

## SOUP & SALADS

<b>CRAB AND CORN CHOWDER</b> .....Small <b>11.50</b> / Large <b>23.00</b>	
<b>SOUP OF THE DAY</b> Small..... <b>8.50</b> / Large <b>11.50</b>	
<b>HOUSE SALAD</b> ..... <b>9.75</b>	Mixed Greens, Tomato, Carrot, Radish, Choice of Dressing
<b>CLASSIC CAESAR</b> ..... <b>12.75</b>	Romaine, Parmesan, Sesame Lavosh
<b>TOMATOES &amp; MOZZARELLA</b> ..... <b>15.75</b>	Avocado, Basil, Balsamic Demi
<b>THE WEDGE</b> ..... <b>13.50</b>	Iceberg, Crumbled & Creamy Blue Cheese, Crispy Bacon
<b>WARM GOAT CHEESE</b> ..... <b>15.75</b>	Mixed Greens, Almond Slivers, Green Apple, Sundried Tomato Vinaigrette
<b>AL'S SALAD</b> ..... <b>28.75</b>	Hearts of Palm, Avocado, Shrimp & Crab, Russian or Garlic Dressing
<b>THE CHOPPED SALAD</b> ..... <b>13.75</b>	Hard Cooked Egg, Tomato, Bacon, Onion, Blue Cheese, Avocado
<b>BRAD'S GRILLED PEAR</b> ..... <b>12.75</b>	Mixed Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

## MAIN COURSES

### SEAFOOD

<b>CHILEAN SEA BASS</b> ..... <b>49.75</b>	Lobster Risotto, Citrus & Basil
<b>ATLANTIC SALMON</b> ..... <b>43.75</b>	Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula
<b>PARMESAN CRUSTED RED SNAPPER</b> ..... <b>55.00</b>	Mozzarella Cheese Ravioli, Roasted Red Pepper, Bianco, Arugula Salad, Pickled Fresno Parsnip Chips
<b>ROASTED HALIBUT</b> ..... <b>44.75</b>	"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil
<b>JAPANESE HORSERADISH CRUSTED HALIBUT</b> ..... <b>55.00</b>	Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish
<b>SESAME CRUSTED TUNA</b> ..... <b>44.75</b>	Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice
<b>GRILLED SEA SCALLOPS</b> ..... <b>43.75</b>	Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins, Cilantro & Lime Vinaigrette

### LAND FARE

<b>"STEAK MIGUEL"</b> ..... <b>79.75</b>	Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño
<b>PRIME RIB 20oz. (Limited Availability)</b> ..... <b>62.75</b>	Garlic Mashed Potatoes, Green Beans, Au Jus, Horseradish Cream
<b>AIR, LAND, &amp; SEA</b> ..... <b>62.75</b>	Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi
<b>NORTH DAKOTA BUFFALO FILET</b> ..... <b>58.75</b>	Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce
<b>CHICKEN PARMESAN</b> ..... <b>28.75</b>	Pan Fried, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce
<b>CHICKEN PICCATA</b> ..... <b>28.75</b>	Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans
<b>VEAL OSSO BUCCO</b> ..... <b>55.00</b>	Mushroom Risotto, Demi-Glace
<b>CALVES LIVER</b> ..... <b>28.75</b>	Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables

### VEGAN

<b>GRILLED PORTABELLA ENCHILADAS</b> ..... <b>25.75</b>	Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce
<b>THAI STIR FRY</b> ..... <b>24.75</b>	Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots
<b>AL'S NORTH BOWL</b> ..... <b>18.00</b>	Basmati Rice, Broccoli, Sweet Corn, Carrots, Bell Pepper, Onion, Spicy Garlic Ginger Thai Sauce

## LOBSTER

<b>KONA CRUSTED FILET MIGNON &amp; LOBSTER THERMIDOR</b> ..... <b>173.00</b>	1.75 lb. Lobster, Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese 8oz. Kona-Crusted Filet Mignon, Blueberry Chipotle Sauce
<b>SURF &amp; TURF – THE GOLD STANDARD</b> ..... <b>110.00</b>	8oz. Peppercorn-Crusted Sliced Filet Mignon & 6oz. Lobster Tail Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace
<b>EAST COAST LIVE LOBSTER</b> <i>Limited Qty.</i> Various Sizes ..... <b>Mkt</b>	
<b>"THERMIDOR STYLE" WHOLE LOBSTER</b> ..... <b>MKT +30.00</b>	Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese
<b>LOBSTER TAIL</b> 6 oz. or 12oz..... <b>Mkt</b>	

## GRILLED SPECIALTIES

<b>FILET MIGNON</b> 8 oz. .... <b>49.75</b>	
<b>FILET MIGNON</b> 12 oz..... <b>59.75</b>	
<b>PRIME BONE-IN FILET MIGNON</b> 16 oz..... <b>120.00</b>	
<b>WAGYU ANGUS FILET MIGNON</b> 8 oz. <i>Gearhart Ranch</i> ..... <b>86.75</b>	
<b>PRIME NEW YORK STRIP</b> 16 oz. .... <b>62.75</b>	
<b>WAGYU ANGUS NY STRIP</b> 16 oz. <i>Gearhart Ranch</i> ..... <b>89.75</b>	
<b>PRIME COWBOY RIBEYE</b> 22 oz..... <b>69.75</b>	
<b>PRIME TOMAHAWK RIBEYE</b> 28 oz..... <b>135.00</b>	
<b>DRY AGED PRIME PORTERHOUSE</b> 30 oz. .... <b>135.00</b>	
<b>JAPANESE A5 WAGYU</b> Four Ounce Minimum ..... <b>35.00/oz.</b>	
<b>VEAL CHOP</b> 16 oz..... <b>68.75</b>	
<b>COLORADO LAMB CHOPS</b> Two Double Bone, Mint Jelly..... <b>Mkt</b>	
<b>BERKSHIRE PORK CHOPS</b> 2-10 oz..... <b>42.75</b>	
<b>ATLANTIC SALMON FILLET</b> 12 oz..... <b>39.75</b>	

## GRILL PREPARATIONS & TOPPINGS

<b>LOBSTER THERMIDOR STYLE</b> ..... <b>40.00</b>	
<b>SCAMPI SAUCE &amp; JUMBO PRAWNS</b> ..... <b>29.00</b>	Butter, Garlic, White Wine, Sun-dried Tomatoes, Basil
<b>KONA CRUSTED</b> ..... <b>12.00</b>	Blueberry Chipotle Sauce
<b>JUMBO LUMP CRAB &amp; ANGEL HAIR</b> ..... <b>39.00</b>	Butter, Garlic, White Wine, Sun Dried Tomatoes, Basil
<b>DIANE SAUCE &amp; BLACK TRUFFLE</b> ..... <b>39.00</b>	Butter, Shallots, Garlic, Brandy, Cream, Mushrooms
<b>ROASTED GARLIC</b> ..... <b>5.00</b>	
<b>BLACK PEPPERCORN CRUSTED</b> ..... <b>5.00</b>	
<b>HORSERADISH CRUSTED</b> ..... <b>5.00</b>	
<b>BLEU CHEESE TOPPING</b> ..... <b>5.00</b>	
<b>BLACK TRUFFLE BUTTER</b> ..... <b>10.00</b>	
<b>OSCAR STYLE</b> Bearnaise, Jumbo Lump Crab, Asparagus ..... <b>40.00</b>	

## SIDES

<b>ROASTED BRUSSELS SPROUTS</b> with Bacon..... <b>11.75</b>	
<b>SAUTEED SPINACH</b> Garlic & Olive Oil..... <b>9.75</b>	
<b>CREAMED SPINACH</b> ..... <b>9.75</b>	
<b>BROCCOLI</b> Harissa Aioli, Crispy Onions ..... <b>10.75</b>	
<b>ASPARAGUS</b> Red Wine Vinaigrette, Cumin Crumble..... <b>13.50</b>	
<b>FRENCH BEANS</b> Sautéed Garlic, Lemon..... <b>13.75</b>	
<b>ROASTED MUSHROOMS</b> Balsamic, Shallots, Garlic..... <b>13.75</b>	
<b>CREAMED CORN</b> ..... <b>9.75</b>	
<b>GLAZED CARROTS</b> ..... <b>11.75</b>	
<b>LOBSTER RISOTTO</b> ..... <b>18.75</b>	
<b>MUSHROOM RISOTTO</b> ..... <b>14.75</b>	
<b>SHOESTRING ONIONS</b> ..... <b>11.50</b>	
<b>POTATO AU GRATIN</b> , Gruyere, Cheddar & Bacon..... <b>12.75</b>	
<b>WHIPPED SWEET POTATOES</b> ..... <b>9.75</b>	
<b>STEAK FRIES</b> ..... <b>9.75</b>	
<b>BAKED POTATO</b> ..... <b>10.50</b>	
<b>SKILLET POTATOES</b> Sautéed Onions, Herb Dressing..... <b>11.50</b>	
<b>GARLIC SMASHED RED POTATOES</b> ..... <b>9.75</b>	
<b>WILD BOAR BOLOGNESE</b> ..... <b>13.75</b>	
<b>MACARONI &amp; CHEESE</b> ..... <b>12.00</b>	Béchamel, Gruyere, Cheddar, Crumble Topping.... with Lobster <b>22.75</b>