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 County 16
APERTURE Red Blend, Sonoma County 25
FRANCOIS CARILLON Bourgogne, Burgundy France 33
FLOWERS Pinot Noir, Sonoma Coast 30
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

APPLE FIZZ 20
Golden Eagle Vodka, Apple Brandy, Honey Syrup, Fresh Lemon Juice, Angry Orchard Cider

SMOKE SHOW 19
Los Javis Mezcal, Aperol, Fresh Lemon Juice, Prosecco

SPECIAL AGENT 18
Yellow Rose Whiskey, Amaro Montenegro, Angostura Bitters, Orange Bitters, Luxardo Cherry

LITTLE STAR 20
Lalo Blanco, Giffard Apricot Liqueur, Fresh Grapefruit Juice, Fresh Lime Juice, Amber Agave, Fee Foam

MAPLE SOUR 19
High West Bourbon, Maple Syrup, Brown Sugar, Fresh Lemon Juice, Fee Foam

FALL 75 18
Hendrick's, St. George Spiced Pear, Fresh Lemon Juice, Sugar, Prosecco

CURIOUS GEORGE 18
Monkey Shoulder Scotch, Giffard Banana Liqueur, Cointreau, Fresh Lemon Juice, Walnut Bitters, Angostura Bitters

CLASSIC

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

SIGNATURE

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
Western Son Grapefruit 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

ZERO PROOF

TROPICAL FIZZ 12
Feragaia, Mango Purée, Pineapple Juice, Coconut Purée, Fresh Lime Juice, Tajín

CRANBERRY SUNRISE 14
Feragaia, Cranberry Juice, Fresh Orange Juice, Fresh Lemon Juice,

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
DEEP ELLUM DALLAS BLONDE 7

MODELO ESPECIAL 7
STELLA ARTOIS 7
MILLER LITE 6
COORS LIGHT 6
SHINER BOCK 6

EIGHT LIGHT LAGER 7
MICHELOB ULTRA 6
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

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APPETIZERS

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

TERIYAKI MARINATED QUAIL 26
Two Grilled Quail, Roasted Mushrooms,
Coconut Rice, Pickled Ginger

STEAK TARTARE 29
Quail Egg, Classic Emulsion, Red Onion, Caper,
Dijon Mustard, Housemade Potato Chips

WAGYU CARPACCIO 29
Pine Nuts, Parmesan, Baby Arugula,
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 12
Field Greens, Tomato, Carrot, Radish,
Choice of Dressing

CLASSIC CAESAR 14
Romaine, Parmesan, Sesame Lavosh

TOMATO & MOZZARELLA 18
Avocado, Fresh Basil, Balsamic Demi,
Garlic Vinaigrette

THE CHOPPED SALAD 18
Iceberg, Hard Boiled Egg, Tomato, Bacon,
Red Onion, Crumbled Danish Blue Cheese,
Avocado, Garlic Vinaigrette

AL'S SALAD 32
Field Greens, Hearts of Palm, Avocado,
Shrimp, Crab, Tomato, Green Beans,
Russian or Garlic Dressing

THE WEDGE 17
Iceberg, Tomato, Grilled Bacon,
Crumbled & Creamy Danish Blue Cheese

WARM GOAT CHEESE 18
Field Greens, Slivered Almonds,
Tomato, Green Apple,
Rustic Sun-Dried Tomato Dressing

BRAD'S GRILLED PEAR 18
Field Greens, Marcona Almonds,
Manchego, Citrus Vinaigrette

VEGAN

GRILLED MUSHROOM ENCHILADAS 29
Poblano Rice, Pico, Avocado,
Coconut Cheese, Guajillo Pepper Sauce

THAI STIR FRY 28
Linguini, Seitan, Bell Pepper, Onions,
Broccoli, Green Beans, Asparagus, Carrots

AL'S BOWL 28
Basmati Rice, Broccoli, Sweet Corn,
Carrots, Bell Pepper, Onion,
Spicy Garlic Ginger Thai Sauce

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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,
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

FILET MIGNON 8 oz. 62
Al's Favorite Red Potatoes, Green Beans,
Port Wine Foie Gras Sauce

STEAK MIGUEL 84
Sliced Center Cut Ribeye, Pimento, Onion, Jalapeño,
Green Peppercorn Sauce

PRIME RIB 20oz. 85
Limited Availability
Skillet Potatoes, Green Beans,
Au Jus, Horseradish Cream

NORTH DAKOTA BUFFALO FILET 9oz. 68
Grilled Seasonal Vegetables,
Al's Favorite Red Potatoes, Habanero BBQ Sauce

AIR, LAND, & SEA 68
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

TEXAS

BONE-IN NEW YORK STRIP 18 oz. 99
Dean & Peeler, South Texas

COWBOY CUT RIBEYE 24 oz. 105
Dean & Peeler, South Texas

WAGYU FILET MIGNON 8 oz. 88
Rosewood Ranch, Ennis, TX

WAGYU NEW YORK STRIP 16 oz. 98
Rosewood Ranch, Ennis, TX

FILET MIGNON 10 oz. 67

BONE-IN FILET MIGNON 16 oz. 122

TOMAHAWK RIBEYE 30 oz. 146

NEW YORK STRIP 16 oz. 82

VEAL CHOP 16 oz. 72

COLORADO LAMB CHOPS 99
Two Double-Bone Chops, Mint Jelly

BERKSHIRE PORK CHOPS 2 - 10 oz. 45

ATLANTIC SALMON FILET 12 oz. 43

DRY AGED

COWBOY CUT RIBEYE 22 oz. 94

PORTERHOUSE 30 oz. 146

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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