

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

COCKTAILS

SEASONAL

JALAPEÑO'S KISS 20

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

STRAWBERRY TERRACE 19

La Pulga Blanco Tequila, Cointreau, Fresh Lime Juice, Strawberry, Cucumber, Tajín

FARMER'S LEMONADE 18

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

MANGO MARGARITA 20

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

OAK & VINE 18

Maker's Mark Bourbon, Fresh Lemon Juice, Fee Foam, Red Wine

LIMONCELLO SPRITZ 20

Caravella Limoncello, Roederer Estate Brut Sparkling

BLACKBERRY BRAMBLE 18

Bombay Sapphire Gin, Chambord, Blackberries, Fresh Lemon Juice

CLASSIC

OLD FASHIONED 20

Elijah Craig "Private Barrel" Bourbon, Sugar, Angostura Bitters, Orange Bitters, Aged Whiskey Bitters

MANHATTAN 21

Buffalo Trace Bourbon, Sweet Vermouth, Angostura Bitters

VESPER 18

Wheatley Vodka, Hendricks Gin, Lillet Blanc

SAZERAC 20

Old Forrester Rye Whiskey, Herbsaint, Peychaud's Bitters, Sugar, Twist

SIGNATURE COCKTAILS

AL'S BLUECHIP MARTINI 19

Grey Goose Vodka, Blue Cheese Salt, Blue Cheese Olives

PEACH TEA, PLEASE 18

High West Bourbon, Peach Schnapps, Fresh Lemon Juice, Peach Purée, Tea

JESSE'S MARGARITA 20

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

SPICED LYCHEE 19

Haku Vodka, Soho Lychee Liqueur, St. George Spiced Pear, Lime, Popping Bubbles

BLACK CHERRY LEMON DROP 18

Effen Black Cherry Vodka, Fresh Lemon Juice, Simple Syrup

TEXAS GRAPEFRUITINI 19

Ketel One Grapefruit Rose Vodka, St. Germain, Fresh Grapefruit Juice

WATERMELON BASIL MARTINI 18

Western Son Watermelon Vodka, Fresh Lemon Juice, Basil

ESPRESSO MARTINI 19

Svedka Vanilla Vodka, Licor 43, Espresso, Coffee-Brown Sugar Rim

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, Gingerale

BEER

KINGSVILLE LIGHT EH! LAGER PINT 9

KINGSVILLE CZECH STYLE LAGER PINT 9

KINGSVILLE HEFEWEIZEN PINT 9

KINGSVILLE HAZY IPA PINT 9

DEEP ELLUM IPA 7

SHINER BOCK 6

MODELO ESPECIAL 7

NEGRA MODELO 7

DOS EQUIS LAGER 7

STELLA ARTOIS 7

MILLER LITE 6

COORS LIGHT 6

EIGHT LIGHT LAGER 7

MICHELOB ULTRA 6

BUDWEISER 6

GUINNESS DRAUGHT 440ml 9

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 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

Please advise your server of any allergies or dietary restrictions.

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APPETIZERS

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

SOUPS

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

SALADS

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

VEGAN

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

Brown Rice, Black Beans, Zucchini,
Yellow Squash, Carrots, Sweet Potatoes,
Green Beans, Asparagus, Red Bell Pepper

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SEAFOOD

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,
Spinach & Artichoke Ravioli, Capers,
Tomato, Roasted Garlic Butter 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

RAMEN STYLE 80

Chix Lobster, Wagyu-Angus Tenderloin,
Ramen, Green Onions, Shiitake Mushrooms,
Red Bell Pepper, Ginger-Soy Broth

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

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

TEXAS WAGYU LONG BONE SHORT RIB 60

Parsnip Puree, Sautéed Kale,
Foie Gras Demi-Glace

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

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

KONA CRUSTED 13

Blueberry Chipotle Sauce

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

FOIE GRAS & GRAPES 39

Port Wine Demi-Glace, Crispy Caramelized Onions

OSCAR STYLE 42

Béarnaise, Jumbo Lump Crab, Asparagus

BLACK TRUFFLE BUTTER 12

HOUSEMADE SAUCE TRIO 8

Port Wine Foie Gras

Green Peppercorn

Cognac Peppercorn

SIDES

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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