

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
PRUNOTTO OCCHETTI LANGHE NEBBIOLO, Italy.....	19
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
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
Michter's Small Batch Bourbon, Sugar, Angostura Bitters, Orange Zest	
JALISCO OLD FASHIONED	19
Don Fulano 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	
PEACH PLEASE	18
Yellow Rose Whiskey, Lemon Juice, Peach Puree, Sweet Tea	

SEASONAL COCKTAILS

SPICY PINEAPPLE MARGARITA	18
Jalapeño Infused Flecha Blanco Tequila, Pineapple Juice, Fresh Lime Juice, Grand Marnier, Jalapeño Salt Rim — <i>a libation by Griff</i>	
TEQUILA SMASH	18
Casa Noble Blanco, Fresh Lemons & Limes, Honey Water, Mint, Sugar Salt Rim — <i>a libation by Ben</i>	
GIN APPLE PIE	18
Roku Gin, Apple Cider, Monin Cinnamon Syrup — <i>a libation by Chris</i>	
BLACK MANHATTAN	20
High West Double Rye, Amaro Montenegro, Ancho Reyes, Dolin Sweet Vermouth, Angostura Bitters — <i>a libation by Justin</i>	
ASPEN LYCHEE MARTINI	18
Aspen Vodka, St. George Spiced Pear, Soho Lychee, Lychee Syrup, Fresh Lime Juice, Edible Orchid Flower Garnish- <i>a libation by Danae</i>	
THE CAMPFIRE MULE	18
TX Whiskey, Fresh Lemon Juice, Maple Syrup, Ladybird Ginger Beer — <i>a libation by Jim</i>	
ZACAPA MARTINEZ	18
Zacapa No. 23 Rum, Amontillado Sherry, Heering Sherry, Dolin Sweet Vermouth, Orange Bitters — <i>a libation by Danny</i>	
F&T HOT TODDY	18
Fraser & Thompson Whiskey, Amaro Montenegro, Local Honey, Hot Water, Lemon — <i>a libation by Justice</i>	

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 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
GREEK.....11
Olives, Onion, Capers, Feta Cheese, Oregano Vinaigrette
COBB11
Bacon, Avocado, Egg, Garlic Vinaigrette
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, Coleslaw, Tartar Sauce, Malt Vinegar
FRIDAY: PRIME RIB45
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 DIP24
Pretzel Bread, Swiss, Au Jus, Horseradish Cream
ROASTED TURKEY17
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 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 Multigrain Bread
SMOKED SALMON NEST24
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 HOUSEMADE 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 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, Red Onion,
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 Ragù, Herb-Yogurt Dressed Arugula
CHILEAN SEA BASS36
Sautéed Spinach & Lobster Broth
ROASTED HALIBUT36
"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
GRILLED SEA SCALLOPS34
Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,
Cilantro & Lime Vinaigrette

LAND FARE

HERB ROASTED CHICKEN21
Red Potatoes, Spinach, Pan Jus
BOLOGNESE20
Ground Beef & Wild Boar, Tomato Sauce, 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
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, Adobe 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
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."