

# THREE COURSE DINNER

## FIRST COURSE

### CUP OF SOUP

Crab Corn Chowder or Soup of the Day

### BRAD'S GRILLED PEAR SALAD

Mixed Greens, Marcona Almonds, Manchego,  
Garlic Vinaigrette

### CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

### TUNA "POKE"

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

## MAIN COURSE

### RED SNAPPER

Parmesan Panko Crust, Smoked Mozzarella Ravioli,  
Tomatoes, Roasted Red Pepper Cream

### GRILLED SEA SCALLOPS

Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins,  
Cilantro and Lime Vinaigrette

### CHICKEN PICCATA

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

### STEAK FRITES

6oz Sliced Beef Tenderloin, Horseradish Parmesan Frites,  
Choice of Maitre d'&#39;Hôtel Butter, Voodoo Butter, or Bearnaise Sauce

### PRIME RIB (UPGRADE FOR \$65)

Mashed Potatoes, Green Beans, Au Ju, Horseradish Cream

## DESSERT COURSE

### AL'S FAMOUS COCONUT CREAM PIE

### KEY LIME PIE

### TEXAS PECAN PIE

# THREE COURSE LUNCH

## FIRST COURSE

CUP OF SOUP OR CLASSIC CAESAR

## MAIN COURSE

### PRIME RIB FRENCH DIP

Pretzel Bread, Swiss, Au Jus,  
Horseradish Cream

### ROASTED TURKEY SANDWICH

Ciabatta, Swiss Cheese, Lettuce,  
Tomato, Chipotle Mayonnaise

### YELLOWFIN TUNA SANDWICH

Whole Wheat, Wasabi,  
Citrus Sesame Coleslaw,

### GRILLED CHICKEN SANDWICH

Ciabatta, Pepper Jack Cheese,  
Bacon, Avocado

### CHICKEN SALAD SANDWICH

Open Faced Jalapeño Cheddar Toast,  
Cherry Tomatoes, Fresh Herbs,  
Roasted Poblano Mayonnaise

### TEXAS WAGYU CHEESEBURGER

Brioche Bun, Cheddar, LTO,  
Secret Sauce, Pickle Spear, Fries

### ALAN'S TRADITIONAL EGGS BENEDICT

English Muffin, Hollandaise, Skillet Potatoes

### SMOKED SALMON NEST

Soft Boiled Egg, Sourdough Croutons,  
Cucumber, Dill, Capers, Mustard Aioli

### TEXAS WAGYU CHOPPED STEAK

On the Side: Tomato, Spinach,  
Blue Cheese, Grilled Onion, Jalapeño

### 'THE ARNOLD'

Blackened Chicken Breast,  
Baked Potato, Roasted Tomato Salsa

### ATLANTIC SALMON

Israeli Couscous, Tomato Ragù,  
Herb-Yogurt Dressed Arugula

### HERB ROASTED CHICKEN

Red Potatoes, Spinach, Pan Jus

### BOLOGNESE

Ground Beef & Wild Boar,  
Tomato Sauce, Linguini,  
Garlic Toast

### ITALIAN SAUSAGE & RIGATONI

Spinach, Peas,  
Spicy Marinara

### CHICKEN PICCATA

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

### VEGAN THAI STIR FRY

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

## DESSERT COURSE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE

TEXAS PECAN PIE

# STUDENT LUNCH

## **BOLOGNESE**

Ground Beef & Wild Boar, Tomato Sauce,  
Linguini, Garlic Toast

## **ITALIAN SAUSAGE & RIGATONI**

Spinach, Peas, Spicy Marinara

## **CHICKEN PARMESAN**

Pan Fried, Muenster & Parmesan Cheese, Linguini,  
Choice of Marinara or Vodka Sauce

## **CHICKEN PICCATA**

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

## **BEEF TENDERLOIN TACOS**

Three Tacos, Avocado, Queso Fresco,  
Adobe Salsa, Corn Tortillas

## **GRILLED CHICKEN SANDWICH**

Ciabatta, Pepper Jack Cheese, Bacon, Avocado

## **PETITE STEAK FRITES**

Sliced 5oz Beef Tenderloin, House Fries,  
Choice of Sauce