

# WINE BY THE GLASS

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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 22
- NICOLAS FEUILLATTE** Brut Rosé, Champagne, France 29
- 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 15
- SANTA MARGHERITA** Pinot Grigio, Italy 19
- ROSE GOLD** Rosé, Provence 17

## 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 16
- ALTOCEDRO** Malbec, Uco Valley, Argentina 16
- LEVIATHAN** Red Blend, California 22
- CASTELLO BANFI POGGIO ALLE MURA** Rosso Di Montalcino, Italy 23
- LES CADRANS DE LASSÈGUE SAINT-ÉMILION** Merlot, France 23
- PRUNOTTO OCCHETTI LANGHE** Nebbiolo, Italy 21
- NUMANTHIA "TERMES" TORO** Tempranillo, Spain 23

# COCKTAILS

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## SEASONAL

### SPICED PEAR MARGARITA 20

Casa Noble Reposado Tequila,  
St. George Spiced Pear,  
Pear Juice, Honey, Lemon

### FROSTED POINSETTIA 19

Aspen Vodka, Cranberry Syrup,  
Fresh Lemon Juice, Prosecco

### IN THE NICK OF THYME 18

Makers Mark Bourbon, Apple Cider,  
Lemon, Fresh Thyme, Cardamon Bitters

### ORANGE FROST 22

Michter's Rye Whiskey,  
Fresh Squeezed Orange Juice,  
Lemon, Maple Syrup, All Spice

### BEES KNEES 18

Barr Hill Gin, Barr Hill Honey Syrup, Lemon

### JALISCO OLD FASHIONED 20

Flecha Azul Reposado Tequila, Amber Agave,  
Angostura Bitters, Orange Bitters

### BLOOD ORANGE SMASH 21

Glennfiddich 14 yr. Scotch,  
Fruitful Blood Orange, Lemon

## ZERO PROOF

### CRANBERRY PUNCH 12

Cranberry Juice, Cranberry Syrup, Sprite

### WATERMELON MINT COOLER 12

Fresh Watermelon Juice, Watermelon Syrup,  
Fresh Lime Juice, Mint, Soda Water

### APPLE GINGER MULE 12

Seedlip Grove 42, Apple Cider, Lemon,  
Cinnamon, Ladybird Ginger Beer

### ESPRESSO-NONTINI 12

Seedlip Grove 42, Espresso, Vanilla Syrup

## SIGNATURE

### AL'S BLUECHIP MARTINI 18

Tito's Handmade Vodka,  
Blue Cheese Salt, Blue Cheese Olives

### BARREL AGED OLD FASHIONED 20

Buffalo Trace Bourbon, Sugar, Angostura,  
Orange Zest, Luxardo Cherry

### UPTOWN MANHATTAN 21

Elijah Craig "Private Barrel" Bourbon, Cointreau,  
Sweet Vermouth, Angostura Bitters

### PEACH PLEASE 18

Yellow Rose Bourbon, Peach Schnapps,  
Fresh Lemon Juice, Peach Purée

### JESSE'S MARGARITA 20

Casamigos Reposado Tequila, Grand Marnier,  
Fresh Lime Juice, Amber Agave

### SPICED LYCHEE 19

Haku Vodka, Soho Lychee Liqueur,  
St. George Spiced Pear, Lime, Edible Wild Orchid

### BLACK CHERRY LEMON DROP 18

Effen Black Cherry Vodka, Fresh Lemon Juice,  
Simple Syrup

### TEXAS GRAPEFRUITINI 19

Ketel One Vodka, St. Germain,  
Fresh Grapefruit Juice

### WATERMELON BASIL MARTINI 18

Western Son Watermelon Vodka,  
Fresh Lemon Juice, Basil

### ESPRESSO MARTINI 19

Stoli Vanilla Vodka, Mr. Black, Espresso

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## 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

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## 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 29 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 43

Cocktail Sauce, Horseradish, Mignonette, Lemon

### Rockefeller 50

Baked, Creamed Spinach, Panko,  
Pernod Liqueur, Parmesan, Lemon

### Fried 43

Remoulade, Garlic Aioli

## PREMIUM OSSETRA CAVIAR 200

One Ounce, Mother of Pearl Spoon,  
Egg Whites, Egg Yolks, Minced Red Onion,  
Crème Fraîche, Toasted Brioche

### MUSSELS & CLAMS 25

P.E.I. Mussels, Littleneck Clams,  
White Wine, Tomato, Parsley, Garlic Bread

### TEMPURA BATTERED PRAWNS 24

Field Greens, Honey Mustard Vinaigrette,  
Honey Ginger Teriyaki Sauce

### CLASSIC SHRIMP COCKTAIL 24

Chilled Jumbo Prawns, Lemon,  
Remoulade, Cocktail Sauce

### BLACKENED PRAWNS 24

Provençal Salad, Dressing "Louie"

### CRAB CAKES 26

Whole Grain Mustard Sauce,  
Spiced Tomato Jam

### CALAMARI 23

Roasted Tomato Sauce, Garlic Aioli,  
*Sautéed or Fried*

### SMOKED SALMON 23

Sesame Lavosh, Traditional Service

### TUNA POKE 25

Toasted Sesame, Pine Nuts, Cilantro,  
Red Onion, Jalapeño, Sesame Lavosh

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## APPETIZERS

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**ESCARGOT & TORTELLINI 24**

Tomato, Prosciutto,  
Cream Sauce, Garlic Bread

**TERIYAKI MARINATED QUAIL 25**

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

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## SOUPS

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**CRAB & CORN CHOWDER Small 12 / Large 24****SOUP OF THE DAY Small 9 / Large 12**

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## SALADS

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**HOUSE SALAD 11**

Field Greens, Tomato, Carrot, Radish,  
Choice of Dressing

**CLASSIC CAESAR 14**

Romaine, Parmesan, Sesame Lavosh

**TOMATO & MOZZARELLA 17**

Avocado, Fresh Basil, Balsamic Demi,  
Garlic Vinaigrette

**THE WEDGE 15**

Iceberg, Tomato, Bacon,  
Crumbled & Creamy Danish Blue Cheese

**WARM GOAT CHEESE 17**

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 17**

Iceberg, Hard Boiled Egg, Tomato, Bacon,  
Red Onion, Crumbled Danish Blue Cheese,  
Avocado, Garlic Vinaigrette

**BRAD'S GRILLED PEAR 17**

Field Greens, Marcona Almonds,  
Manchego, Citrus Vinaigrette

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## VEGAN

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**GRILLED MUSHROOM ENCHILADAS 29**

Poblano Rice, Pico, Avocado,  
Coconut Cheese, Guajillo Pepper Sauce

**THAI STIR FRY 27**

Linguini, Seitan, Bell Pepper, Onions,  
Broccoli, Green Beans, Asparagus, Carrots

**AL'S BOWL 27**

Basmati Rice, Broccoli, Sweet Corn,  
Carrots, Bell Pepper, Onion,  
Spicy Garlic Ginger Thai Sauce

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## SEAFOOD

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### CHILEAN SEA BASS 57

Lobster Risotto, Bianco, Citrus & Basil

### ATLANTIC SALMON 45

Israeli Couscous, Organic Tomato Ragu,  
Herb-Yogurt Dressed Arugula

### RED SNAPPER 56

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 56/46

PREPARATION CHOICES:

Japanese Horseradish Crusted,  
Shrimp Fried Rice, Tempura Prawn,  
Green Mango Garnish

-or-

Mediterranean Style - Linguini, Olives,  
Capers, Marinara, Fresh Basil

### SEA SCALLOPS 45

Grilled Scallops, Roasted Cauliflower,  
Wild & Coconut Rice, Cashew Butter,  
Golden Raisins, Parsley & Lime Vinaigrette

## LOBSTER

### SURF & TURF

#### THE GOLD STANDARD 112

8oz. Peppercorn-Crusted Sliced Filet Mignon,  
6oz. Lobster Tail, Garlic Mashed Potatoes,  
Grilled Asparagus, Red Wine Demi-Glace

#### CHEF LUIS' FAVORITE 174

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 + 32  
Shelled & Broiled with Shrimp,  
Lump Crab, Creole-Mustard Béchamel,  
Panko, Parmesan

#### LOBSTER TAIL 6 oz. 60 / 12 oz. 110

Broiled, Drawn Butter

## LAND FARE

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### FILET MIGNON 8 oz. 59

Al's Favorite Red Potatoes, Green Beans,  
Port Wine Foie Gras Sauce

### STEAK MIGUEL 82

Sliced Center Cut Ribeye, Pimento, Onion, Jalapeño,  
Green Peppercorn Sauce

### PRIME RIB 20oz. MKT

*Limited Availability*

Skillet Potatoes, Green Beans,  
Au Jus, Horseradish Cream

### NORTH DAKOTA BUFFALO FILET 9oz. 67

Grilled Seasonal Vegetables,  
Al's Favorite Red Potatoes, Habanero BBQ Sauce

### AIR, LAND, & SEA 67

Grilled Quail, Buffalo, Tiger Prawn, Grilled Scallop,  
Overcooked Carrots, Port Wine Foie Gras Sauce

### VEAL OSSO BUCO 56

Mushroom Risotto,  
Red Wine Demi-Glace

### CHICKEN PARMESAN 30

Pan Fried, Linguini, Muenster, Parmesan,  
Marinara or Vodka Sauce

### CHICKEN PICCATA 30

Pan Roasted, Linguini, Capers,  
Green Beans, Lemon Butter Sauce

### CALVES LIVER 30

Pan Seared, Sautéed Onions, Roma Tomatoes,  
Grilled Seasonal Vegetables, Jalapeño

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## GRILLED SPECIALTIES

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**FILET MIGNON 10 oz.** 63

**BONE-IN FILET MIGNON 16 oz.** 122

**NEW YORK STRIP 16 oz.** 78

**TOMAHAWK RIBEYE 28 oz.** 146

**VEAL CHOP 16 oz.** 70

**COLORADO LAMB CHOPS** 99

Two Double-Bone Chops, Mint Jelly

**BERKSHIRE PORK CHOPS 2 - 10 oz.** 44

**ATLANTIC SALMON FILET 12 oz.** 42

**DRY-AGED**

**COWBOY CUT RIBEYE 22 oz.** 86

**PORTERHOUSE 30 oz.** 146

**AMERICAN WAGYU**

**FILET MIGNON 8 oz.** 88

**NEW YORK STRIP 16 oz.** 94

**JAPANESE WAGYU**

**MIYAZAKI A5** 36 per oz.

4 Ounce Minimum

**HOKKAIDO STRIP 12 oz.** 225

## PERSONALIZE YOUR STEAK

**SCAMPI SAUCE & TIGER PRAWNS** 30

Three Prawns, Butter, Garlic,  
White Wine, Tomato, Basil

**LOBSTER THERMIDOR** 42

Shelled & Broiled with Shrimp,  
Lump Crab, Creole-Mustard Béchamel,  
Parmesan, Panko

**ROASTED GARLIC CRUSTED** 6

**BLACK PEPPERCORN CRUSTED** 6

**HORSERADISH CRUSTED** 6

**DANISH BLUE CHEESE CRUSTED** 6

**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** 42

Béarnaise, Jumbo Lump Crab, Asparagus

**KONA CRUSTED** 13

Blueberry Chipotle Sauce

**BLACK TRUFFLE BUTTER** 12

**HOUSEMADE SAUCE TRIO** 8

Port Wine Foie Gras

Green Peppercorn

Cognac Peppercorn

## SIDES

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**BRUSSELS SPROUTS** 14

Bacon, Sriracha Maple Soy Glaze

**SAUTÉED SPINACH** 12

Garlic & Olive Oil

**CREAMED SPINACH** 14

**BROCCOLI** 14

Harissa Aioli, Crispy Onions

**ASPARAGUS** 14

Red Wine Vinaigrette,  
Cumin Crumble

**CARROTS** 12

Overcooked, Orange-Honey Glaze

**GREEN BEANS** 14

Sautéed Garlic,  
Chili Flakes, Lemon

**ROASTED MUSHROOMS** 14

Balsamic, Shallots, Garlic

**LOBSTER MAC & CHEESE** 26

Béchamel, Gruyère, Cheddar,  
Crumble Topping

**MACARONI & CHEESE** 14

**LOBSTER RISOTTO** 20

**MUSHROOM RISOTTO** 16

**BAKED POTATO** 12

**SIGNATURE POTATOES** 15

Gruyère, Cheddar & Bacon

**FRENCH FRIES** 10

**GARLIC MASHED RED POTATOES** 12

**SKILLET POTATOES** 14

Sautéed Onions, Herb Dressing

**WHIPPED SWEET POTATOES** 12

**LINGUINI BOLOGNESE** 18

Beef & Wild Boar

**CREAMED CORN** 12

**SHOESTRING ONIONS** 12

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