

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
Grey Goose, Bleu Cheese Salt, Bleu Cheese Olives	
BARREL AGED OLD FASHION	20
Elijah Craig – Al's Barrel, Sugar, Angostura Bitters, Orange Bitters	
JESSE'S MARGARITA 5.0	20
Patron Reposado, Cointreau, Lime Juice, Agave, Tajin	
JUSTIFY	18
Maker's Mark, Bauchant, Martini Rossi Sweet Vermouth, Lemon	
THE GRAND MANHATTAN	21
Hennessy VS, Cointreau, Martini Rossi Sweet Vermouth, Angostura Bitters	
AGED CUBAN	18
Diplomatico Reserva, Lime, Mint, Angostura Bitters	
WATERMELON BASIL MARTINI	16
Western Son Watermelon, Lemon Juice, Basil	
TEXAS GRAPEFRUITINI	17
Ketel One Grapefruit Rose, St-Germain, Grapefruit Juice	

SEASONAL COCKTAILS

TEQUIL-A-MOCKINGBIRD	20
Casa Noble Reposado, Licor 43, Watermelon, Lime, Mint	
BLUEBONNET	19
Hendricks Grand Cabaret, Tito's, Blueberry	
CRISTAL COSMO	21
Casamigo Cristalino, White Peach-Cranberry, Cointreau, Clarified Lime	
PEACH TEA	18
Woodford Reserve, Peach, Lemon, Basil	
MANGOTINI	19
Codigo Blanco, Malibu, Mango, Lime, Tajin	
LYCHEE MARTINI	19
Haku Vodka, Soho Lychee, St. George Spiced Pear, Lime, Popping Bubbles	
DESERT FLOWER	20
Teremana Reposado, Illegal Joven, Cointreau, Aloe/Pineapple, Cucumber	
SUMMER SIPPER	19
Remy Martin VSOP, Pama Liquer, Cranberry Juice, Strawberry, Lemon	

MOCKTAILS

RITUAL MARGARITA	12
Ritual Non-Alcoholic Tequila, Lime, Orange, Sugar	
SEEDLIP SOUTHSIDE	12
Seedlip Grove 42, Lime, Mint, Sugar	

BEER

KINGSVILLE LIGHT EH! LAGER	9
KINGSVILLE CZECH STYLE LAGER	9
KINGSVILLE HEFEWEIZEN	9
DEEP ELLUM DALLAS BLONDE	7
DEEP ELLUM IPA	7
SHINER BOCK	6
MODELO ESPECIAL OR NEGRA MODELO	7
MILLER LITE	6
BUDWEISER	6
BUD LIGHT	6
COORS LIGHT	6
MICHELOB ULTRA	6
EIGHT	7
STELLA ARTOIS	7
HEINEKEN	7
DOS EQUIS LAGER	7
GUINNESS DRAUGHT	9
YUENGLING	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 CAESAR10
 Romaine, Parmesan, Sesame Lavosh
TOMATOES & MOZZARELLA12
 Avocado, Basil, Balsamic Demi
THE WEDGE10
 Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
SARAH'S CHOPPED SALAD.....12
 Iceberg, Tomato, Hard Cooked Egg, Avocado – Ranch Dressing
GREEK11
 Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB11
 Bacon, Avocado, Egg, Garlic Vinaigrette
FAT AL'S SLIM DOWN11
 Tomato, Almonds, Seasonal Fruit, Citrus Vinaigrette
BRAD'S GRILLED PEAR12
 Marcona Almonds, Manchego, Garlic Vinaigrette
AL'S SALAD29
 Hearts of Palm, Avocado, Shrimp, Crab,
 Russian or Garlic Vinaigrette
THE STEAKHOUSE SALAD.....29
 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 & CHIPS.....24
 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 TURKEY17
 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 SALAD18
 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 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 Bacon6
'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 PRAWNS24
 Mixed Greens & Honey Mustard Vinaigrette
LUMP CRAB ANGEL HAIR.....45
 Sun-Dried Tomato, Basil, White Wine Butter Sauce
RAFA'S SHRIMP & GRITS25
 Smoked Bacon, Cheddar, Creole Sauce
ATLANTIC SALMON.....26
 Israeli Couscous, Tomato Ragu, Herb-Yogurt Dressed Arugula
CHILEAN SEA BASS36
 Sautéed Spinach & Lobster Broth
ROASTED HALIBUT36
 "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 CHICKEN21
 Al's Favorite Red Potatoes, Spinach, Pan Jus
WILD BOAR BOLOGNESE20
 Linguini, Garlic Toast
ITALIAN SAUSAGE & RIGATONI.....20
 Spinach, Peas, Spicy Marinara
CHICKEN PARMESAN21
 Pan Fried, Muenster & Parmesan Cheese, Linguini,
 Choice of Marinara or Vodka Sauce
EGGPLANT PARMESAN16
 Pan Fried, Muenster & Parmesan Cheese, Angel Hair,
 Choice of Marinara or Vodka Sauce
CHICKEN PICCATA21
 Pan Roasted, Capers, Linguini & Lemon Butter Sauce, Green Beans
FREE RANGE CHICKEN ENCHILADAS20
 Poblano Brown Rice, Adobo Sauce
BEEF TENDERLOIN TACOS18
 Three Tacos, Avocado, Queso Fresco, Adobo Salsa, Corn Tortillas
CALVES LIVER25
 Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables
RICHARD'S POT ROAST26
 Whipped Potatoes, Baby Carrots, Port Wine Foie Gras Sauce
RAY'S MEATLOAF18
 Whipped Potatoes, Green Beans, Red Wine Demi-Glace

VEGAN

GRILLED PORTABELLA ENCHILADAS.....21
 Poblano Rice, Pico, Avocado, Coconut Cheese,
 Guajillo Pepper Sauce
THAI STIR FRY19
 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."