

# 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

**CALAMARI** ..... 22

Roasted Tomato Sauce, Garlic Aioli - Fried or Sautéed

## WINE BY THE GLASS — 7OZ. POUR

### SPARKLING

**DOM PERIGNON BRUT** Champagne..... 95

**VEUVE CLICQUOT 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

**ROMBAUER** Sauvignon Blanc California..... 21

**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 & WHITE

**VEUVE CLICQUOT YELLOW LABEL BRUT** Champagne..... 95

**CAKEBREAD** Chardonnay Napa Valley..... 75

### 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, Fee Foam

**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

Fraser & Thompson Whiskey, Pama Liqueur, 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 IPA** ..... 7

**SHINER BOCK**..... 6

**MODELO ESPECIAL**..... 7

**NEGRA MODELO**..... 7

**MILLER LITE**..... 6

**BUDWEISER**..... 6

**COORS LIGHT** ..... 6

**MICHELOB ULTRA**..... 6

**EIGHT**..... 7

**STELLA ARTOIS**..... 7

**DOS EQUIS LAGER**..... 7

**GUINNESS DRAUGHT** ..... 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  
**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, Coleslaw, Tartar Sauce, Malt Vinegar  
**FRIDAY: PRIME RIB** ..... 45  
Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream  
**SATURDAY & SUNDAY:**  
Chef's 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 Coleslaw, Wasabi  
**GRILLED CHICKEN**..... 18  
Ciabatta, Pepper Jack 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 Multigrain Bread  
**SMOKED SALMON NEST** ..... 24  
Soft Boiled Egg, Sourdough Croutons, Cucumber,  
Dill, Capers, Mustard Aioli

## GRILLED SPECIALTIES

*Served with Red Potatoes, Green Beans, Port Wine Foie Gras Sauce*

**FILET MIGNON** 6 oz. .... 49  
**FILET MIGNON** 10 oz. .... 62  
**NEW YORK STRIP** 16 oz. .... 77  
**COWBOY CUT RIBEYE** 22 oz. .... 85

**TRIO OF HOUSE MADE SAUCES**..... 7  
1. Port Wine Foie Gras 2. Green Peppercorn 3. Cognac Peppercorn

**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, Red Onion,  
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  
**BOLOGNESE** ..... 20  
Ground Beef & Wild Boar, Tomato Sauce, 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  
**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