

# RW DINNER 2026

AL BIERNAT'S  
OAK LAWN

**\$59.00 per person** Wine, Beverages, Tax, and Gratuity not included.  
*\$12.00 donated to the North Texas Food Bank*

## FIRST COURSE

CRAB & CORN CHOWDER

SOUP OF THE DAY

BRAD'S GRILLED PEAR SALAD

Mixed Greens, Marcona Almonds, Manchego, Citrus Vinaigrette

CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

CRISPY CALAMARI

Roasted Tomato Sauce, Garlic Aioli

## SECOND COURSE

BRAISED SHORT RIB

Overcooked Carrots, Mushroom Risotto, Red Wine Demi,  
Arugula, Radish & Cucumber Medley

RED SNAPPER VERACRUZ

Grilled Shrimp, Sliced Avocado, Bell Pepper & Onion, Cilantro Lime Rice

CHEF MIGUEL'S BRISKET FLAUTAS

Avocado, Charred Tomato Aioli, Pico de Gallo, Poblano Rice, Sour Cream

RIGATONI

Blackened Beef Tenderloin Tips, Smoked Bacon, Cherry Tomatoes, Broccoli,  
Creamy White Wine Sauce, Garlic Crostini

## SIGNATURE EXPERIENCE DINNER UPGRADE \$99.00

*\$20.00 donated to the North Texas Food Bank*

FILET MIGNON 8 oz

Garlic Smashed Potatoes,  
Green Beans, Red Wine Demi

STEAK FRITES

Sliced Beef Tenderloin 6 oz,  
Horseradish Parmesan Frites,  
Choice of Maitre d'hôtel Butter,  
Voodoo Butter, or Béarnaise Sauce

CHILEAN SEA BASS

Lobster Risotto, Citrus & Basil

## THIRD COURSE

AL'S FAMOUS COCONUT CREAM PIE

PECAN PIE

KEY LIME PIE

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# RW LUNCH 2026

**\$29.00 per person** Wine, Beverages, Tax, and Gratuity not included.

*\$6.00 donated to the North Texas Food Bank*

## FIRST COURSE

CRAB & CORN CHOWDER

SOUP OF THE DAY

CLASSIC CAESAR

Romaine, Parmesan, Sesame Lavosh

## SECOND COURSE

GRILLED SALMON SALAD

Watermelon, Mango, Spinach, Almonds, Honey-Mint Citrus Vinaigrette

SOUTHWESTERN MARINATED CHICKEN BREAST

Spanish Rice, Grilled Vegetables, Cucumber, Pico de Gallo, Avocado,  
Sour Cream & Adobo Sauce

RIGATONI

Blackened Beef Tenderloin Tips, Smoked Bacon, Cherry Tomatoes, Broccoli,  
Creamy White Wine Sauce, Garlic Crostini

TEXAS WAGYU CHEESEBURGER

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

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OAK LAWN

# RW BRUNCH 2026

**\$29.00 per person** Wine, Beverages, Tax, and Gratuity not included.  
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## FIRST COURSE FOR THE TABLE

BRUNCH BREADS FROM EMPIRE BAKERY

FRESH BERRIES, WHIPPED RICOTTA, MARCONA ALMONDS, MINT, HONEY

## SECOND COURSE

BRIOCHE FRENCH TOAST

Caramelized Bananas, Blackberries, Chambord Cream

HUEVOS RANCHEROS

House-Made Corn Tortillas, Black Beans,  
Diced Beef Tenderloin, Pico de Gallo,  
Avocado, Queso Fresco, Two Fried Eggs

ALAN'S TRADITIONAL EGGS BENEDICT

English Muffin, Hollandaise, Skillet Potatoes

BBQ BRISKET BENEDICT

English Muffin, Hollandaise, Skillet Potatoes

GRILLED SALMON SALAD

Watermelon, Mango, Spinach, Almonds, Honey-Mint Citrus Vinaigrette

SOUTHWESTERN MARINATED CHICKEN BREAST

Spanish Rice, Grilled Vegetables, Cucumber, Pico de Gallo, Avocado, Sour Cream & Adobo Sauce

RIGATONI

Blackened Beef Tenderloin Tips, Smoked Bacon, Cherry Tomatoes, Broccoli,  
Creamy White Wine Sauce, Garlic Crostini

TEXAS WAGYU CHEESEBURGER

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