

SOUP & SALADS

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

MAIN COURSES

SEAFOOD

CHILEAN SEA BASS 49.75	
Lobster Risotto, Citrus & Basil	
ATLANTIC SALMON 43.75	
Israeli Couscous, Organic Tomato Ragu, Herb-Yoghurt Dressed Arugula	
PARMESAN PANKO CRUSTED RED SNAPPER 55.00	
Spinach-Artichoke Ravioli, Diced Tomatoes, Capers & Roasted Garlic Butter Sauce	
ROASTED HALIBUT 44.75	
"Mediterranean Linguini" Olives, Capers, Marinara, Fresh Basil	
JAPANESE HORSERADISH CRUSTED HALIBUT 55.00	
Shrimp Fried Rice, Tempura Shrimp, Green Mango Garnish	
SESAME CRUSTED TUNA 44.75	
Avocado, Cilantro, Citrus, Grilled Pineapple-Jalapeño Salsa, Coconut Rice	
GRILLED SEA SCALLOPS 43.75	
Roasted Cauliflower, Wild Rice, Cashew Butter, Golden Raisins, Cilantro & Lime Vinaigrette	

LAND FARE

SPINALIS STEAK FRITES 98.75	
Truffle Shoestring Fries, Green Peppercorn Sauce	
"STEAK MIGUEL" 79.75	
Sliced Center Cut Ribeye over Pimento, Onion, and Jalapeño	
PRIME RIB 20oz. (Limited Availability) 62.75	
Skillet Potatoes, Green Beans, Au Jus, Horseradish Cream	
AIR, LAND, & SEA 62.75	
Texas Quail, Buffalo, Tiger Prawn, Diver Scallop, Port Wine Foie Gras Demi	
TEXAS WAGYU LONG BONE SHORT RIB 54.75	
Parsnip Puree, Sautéed Kale, Foie Gras Demi	
NORTH DAKOTA BUFFALO FILET 58.75	
Grilled Vegetables, Al's Favorite Potatoes, Habanero BBQ Sauce	
CHICKEN PARMESAN 28.75	
Pan Fried, Muenster & Parmesan Cheese, Linguini, Choice of Marinara or Vodka Sauce	
CHICKEN PICCATA 28.75	
Pan Roasted, Capers, Linguini, Lemon Butter Sauce, Green Beans	
VEAL OSSO BUCCO 55.00	
Mushroom Risotto, Demi-Glace	
CALVES LIVER 28.75	
Pan Seared, Sautéed Onions, Roma Tomatoes, Grilled Vegetables	

VEGAN

GRILLED PORTABELLA ENCHILADAS 25.75	
Poblano Rice, Pico, Avocado, Coconut Cheese, Guajillo Pepper Sauce	
THAI STIR FRY 24.75	
Seitan, Linguini, Bell Pepper, Onions, Green Beans, Asparagus, Carrots	
AL'S BOWL 24.75	
Brown Rice, Black Beans, Zucchini, Yellow Squash, Carrots, Sweet Potatoes, Green Beans, Asparagus, Red Bell Pepper	

LOBSTER

SURF & TURF – THE GOLD STANDARD 110.00	
8oz. Peppercorn-Crusted Sliced Filet Mignon & 6oz. Lobster Tail Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace	
"SURF & TURF RAMEN" 79.00	
1 lb. Lobster, 4 oz. Wagyu-Angus Tenderloin, Ramen, Bean Sprouts, Green Onions, Shitake Mushrooms, Red Bell Pepper, Spicy Ginger-Soy Broth	
EAST COAST LIVE LOBSTER <i>Limited Qty.</i> Various Sizes Mkt	
"THERMIDOR STYLE" WHOLE LOBSTER MKT +30.00	
Shelled & Broiled with Shrimp & Lump Crab Meat, Creole-Mustard Béchamel, Panko Breadcrumbs, Parmesan Cheese	
LOBSTER TAIL 6 oz. or 12oz..... Mkt	

GRILLED SPECIALTIES

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

GRILL PREPARATIONS & TOPPING

LOBSTER THERMIDOR STYLE 40.00	
SCAMPI SAUCE & JUMBO PRAWNS 29.00	
Butter, Garlic, White Wine, Sun-dried Tomatoes, Basil	
GRAPE PORT WINE DEMI-GLACE 29.00	
Foie Gras, Crispy Caramelized Onions	
JUMBO LUMP CRAB & ANGEL HAIR 39.00	
Butter, Garlic, White Wine, Sun Dried Tomatoes, Basil	
DIANE SAUCE & BLACK TRUFFLE 39.00	
Butter, Shallots, Garlic, Brandy, Cream, Mushrooms	
ROASTED GARLIC 5.00	
BLACK PEPPERCORN CRUSTED 5.00	
HORSERADISH CRUSTED 5.00	
BLEU CHEESE TOPPING 5.00	
BLACK TRUFFLE BUTTER 10.00	
OSCAR STYLE Bearnaise, Jumbo Lump Crab, Asparagus 40.00	

SIDES

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