-Herb Salad, Sour Red Onion, Toasted Multi-Grain Bread  
**SMOKED SALMON NEST** .....24  
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, Adobo 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  
Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots,  
Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper

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