

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	

WINE BY THE GLASS — 7OZ. POUR

SPARKLING

DOM PERIGNON BRUT Champagne.....	95
VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....	40
MOET & CHANDON BRUT Champagne.....	31
ROEDERER ESTATE BRUT SPARKLING California.....	19
NICOLAS FEUILLATTE SPARKLING ROSE France.....	22
ZERBINA PROSECCO Italy.....	13

WHITE & ROSE

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

RED

FLOWERS Pinot Noir Sonoma Coast.....	28
NATIVE FLORA Pinot Noir Willamette Oregon.....	19
STAGS' LEAP WINERY Merlot Napa Valley.....	22
FRANK FAMILY Cabernet Sauvignon Napa Valley.....	29
ROTH Cabernet Sauvignon Alexander Valley.....	18
J. LOHR SEVEN OAKS Cabernet Sauvignon Paso Robles.....	15
ALTOCEDRO Malbec Uco Valley, Argentina.....	15
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

WINE DIRECTOR BUSINESS LUNCH

SPARKLING

VEUVE CLIQUOUT YELLOW LABEL BRUT Champagne.....	95
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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

SIGNATURE COCKTAILS

AL'S BLUE-CHIP MARTINI	18
Tito's Handmade Vodka, Bleu Cheese Olives, Bleu Cheese Salted Rim	
TEXAS GRAPEFRUIT MARTINI	18
Ketel One 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	19
Herradura 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	
PINK LADY	22
Komos Reposado, Fresh Lemon Juice, Cointreau, Simple Syrup, (Egg White Optional)	

SEASONAL COCKTAILS

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

MOCKTAILS

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

BEER

DEEP ELLUM DALLAS BLONDE	7
DEEP ELLUM IPA	7
SHINER BOCK	6
MILLER LITE	6
COORS LIGHT	6
MICHELOB ULTRA	6
MODELO ESPECIAL	7
EIGHT	7
STELLA ARTOIS	7
KINGSVILLE LIGHT EH! LAGER	9
KINGSVILLE CZECH STYLE LAGER	9
KINGSVILLE HEFEWEIZEN	9

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, 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."