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, Classic Emulsion, Red Onion, Caper,
Dijon Mustard, Housemade Potato Chips

ESCARGOTS & 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 10
Field Greens, Tomato, Carrot, Radish, Choice of Dressing

CLASSIC CAESAR 12
Romaine, Parmesan, Sesame Lavosh

TOMATO & MOZZARELLA 14
Avocado, Fresh Basil, Balsamic Demi

THE WEDGE 12
Iceberg, Bacon, Tomato,
Crumbled & Creamy Danish Blue Cheese

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

GREEK 13
Romaine, Kalamata Olives, Red Onion, Capers,
Feta, Oregano Vinaigrette, Sesame Lavosh

COBB 14
Iceberg, Bacon, Tomato, Danish Blue Cheese Crumbles,
Avocado, Hard Boiled Egg, Garlic Vinaigrette

SLIM DOWN 13
Field Greens, Almonds, Seasonal Fruit, Citrus Vinaigrette

BRAD'S GRILLED PEAR 14
Field Greens, Marcona Almonds, Manchego, Citrus Vinaigrette

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

THE STEAKHOUSE 30
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 FEATURES

MONDAY: BEEF STROGANOFF 22
Pappardelle, Mushrooms, Sour Cream

TUESDAY: WAGYU MEATBALLS 22
Linguini, Marinara, Garlic Toast

WEDNESDAY: CHICKEN FRIED CHICKEN 22
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 Feature

SEAFOOD

AHI MANGO POKE BOWL 35
Edamame, Carrot, Cucumber,
Cilantro, Onion, Radish, Avocado, Pine Nuts,
Jalapeño, Steamed Short Grain 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 45
Sun-Dried Tomato, Basil,
White Wine Butter Sauce

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

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

STEAKS

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

FILET MIGNON 6 oz. 49

FILET MIGNON 10 oz. 67

NEW YORK STRIP 16 oz. 82

COWBOY CUT RIBEYE 22 oz. 94
Dry Aged

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

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

VEGAN

GRILLED MUSHROOM ENCHILADAS 24
Poblano Rice, Pico, Avocado,
Coconut Cheese, Guajillo Pepper Sauce

THAI STIR FRY 22
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

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

SMOKED SALMON AVOCADO TOAST 29
Two Poached Eggs, Sliced Chilled Salmon,
Multigrain Bread, Arugula-Herb Salad,
Pickled Red Onion

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

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

POWER PROTEIN PLATE 33
Teriyaki Beef Tenderloin or Grilled Salmon,
Hard Cooked Egg, Arugula, Avocado,
Fruit & Berries, Sweet Potatoes, Queso Fresco

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

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

ROSÉ SANGRIA 18
Tito's Vodka, Rose Gold Rosé, Cranberry Juice,
Fresh Lemon Juice, Raspberry

HUGO SPRITZ 17
St. Germain, Prosecco, Lemon, Mint

BLOODY MARY 17
Absolut Vodka, Bloody Mary Mix, Firewater, Gherkin Pickle

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

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or eggs may increase your risk of food borne illness.

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
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

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

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

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, Amber Agave, Tajin

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