

WINE BY THE GLASS

7 oz. pour

SPARKLING

- DOM PÉRIGNON** Brut, Champagne, France 95
- VEUVE CLIQUOUT YELLOW LABEL** Brut, Champagne, France 40
- MOËT & CHANDON** Brut, Champagne, France 31
- ROEDERER ESTATE** Brut, Sparkling, California 20
- NICOLAS FEUILLATTE** Brut Rosé, Champagne, France 28
- JEIO** Brut, Valdobbiadene Prosecco Superiore, Italy 15
- BUDHAGIRL** Demi-Sec, Sparkling, California 16

WHITE & ROSÉ

- CLOUDY BAY** Sauvignon Blanc, New Zealand 24
- FAR NIENTE** Chardonnay, Napa Valley 30
- MER SOLEIL** Chardonnay, Santa Lucia Highlands 16
- DOMAINE LAROCHE** Chablis, France 25
- ROMBAUER** Sauvignon Blanc, California 21
- DR. LOOSEN BROS.** Riesling, Germany 14
- SANTA MARGHERITA** Pinot Grigio, Italy 18
- ROSE GOLD** Rosé, Provence 16

RED

- FLOWERS** Pinot Noir, Sonoma Coast 29
- NATIVE FLORA** Pinot Noir, Willamette Oregon 19
- STAGS' LEAP WINERY** Merlot, Napa Valley 23
- FRANK FAMILY** Cabernet Sauvignon, Napa Valley 29
- DETAILS BY SINEGAL** Cabernet Sauvignon, Sonoma county 18
- J. LOHR SEVEN OAKS** Cabernet Sauvignon, Paso Robles 15
- ALTOCEDRO** Malbec, Uco Valley, Argentina 15
- LEVIATHAN** Red Blend, California 22
- PENFOLD'S BIN 389** Cabernet-Shiraz, Barrosa Valley, Australia 29
- LES CADRANS DE LASSEGUE SAINT-ÉMILION** Merlot, France 22
- PRUNOTTO OCCHETTI LANGHE** Nebbiolo, Italy 21
- NUMANTHIA "TERMES" TORO** Tempranillo, Spain 23

COCKTAILS

SEASONAL

- TEQUILA MOCKINGBIRD** 20
Casa Noble Reposado, Licor 43,
Fresh Watermelon Juice, Fresh Lime Juice, Mint
- BREAKFAST MARTINI** 18
Hendricks, Cointreau, Orange Marmalade,
Fresh Lemon Juice,
- GOLDEN HOUR** 19
Makers Mark, St. Germain,
Fresh Lemon Juice, Ginger Ale
- LUNA AZUL MARGARITA** 19
Lalo Blanco, Rosaluna Mezcal, Pineapple Juice,
Blueberry Purée, Fresh Lime Juice, Tajin Rim
- WHITE VESPER** 20
Aspen Vodka, Monkey 47, Cointreau,
White Cranberry Juice, Fresh Lime Juice
- JALISCO OLD FASHIONED** 20
Flecha Azul Reposado, Amber Agave,
Angostura Bitters, Orange Bitters
- WESTERN FLIGHT** 19
High West Bourbon, Nonino Amaro,
Aperol, Fresh Lemon Juice
- CURIOUS GEORGE** 18
Monkey Shoulder Scotch,
Giffard Banane du Bresil, Cointreau,
Walnut & Angostura Bitters

SIGNATURE

- AL'S BLUECHIP MARTINI** 18
Tito's Handmade Vodka,
Blue Cheese Salt, Blue Cheese Olives
- BARREL AGED OLD FASHIONED** 20
Michter's Small Batch Bourbon, Sugar,
Angostura Bitters, Orange Zest
- GRAND MANHATTAN** 21
Hennessy VS, Cointreau,
Sweet Vermouth, Angostura Bitters
- PEACH PLEASE** 18
Yellow Rose Bourbon, Peach Schnapps,
Fresh Lemon Juice, Peach Purée
- JESSE'S MARGARITA** 20
Don Fulano Reposado, Jalisco Orange Liqueur,
Fresh Lime Juice, Amber Agave, Tajin Rim
- SPICED LYCHEE** 19
Haku Vodka, Soho Lychee Liqueur,
St. George Spiced Pear, Lime, Edible Wild Orchid
- BLACK CHERRY LEMON DROP** 18
Effen Black Cherry, Fresh Lemon Juice, Simple Syrup
- TEXAS GRAPEFRUITINI** 18
Ketel One, St. Germain, Fresh Lemon Juice
- ESPRESSO MARTINI** 19
Stoli Vanilla, Kahlua, Espresso

ZERO PROOF

- COCONUT PINEAPPLE COLLINS** 12
Fresh Pineapple Juice,
Coconut Purée, Soda Water
- ESPRESSO-NONTINI** 12
Seedlip Grove 42, Esspresso, Vanilla Syrup
- WATERMELON MINT COOLER** 12
Fresh Watermelon Juice, Watermelon Syrup,
Fresh Lime Juice, Mint, Soda Water
- LADYBIRD MULE** 12
Seedlip Grove 42, Cucumber Sugar,
Ladybird Ginger Beer

BEER

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

PRIME SEAFOOD STARTERS

- CHILLED SEAFOOD TOWER - THREE TIERS** 225
Twelve Oysters, Eight Tiger Prawns, Jumbo Lump Crab Meat, Poached Maine Lobster
Cocktail Sauce, Tartar Sauce, Remoulade, Horseradish, Mignonette, Lemon

- CHILLED SEAFOOD TOWER - TWO TIERS** 120
Six Oysters, Four Tiger Prawns, Jumbo Lump Crab Meat, Poached Maine Lobster
Cocktail Sauce, Tartar Sauce, Remoulade, Horseradish, Mignonette, Lemon

- CLASSIC SEAFOOD PLATTER** 28 Per Person
Tempura Tiger Prawn, Fried Calamari, Crab Cake,
Roasted Tomato Sauce, Garlic Aioli, Whole Grain Mustard Sauce,
Spiced Tomato Jam, Honey Mustard Vinaigrette, Honey Ginger Teriyaki Sauce

- EAST COAST OYSTERS BY THE DOZEN**
Raw on the Half Shell 42
Cocktail Sauce, Horseradish, Mignonette, Lemon

- Rockefeller** 50
Baked, Creamed Spinach, Panko,
Pernod Liqueur, Parmesan, Lemon

- Fried** 42
Remoulade, Garlic Aioli

- PREMIUM OSSETRA CAVIAR** 200
One Ounce, Mother of Pearl Spoon,
Egg Whites, Egg Yolks, Minced Red Onion,
Crème Fraiche, Toasted Brioche

- MUSSELS & CLAMS** 24
P.E.I. Mussels, Littleneck Clams,
White Wine, Tomato, Parsley, Garlic Bread

- TEMPURA BATTERED PRAWNS** 23
Field Greens, Honey Mustard Vinaigrette,
Honey Ginger Teriyaki Sauce

- CLASSIC SHRIMP COCKTAIL** 23
Chilled Jumbo Prawns, Lemon,
Remoulade, Cocktail Sauce

- BLACKENED PRAWNS** 23
Provençal Salad, Dressing "Louie"

- CRAB CAKES** 25
Whole Grain Mustard Sauce,
Spiced Tomato Jam

- CALAMARI** 22
Roasted Tomato Sauce, Garlic Aioli,
Sautéed or Fried

- SMOKED SALMON** 22
Sesame Lavosh, Traditional Service

- TUNA POKE** 24
Toasted Sesame, Pine Nuts, Cilantro,
Red Onion, Jalapeño, Sesame Lavosh

Please advise your server of any allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

APPETIZERS

- ESCARGOT & TORTELLINI** 23
Tomato, Prosciutto,
Brandy Cream Sauce, Garlic Bread

- TERIYAKI MARINATED QUAIL** 24
Two Grilled Quail, Roasted Mushrooms,
Coconut Rice, Pickled Ginger

- STEAK TARTARE** 29
Quail Egg, Housemade Potato Chips

- WAGYU CARPACCIO** 29
Pine Nuts, Parmesan, Extra Virgin Olive Oil
Sesame Lavosh

SOUPS

- CRAB & CORN CHOWDER** Small 12 / Large 24

- SOUP OF THE DAY** Small 9 / Large 12

SALADS

- HOUSE SALAD** 10
Field Greens, Tomato, Carrot, Radish,
Choice of Dressing
- CLASSIC CAESAR** 13
Romaine, Parmesan, Sesame Lavosh
- TOMATO & MOZZARELLA** 16
Avocado, Fresh Basil, Balsamic Demi,
Garlic Vinaigrette
- THE WEDGE** 14
Iceberg, Tomato, Bacon,
Crumbled & Creamy Danish Blue Cheese

- WARM GOAT CHEESE** 16
Field Greens, Almond Slivers, Tomato,
Green Apple, Sun-Dried Tomato Vinaigrette
- AL'S SALAD** 29
Field Greens, Hearts of Palm, Avocado,
Shrimp, Crab, Tomato, Green Beans,
Russian or Garlic Dressing
- THE CHOPPED SALAD** 16
Iceberg, Hard Boiled Egg, Tomato, Bacon,
Red Onion, Crumbled Danish Blue Cheese,
Avocado, Garlic Vinaigrette
- BRAD'S GRILLED PEAR** 16
Field Greens, Marcona Almonds,
Manchego, Garlic Vinaigrette

VEGAN

- GRILLED MUSHROOM ENCHILADAS** 28
Poblano Rice, Pico, Avocado,
Coconut Cheese, Guajillo Pepper Sauce

- THAI STIR FRY** 26
Linguini, Seitan, Bell Pepper, Onions,
Green Beans, Asparagus, Carrots

- AL'S BOWL** 26
Basmati Rice, Broccoli, Sweet Corn,
Carrots, Bell Pepper, Onion,
Spicy Garlic Ginger Thai Sauce

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SEAFOOD

- CHILEAN SEA BASS** 50
Lobster Risotto, Bianco, Citrus & Basil

- ATLANTIC SALMON** 44
Israeli Couscous, Organic Tomato Ragù,
Herb-Yogurt Dressed Arugula

- RED RIBBON** 55
Parmesan-Panko Crusted,
Smoked Mozzarella Ravioli, Tomato,
Roasted Red Pepper Sauce

- YELLOWFIN TUNA** 49
Sesame Crusted, Coconut Rice,
Avocado, Cilantro,
Grilled Pineapple-Jalapeño Salsa

- ALASKAN HALIBUT** 55/45
PREPARATION CHOICES:
Japanese Horseradish Crusted,
Shrimp Fried Rice, Tempura Prawn,
Green Mango Garnish
- or-
Mediterranean Style - Linguini, Olives,
Capers, Marinated, Fresh Basil

- SEA SCALLOPS** 44
Grilled Scallops, Roasted Cauliflower,
Wild & Coconut Rice, Cashew Butter,
Golden Raisins, Parsley & Lime Vinaigrette

LOBSTER

- SURF & TURF**
- THE GOLD STANDARD** 110
8oz. Peppercorn-Crusted Sliced Filet Mignon,
6oz. Lobster Tail, Garlic Mashed Potatoes,
Grilled Asparagus, Red Wine Demi-Glace

- CHEF LUIS' FAVORITE** 173
Chix Lobster, Shelled & Broiled with Shrimp,
Lump Crab Meat, Creole-Mustard Béchamel,
Panko Breadcrumbs, Parmesan Cheese,
8oz. Kona-Crusted Filet Mignon,
Blueberry Chipotle Sauce

- EAST COAST LIVE LOBSTER MKT**
Various Sizes, Limited Availability
Broiled or Steamed

- THERMIDOR STYLE**
EAST COAST LOBSTER MKT PRICE + 30
Shelled & Broiled with Shrimp,
Lump Crab, Creole-Mustard Béchamel,
Panko, Parmesan

- LOBSTER TAIL** 6 oz. 59 / 12 oz. 105
Broiled, Drawn Butter

LAND FARE

- FILET MIGNON** 8 oz. 59
Al's Favorite Red Potatoes, Green Beans,
Port Wine Foie Gras Sauce

- STEAK MIGUEL** 80
Sliced Center Cut Ribeye, Pimento, Onion, Jalapeño,
Green Pepper Sauce

- PRIME RIB** 20oz. 77
Limited Availability
Skillet Potatoes, Green Beans,
Au Jus, Horseradish Cream

- NORTH DAKOTA BUFFALO FILET** 9oz. 65
Grilled Seasonal Vegetables,
Al's Favorite Red Potatoes, Habanero BBQ Sauce

- AIR, LAND, & SEA** 65
Grilled Quail, Buffalo, Tiger Prawn, Grilled Scallop,
Carrots, Port Wine Foie Gras Sauce

- VEAL OSSO BUCO** 55
Mushroom Risotto,
Red Wine Demi-Glace

- CHICKEN PARMESAN** 29
Pan Fried, Linguini, Muenster, Parmesan,
Marinara or Vodka Sauce

- CHICKEN PICCATA** 29
Pan Roasted, Linguini, Capers,
Green Beans, Lemon Butter Sauce

- CALVES LIVER** 29
Pan Seared, Sautéed Onions, Roma Tomatoes,
Grilled Seasonal Vegetables, Jalapeño

GRILLED SPECIALTIES

- FILET MIGNON** 10 oz. 62

- BONE-IN FILET MIGNON** 16 oz. 120

- NEW YORK STRIP** 16 oz. 77

- TOMAHAWK RIBEYE** 28 oz. 145

- VEAL CHOP** 16 oz. 69

- COLORADO LAMB CHOPS** 99
Two Double-Bone Chops, Mint Jelly

- BERKSHIRE PORK CHOPS** 2 - 10 oz. 43

- ATLANTIC SALMON FILET** 12 oz. 40

- DRY-AGED**

- COWBOY CUT RIBEYE** 22 oz. 85

- PORTERHOUSE** 30 oz. 145

- AMERICAN WAGYU**

- FILET MIGNON** 8 oz. 87

- NEW YORK STRIP** 16 oz. 93

- JAPANESE WAGYU**

- MIYAZAKI A5** 35 per oz.
4 Ounce Minimum

- HOKKAIDO STRIP** 12 oz. 225

PERSONALIZE YOUR STEAK

- SCAMPI SAUCE & TIGER PRAWNS** 29
Three Prawns, Butter, Garlic,
White Wine, Tomato, Basil

- LOBSTER THERMIDOR** 40
Shelled & Broiled with Shrimp,
Lump Crab, Creole-Mustard Béchamel,
Parmesan, Panko

- ROASTED GARLIC CRUSTED** 5

- BLACK PEPPERCORN CRUSTED** 5

- HORSERADISH CRUSTED** 5

- DANISH BLUE CHEESE CRUSTED** 5

- JUMBO LUMP CRAB & ANGEL HAIR** 39
Butter, Garlic, White Wine, Sun-Dried Tomato, Basil

- DIANE SAUCE & BLACK TRUFFLE** 39
Butter, Shallots, Garlic, Brandy Cream, Mushrooms

- OSCAR STYLE** 40
Béarnaise, Jumbo Lump Crab, Asparagus

- KONA CRUSTED** 12
Blueberry Chipotle Sauce

- BLACK TRUFFLE BUTTER** 10

- HOUSEMADE SAUCE TRIO** 7
Port Wine Foie Gras
Green Peppercorn
Cognac Peppercorn

SIDES

- BRUSSELS SPROUTS** 12
Bacon, Sriracha Maple Soy Glaze

- SAUTÉED SPINACH** 10
Garlic & Olive Oil

- CREAMED SPINACH** 10

- BROCCOLI** 12
Harissa Aioli, Crispy Onions

- ASPARAGUS** 14
Red Wine Vinaigrette,
Cumin Crumble

- CARROTS** 12
Orange-Honey Glaze

- GREEN BEANS** 14
Sautéed Garlic, Lemon

- ROASTED MUSHROOMS** 14
Balsamic, Shallots, Garlic

- LOBSTER MAC & CHEESE** 25
Béchamel, Gruyère, Cheddar,
Crumble Topping

- MACARONI & CHEESE** 12

- LOBSTER RISOTTO** 19

- MUSHROOM RISOTTO** 15

- BAKED POTATO** 11

- SIGNATURE POTATOES** 14
Gruyère, Cheddar & Bacon

- FRENCH FRIES** 10

- GARLIC MASHED RED POTATOES** 10

- SKILLET POTATOES** 12
Sautéed Onions, Herb Dressing

- WHIPPED SWEET POTATOES** 10

- LINGUINI BOLOGNESE** 16
Beef & Wild Boar

- CREAMED CORN** 10

- SHOESTRING ONIONS** 12

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