

APPETIZERS

EAST COAST OYSTERS BY THE DOZEN

Raw Half Shell - Traditional Set Up 43
Rockefeller Style 50
Fried 43

SHRIMP & MANGO CEVICHE 19
Cilantro Lime Marinade, Tomato, Onion, Jalapeño

STEAK TARTARE 29
Quail Egg, Housemade Potato Chips

ESCARGOT & TORTELLINI 24
Tomato, Prosciutto, Cream Sauce, Garlic Bread

CRAB CAKES 26
Whole Grain Mustard, Spiced Tomato Jam

CALAMARI 23
Roasted Tomato Sauce, Garlic Aioli
Fried or Sautéed

SOUPS

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

SALADS

ADD YOUR CHOICE OF PROTEIN TO ANY SALAD		
CHICKEN BREAST 12	LOBSTER 39	SALMON 16
BEEF TENDERLOIN 19	TUNA 18	LUMP CRAB 30
JUMBO PRAWNS 22	SEITAN 10	

HOUSE 9
Field Greens, Tomato, Carrot, Radish, Choice of Dressing

CLASSIC CAESAR 11
Romaine, Parmesan, Sesame Lavosh

TOMATO & MOZZARELLA 13
Avocado, Fresh Basil, Balsamic Demi

THE WEDGE 11
Iceberg, Bacon, Tomato,
Crumbled & Creamy Danish Blue Cheese

SARAH'S CHOPPED 13
Iceberg, Tomato, Hard Boiled Egg, Avocado, Ranch Dressing

GREEK 12
Romaine, Kalamata Olives, Red Onion, Capers,
Feta, Oregano Vinaigrette, Sesame Lavosh

COBB 12
Iceberg, Bacon, Tomato, Danish Blue Cheese Crumbles,
Avocado, Hard Boiled Egg, Garlic Vinaigrette

SLIM DOWN 12
Field Greens, Almonds, Seasonal Fruit, Citrus Vinaigrette

BRAD'S GRILLED PEAR 13
Field Greens, Marcona Almonds, Manchego, Citrus Vinaigrette

AL'S SALAD 29
Field Greens, Hearts of Palm, Avocado, Shrimp, Crab,
Tomato, Green Beans, Russian or Garlic Vinaigrette

THE STEAKHOUSE 29
Field Greens, Beef Tenderloin, Candied Walnuts,
Tomato, Danish Blue Cheese, Teriyaki Vinaigrette

TACO SALAD 29
Beef, Tortilla Chips, Roasted Corn, Black Beans,
Poblano, Pico de Gallo, Guacamole, Crème Fraîche,
Queso Fresco, Garlic Vinaigrette

SANDWICHES

Choice of Caesar Salad, Housemade Chips, or French Fries

PRIME RIB FRENCH DIP 25
Pretzel Bread, Swiss, Horseradish Cream, Au Jus

ROASTED TURKEY 18
Ciabatta, Swiss, Lettuce, Tomato, Red Onion, Chipotle Mayonnaise

YELLOWFIN TUNA 22
Whole Wheat, Citrus Sesame Coleslaw, Wasabi

GRILLED CHICKEN 19
Ciabatta, Pepper Jack, Bacon, Avocado,
Lettuce, Tomato, Red Onion

CHICKEN SALAD 19
Open Faced Jalapeño-Cheddar Toast,
Roasted Poblano, Tomato, Mayonnaise, Fresh Herbs

TEXAS WAGYU CHEESEBURGER 18
Brioche Bun, Cheddar, Lettuce, Tomato, Red Onion,
Secret Sauce, Pickle Spear, French Fries
add Fried Egg or Applewood Bacon 3

WEEKLY SPECIALS

MONDAY: BEEF STROGANOFF 21
Pappardelle, Mushrooms, Sour Cream

TUESDAY: WAGYU MEATBALLS 21
Linguini, Marinara, Garlic Toast

WEDNESDAY: CHICKEN FRIED CHICKEN 21
Garlic Mashed Potatoes, Jalapeño Gravy, Green Beans, Biscuit

THURSDAY: FISH & CHIPS 25
Tempura Battered, Coleslaw, Tartar Sauce, Malt Vinegar

FRIDAY: PRIME RIB MKT
Skillet Potatoes, Green Beans, Au Jus & Horseradish Cream

SATURDAY & SUNDAY
Chef's Brunch Special

SEAFOOD

TUNA POKE 30
Toasted Sesame, Pine Nuts, Cilantro, Jalapeño,
Red Onion, Mango, Coconut Basmati Rice

YELLOWFIN TUNA 35
Sesame Crusted, Avocado, Cilantro,
Grilled Pineapple-Jalapeño Salsa, Coconut Rice

TEMPURA BATTERED PRAWNS 25
Field Greens, Honey Mustard Vinaigrette

LUMP CRAB ANGEL HAIR 46
Sun-Dried Tomato, Basil,
White Wine Butter Sauce

RAFA'S SHRIMP & GRITS 26
Smoked Bacon, Cheddar, Creole Sauce

LAND FARE

TEXAS WAGYU CHOPPED STEAK 23
Sliced Tomato, Spinach,
Danish Blue Cheese Crumbles,
Caramelized Onion & Jalapeño
add Fried Egg or Applewood Bacon 3

THE ARNOLD 21
Blackened Chicken Breast,
Baked Potato, Roasted Tomato Salsa

HERB ROASTED CHICKEN 22
Al's Favorite Red Potatoes, Spinach, Pan Jus

BOLOGNESE 21
Ground Beef & Wild Boar,
Tomato Sauce, Linguini, Garlic Toast

ITALIAN SAUSAGE & RIGATONI 21
Spinach, Peas, Spicy Marinara

CHICKEN PARMESAN 22
Pan Fried, Linguini, Muenster, Parmesan,
Choice of Marinara or Vodka Sauce

CHICKEN PICCATA 22
Pan Roasted, Linguini, Capers,
Lemon Butter Sauce, Green Beans

ATLANTIC SALMON 27
Israeli Couscous, Tomato Ragu,
Herb-Yogurt Dressed Arugula

CHILEAN SEA BASS 37
Sautéed Spinach & Lobster Broth

ALASKAN HALIBUT 37
Mediterranean Style - Linguini, Olives,
Capers, Marinara, Fresh Basil

SEA SCALLOPS 35
Roasted Cauliflower, Cashew Butter,
Wild & Coconut Rice, Golden Raisins,
Parsley & Lime Vinaigrette

RED SNAPPER TACOS 32
Three Tacos, Pico de Gallo, Avocado,
Mexican Slaw, Chipotle Aioli,
Corn Tortillas, Street Corn

BLACKENED PORK CHOP 25
Avocado, Black Bean, Pico de Gallo,
Cucumber Radish Slaw

POWER BOWL 29
Teriyaki Beef Tenderloin
or Grilled Salmon, Mixed Berries,
Mango, Avocado, Sweet Potatoes

CHICKEN ENCHILADAS 21
Poblano Basmati Rice, Adobo Sauce

BEEF TENDERLOIN TACOS 19
Three Tacos, Avocado, Queso Fresco,
Adobo Salsa, Corn Tortillas

CALVES LIVER 26
Pan Seared, Sautéed Onions, Jalapeño,
Roma Tomatoes, Grilled Vegetables

RICHARD'S POT ROAST 27
Whipped Potatoes, Overcooked Carrots,
Red Wine Demi-Glace

RAY'S MEATLOAF 19
Whipped Potatoes, Green Beans,
Mushroom Marsala Sauce

STEAKS

FILET MIGNON 6 oz. 49
FILET MIGNON 10 oz. 63
NEW YORK STRIP 16 oz. 78
COWBOY CUT RIBEYE
DRY-AGED 22 oz. 86

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

STEAK FRITES 8 oz. 45
Served with Horseradish Parmesan Fries,
Voodoo Butter, or Maitre D'Hôtel Butter

EGG DISHES

ALAN'S EGGS BENEDICT 19
English Muffin, Ham, Hollandaise,
Skillet Potatoes

HUEVOS RANCHEROS 22
Two Fried Eggs, Diced Beef Tenderloin,
Queso Fresco, Black Beans, Avocado,
Pico de Gallo, Salsa Casera,
Housemade Corn Tortillas

VEGAN

GRILLED MUSHROOM ENCHILADAS 23
Poblano Rice, Pico, Avocado,
Coconut Cheese, Guajillo Pepper Sauce

THAI STIR FRY 21
Linguini, Seitan, Bell Pepper, Onions,
Broccoli, Green Beans, Asparagus, Carrots

SMOKED SALMON NEST 25
Soft Boiled Egg, Sourdough Croutons,
Cucumber, Dill, Capers, Creole Mustard Aioli

AVOCADO TOAST & POACHED EGGS 21
Multigrain Bread, Arugula-Herb Salad,
Pickled Red Onion

AL'S BOWL 27
Basmati Rice, Broccoli, Sweet Corn,
Carrots, Bell Pepper, Onion,
Spicy Garlic Ginger Thai Sauce

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.

SATURDAY & SUNDAY BRUNCH

SERVED 11:00AM – 2:00PM

ASSORTED BRUNCH BREAD 7

First Basket Complimentary

SEASONAL FRUIT 15

Whipped Ricotta, Marcona Almonds, Mint, Honey

MAMA LAVERNE’S CHICKEN & WAFFLES 20

Grand Marnier Brown Sugar Butter, Maple Syrup

Add Jalapeño Gravy 3

AMERICAN BREAKFAST 16

Two Eggs Any Style, Skillet Potatoes, Gravy,
Sourdough Toast, Choice of Gruyère Sausage or Bacon

CARNE ASADA 49

Beef Tenderloin 8oz., Two Eggs Any Style,
Avocado, Pico de Gallo, Queso Fresco, Salsa Casera, Corn Tortillas

BRIOCHE FRENCH TOAST 16

Caramelized Bananas, Blackberries, Fresh Whipped Cream

BISCUITS & ITALIAN SAUSAGE GRAVY 18

Two Poached Eggs

BRUNCH COCKTAILS

CRANBERRY PALOMA 17

Lalo Blanco Tequila, Aperol, Cranberry,
Fresh Squeezed Grapefruit & Lime

HUGO SPRITZ 17

St. Germain, Prosecco, Lemon

KEYLIME TINI 18

Botanist Gin, Licor 43, Fresh Lime Juice, Vanilla, Half & Half

WINE BY THE GLASS

7 oz. pour

SPARKLING

DOM PÉRIGNON Brut, Champagne, France, *Coravin Pour* 95

VEUVE CLICQUOT YELLOW LABEL Brut, Champagne, France 40

MOËT & CHANDON Brut, Champagne, France 31

NICOLAS FEUILLATTE Brut Rosé, Champagne, France 29

ROEDERER ESTATE Brut, Sparkling, California 22

BUDHAGIRL Demi-Sec, Sparkling, California 16

JEIO Brut, Valdobbiadene Prosecco Superiore, Italy 15

WHITE & ROSÉ

DOMAINE DELAPORTE Sancerre, France 30

CLOUDY BAY Sauvignon Blanc, New Zealand 24

ROMBAUER Sauvignon Blanc, California 21

DOMAINE LAROCHE Chablis, France 25

FAR NIENTE Chardonnay, Napa Valley 30

LINGUA FRANCA Chardonnay, Willamette, Oregon 18

SANTA MARGHERITA Pinot Grigio, Italy 19

ROSE GOLD Rosé, Provence 17

DR. LOOSEN BROS. Riesling, Germany 15

RED

SILVER OAK Cabernet Sauvignon, Alexander Valley, *Coravin Pour* 45

FRANK FAMILY Cabernet Sauvignon, Napa Valley 29

DETAILS BY SINEGAL Cabernet Sauvignon, Sonoma County 18

KUNDE Cabernet Sauvignon, Sonoma Valley 16

LEVIATHAN Red Blend, California 22

FRANCOIS CARILLON Bourgogne, Burgundy France 33

FLOWERS Pinot Noir, Sonoma Coast 29

NATIVE FLORA Pinot Noir, Willamette, Oregon 19

LES CADRANS DE LASSÈGUE SAINT-ÉMILION Merlot, France 23

STAGS’ LEAP WINERY Merlot, Napa Valley 23

CASTELLO BANFI POGGIO ALLE MURA Rosso Di Montalcino, Italy 23

PRUNOTTO OCCHETTI LANGHE Nebbiolo, Italy 21

NUMANTHIA “TERMES” TORO Tempranillo, Spain 23

ALTOCEDRO Malbec, Uco Valley, Argentina 16

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SIGNATURE COCKTAILS

AL’S BLUECHIP MARTINI 19

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

PEACH TEA, PLEASE 18

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

JESSE’S MARGARITA 20

Don Fulano 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

Svedka Vanilla Vodka, Mr. Black, Espresso

CLASSIC COCKTAILS

BARREL AGED OLD FASHIONED 20

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

MANHATTAN 21

Elijah Craig “Private Barrel” Bourbon,
Sweet Vermouth, Angostura Bitters

VESPER 18

Wheatly Vodka, Hendricks, Lillet Blanc

SAZERAC 20

High West Double Rye Whiskey, Herbsaint,
Peychaud’s Bitters, Sugar, Lemon Twist

SEASONAL COCKTAILS

JALAPEÑO’S KISS 20

Casa Noble Reposado Tequila, Jalapeño ,
Mint, Mineral Water, Amber Agave

STRAWBERRY TERRACE 19

Casamigos Reposado Tequila, Cointreau, Strawberry
Fresh Lime, Cucumber, Tajín

FARMER’S LEMONDADE 18

Frey Ranch Bourbon, Fresh Lemon Juice,
Honey Syrup, Angostura Bitters

MANGO MARGARITA 20

Flecha Azul Reposado, Cointreau, Mango Purée,
Fresh Lime Juice, Tajín

OAK & VINE 18

Maker’s Mark, Fresh Lemon Juice, Fee Foam, Red Wine

LIMONCELLO SPRITZ 20

Caravella Limoncello, Roederer Estate Brut Sparkling

BLACKBERRY BRAMBLE 18

Tanquery Gin, Chambord, Blackberries, Fresh Lemon Juice

ZERO PROOF

TROPICAL FIZZ 12

Mango Purée, Pineapple Juice, Coconut Purée,
Fresh Lime Juice, Tajín

CUCUMBER MULE 12

Seedlip Grove 42, Fresh Cucumber, Fresh Lime Juice, Ginger Ale

BEER

KINGSVILLE COLLECTION PINT 9

LIGHT EH! LAGER, CZECH STYLE LAGER, HEFEWEIZEN, HAZY IPA

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 Non Alcoholic 6