

# 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> .....29 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>DOM PERIGNON BRUT</b> Champagne..... 95	
<b>VEUVE CLIQUOT YELLOW LABEL BRUT</b> Champagne..... 40	
<b>MOET &amp; CHANDON BRUT</b> Champagne..... 31	
<b>ROEDERER ESTATE BRUT SPARKLING</b> California..... 19	
<b>NICOLAS FEUILLATTE SPARKLING ROSE</b> France..... 22	
<b>ZERBINA PROSECCO</b> Italy..... 13	

### WHITE & ROSE

<b>CLOUDY BAY</b> Sauvignon Blanc New Zealand..... 24	
<b>JORDAN</b> Chardonnay Russian River..... 24	
<b>MER SOLIEL</b> Chardonnay Santa Lucia Highlands..... 16	
<b>DOMAINE LAROCHE</b> Chablis, France..... 24	
<b>DR. LOOSEN BROS.</b> Riesling Germany..... 14	
<b>SANTA MARGHERITA</b> Pinot Grigio Italy..... 18	
<b>ROSE GOLD</b> Rose Provence..... 16	

### RED

<b>FLOWERS</b> Pinot Noir Sonoma Coast..... 28	
<b>NATIVE FLORA</b> Pinot Noir Willamette Oregon..... 19	
<b>STAGS' LEAP WINERY</b> Merlot Napa Valley..... 22	
<b>FRANK FAMILY</b> Cabernet Sauvignon Napa Valley..... 29	
<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..... 15	
<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> .....18 Ketel One 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> .....19 Herradura 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>PINK LADY</b> .....22 Komos Reposado, Fresh Lemon Juice, Cointreau, Simple Syrup, (Egg White Optional)	

## SEASONAL COCKTAILS

<b>FLECHA SPRITZ</b> .....18 Flecha Blanco Tequila, Aperol, Monin Organic Agave, Club Soda	
<b>JUAN COLLINS</b> .....18 Casa Noble Blanco, House-made Sweet & Sour, Liquid Alchemist Passionfruit, Topo Chico	
<b>BEE'S KNEES</b> .....18 Roku Gin, Fresh Lemon Juice, Honey Syrup, Candied Kumquat	
<b>DOUBLE OAKED SIDECAR</b> .....20 Woodford Double Oak, Baughant Liqueur, Fresh Lemon Juice	
<b>SUMMER MARTINI</b> .....18 Absolut Vodka, Cointreau, Pineapple Juice, Cranberry Juice	
<b>TEXAS MINT JULEP</b> .....17 Yellow Rose Texas Whiskey, Mint Leaves, House-made Simple Syrup	
<b>ZACAPA DAIQUIRI</b> .....18 Zacapa No. 23 Rum, Fresh Lime Juice, House-made Simple Syrup	
<b>TOKI SOUR</b> .....19 Toki Whiskey, House-made Sweet & Sour, (Egg White Optional)	

## MOCKTAILS

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

## 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>COORS LIGHT</b> .....6	
<b>MICHELOB ULTRA</b> .....6	
<b>MODELO ESPECIAL</b> .....7	
<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	

## 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</b> 20oz. ( <i>Limited Availability</i> ).....	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