

## AL' S STEAKHOUSE

"We proudly serve the Best from Allen Brothers Meat Company-Chicago"

### LUNCH MENU

#### SALAD BAR AND SOUP

Salad Bar \$ 8.99  
Soup of the Day \$ 5.95

#### APPETIZERS

Smoked Salmon with "All the Trimmings" \$10.50  
Crispy Calamari with Basil Aioli \$ 9.50  
Sample of Three Ceviches: Tuna, Salmon & Crab \$10.50  
Crispy Duck Confit Spring Rolls with Apricot-Orange Ginger Sauce \$ 9.50

#### SALAD AND SANDWICHES

Baby Iceberg Lettuce with Blue Cheese Dressing and Choice of Filet Mignon (5 oz),  
Scottish Salmon (6 oz) or Grill Breast of Chicken \$18.95  
Steak Bruschetta Sandwich with Tomato & Arugula Aioli \$14.95  
Mango, Avocado and Smoked Chicken Salad with Orange Mustard Vinaigrette \$13.95  
Flour Tortilla with Smoked Turkey, Poached Pear, Brie Cheese and Mustard \$ 9.50  
Seafood Salad with Mango Vinaigrette \$14.95

#### ENTREES - MEAT (includes salad bar)

Pepper Crusted Filet Mignon (5oz) with Vegetable Risotto \$18.95  
Flat Iron Steak with Garlic Butter, Sugar Snap Peas and French Fries \$14.95  
Peppered Beef Kabobs with Roasted Pepper Risotto \$16.95  
Parmesan Crusted Chicken Breast with Roasted Pepper Sauce \$14.95  
Grilled Lamb Chops \$19.95  
New York Strip Steak (10 oz) \$21.95  
Wiener Schnitzel with Homemade Spaetzle Red Cabbage Confit and Lemon Caper Sauce \$16.95

#### ENTREES - FISH (includes Salad Bar)

Crispy Fried Red Snapper with Shallots, Tomato, Garlic, Basil, \$21.00  
Mushrooms and Green Bean Lemon Vinaigrette  
Crab Cake with Avocado Salsa \$14.95  
Pan Seared Halibut with Homemade Crab Ravioli in Champagne Sauce \$19.95  
Grilled Salmon \$16.95

#### SIDE DISHES

Baked Potato \$ 5.50  
Onion Rings \$ 5.50  
Creamed Spinach \$ 5.50  
Jumbo Asparagus \$ 5.50  
French Fries \$ 5.50  
Sautéed Mushroom with Garlic butter \$ 5.50  
Wild Mushroom Risotto with White Truffle Oil \$ 5.50  
French Green Beans with Shallots \$ 5.50

#### THE FINAL NOTE OF A SYMPHONY

Key Lime Pie \$ 6.50  
Crème Brûlée \$ 6.50  
Fresh Berry Cobbler \$ 6.50  
Ice Creams and Assorted Sorbet \$ 7.00  
Viennese Apple and Pear Strudel with Cream Anglaise \$ 6.50  
Molten Chocolate Cake with Fresh Berries \$ 7.00  
Old Fashion Bananas Foster with Chocolate Sauce \$ 8.00  
Tiny Crepes with Apricot and Walnut ~ Raspberry Sauce \$ 8.00

---

## DINNER MENU

### SALAD BAR AND SOUP

Salad Bar \$ 9.99  
Soup of the Day \$ 5.95

### APPETIZERS

Tartar of Beef Fillet with Osetra Caviar and Marinated Red and Yellow Peppers \$10.00  
Tuna Carpaccio with Foie Gras and Lemon-Olive Dressing \$10.00  
Crispy Duck Confit Spring Rolls with Ginger-Apricot Orange Sauce \$ 9.50  
Burratta Risotto with Braised Duck Breast \$12.50  
Sautéed Foie Gras with Honey Dew Melon Soup and Muscat Reduction \$16.95  
Crab and Tuna Tartar with Port Wine Reduction \$14.00

### SALAD

Curly Endive Blood Orange and Tangerine Salad with Citrus Vinaigrette \$ 7.95  
Farmers Market Salad with Mesclun Mix Goat Cheese Toast ~ Champagne Vinaigrette \$ 7.95  
Tomato Mozzarella on White Grape Gazpacho \$ 8.50

### FISH DISHES (includes salad bar)

Crispy Sautéed Red Snapper with Shallots, Tomato, Mushroom Green Beans and Crab Salad with Lemon Vinaigrette \$28.95  
Pan Seared Halibut with Potato Chive Ravioli and Champagne Crabmeat Sauce \$26.95  
Pan Seared Chilean Sea Bass with Alaskan King Crab Risotto ~ Mango Beurre Blanc \$32.50  
Live Lobster ~ when available at minimum per pound \$27.50

### STEAKS AND CHOPS FROM THE GRILL (includes Salad Bar)

Filet Mignon (8 oz) \$28.95  
Prime Bone in Rib eye Steak (18 oz) Sautéed Mushroom and Garlic Butter \$39.95  
Filet Mignon (12 oz) \$32.95  
New York Strip Steak (12 oz) \$32.95  
Porterhouse Steak (18 oz) \$35.95  
Petite Syrah Braised Short Ribs on Shi take Mushroom Risotto \$22.50  
10 oz Filet Mignon "Oscar" with Bearnaise Sauce \$35.95  
Colorado Rack of Lamb \$34.95  
Sautéed Breast of Chicken with Fresh Mozzarella & Champagne Crabmeat sauce \$21.95  
Veal Loin Steak ~ Morel Mushroom Sauce \$28.95  
Rib Eye Steak (10 oz) Fajita Style \$29.95

### SIDE DISHES

Baked Potato \$ 7.50  
Onion Rings \$ 6.50  
Creamed Spinach \$ 8.00  
Jumbo Asparagus \$ 8.00  
French Fries \$ 6.95 Sautéed Mushroom with Garlic butter \$ 8.00  
Roasted Fingerling Potato \$ 8.00  
French Green Beans With Shallots \$ 8.00  
Wild Mushroom Risotto with White Truffle Oil \$ 8.00

### THE FINAL NOTE OF A SYMPHONY

Key Lime Pie \$ 8.00  
Grand Marnier Soufflé \$10.00  
Fresh Berry Cobbler \$ 8.00  
Ice Creams and Assorted Sorbet \$ 7.50  
Viennese Apple and Pear Strudel with Cream Anglaise \$ 8.00  
Molten Chocolate Cake with Fresh Berries \$ 8.00  
Chocolate Soufflé \$10.00