

APPETIZERS

SOUP OF THE DAY PREPARED DAILY	8
FRENCH ONION SOUP AU GRATIN	11
STEAK TARTARE HAND-CHOPPED TENDERLOIN	18
SMOKED SALMON CROSTINI, CAPERS, RED ONION, CREAM CHEESE	13
ZUCCHINI STICKS AL'S FAMOUS GARLIC DIP	14
FRIED CALAMARI COCKTAIL SAUCE	14
COCONUT SHRIMP THAI SWEET CHILI SAUCE	18
SAUTÉED P.E.I. MUSSELS WHITE WINE LEEK SAUCE	14
TUNA TARTARE AVOCADO, PICKLED RADISH, ASIAN DRESSING	18
WARM MUSHROOM TOAST GOAT CHEESE, WHITE WINE CREAM SAUCE, TRUFFLE OIL	12
BONE MARROW PARSLEY SALAD, BAGUETTE	14
ESCARGOTS AU GRATIN IN-HOUSE GARLIC BUTTER	14
JUMBO SHRIMP COCKTAIL SHARP HORSERADISH COCKTAIL SAUCE	18
CRAB STUFFED MUSHROOMS IN-HOUSE GARLIC BUTTER, CREAM CHEESE, PARMESAN, CHIVES	12
THE GRAND PLATTER	62
THE AL'S TOWER	122
MALPEQUE OYSTERS	3 EACH

CHILLED SEAFOOD



SHARING PLATTER

ZUCCHINI STICKS, FRIED CALAMARI, HUMMUS,
TZATZIKI, WARM OLIVES

32

SALADS

*MEAL SIZE

CAESAR SALAD	12
CHOPPED SALAD MIXED GREENS, VEGETABLES, CHICK PEAS, CORN, BACON, RED ONIONS IN A BALSAMIC GARLIC DRESSING	19
WARM GOAT CHEESE SALAD* AVOCADO, DRIED CRANBERRY, HAZELNUTS, RED ONIONS, ARTICHOKE, PEPPERS, CITRUS VINAIGRETTE	20
STEAK SALAD* FILET MIGNON, SAUTÉED MUSHROOMS, SWEET POTATO CRISPS, CHOICE OF AL'S GARLIC DRESSING OR BALSAMIC VINAIGRETTE.....	23
SEARED AHI TUNA SALAD* AVOCADO, CUCUMBER, SWEET PEPPERS, RED CABBAGE, GINGER-SOY VINAIGRETTE	20
ADD CHICKEN, SALMON OR SHRIMP	9

TAKE THE TASTE HOME

AL'S FAMOUS GARLIC SALAD DRESSING
1 L BOTTLE -21-

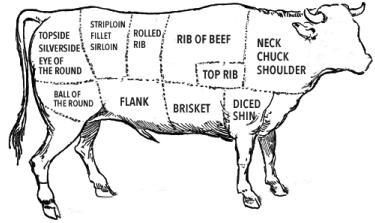
Al's
since '67

STEAKS

ON LIVE CHARCOAL

OUR STEAKS ARE CERTIFIED ANGUS BEEF, AGED A MINIMUM OF 40 DAYS
CHOICE OF OIL & SALT OR AL'S SPICE BLEND

ALL STEAKS INCLUDE
CHOICE OF SIDE
AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3



FILET MIGNON

our most tender cut

6 OZ	35
8 OZ	45
10 OZ	49
16 OZ	MKT

RIB STEAK- BONE IN

well marbled

14 OZ	39
18 OZ <i>heart of our reputation</i>	44

PORTERHOUSE T-BONE

a full flavoured classic cut

24 OZ	47
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NEW YORK STRIPLOIN

naturally tender, delicate flavours

12 OZ	37
16 OZ	45

*Precooked Weights

MAKE IT SURF

6OZ LOBSTER TAIL *ADD 22*
garlic rice
GARLIC SHRIMP *ADD 11*
garlic rice

SAUCES

COGNAC 3
PEPPERCORN 3
BERNAISE 3

TOPPINGS

HERB & BONE
MALLOW BUTTER 4
GOAT CHEESE 5
BLUE CHEESE 5

SIDES

*INCLUDED WITH STEAK & SELECT ENTRÉES

STEAKHOUSE CUT FRIES*

MASHED POTATO*

DAILY VEGETABLE*

SWEET POTATO FRIES *ADD 3*

SEA SCALLOPS (2) 12

CREAMED SPINACH 8

SAUTÉED MUSHROOMS 5

GARLIC RICE*

BAKED POTATO*

STUFFED BAKED POTATO .. *ADD 4*

ONION RINGS *ADD 3*

MAC N' CHEESE 9

ASPARAGUS 10

CARAMELIZED ONIONS 5

LUNCH

Available 11am- 3pm only
Full Menu available all day

S INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3

S 4 OZ FILET MIGNON <i>sautéed mushrooms, choice of side</i>	26
FISH & CHIPS <i>coleslaw</i>	16
S COGNAC MINCED BEEFSTEAK <i>fried onions, choice of side</i>	19
S CHICKEN BROCHETTE <i>garlic rice</i>	20

BETWEEN BREAD

CHOICE OF FRIES OR SALAD
SUBSTITUTE FOR CAESAR ADD 3

STEAK ON A KAISER 18

caramelized onions

CLASSIC CHEESEBURGER 15

lettuce, tomato, onion, cheddar

STEAK BURGER 20

house grind, aged cheddar, special sauce, onion straws, lettuce, tomato

PHILLY CHEESESTEAK 16

onion straws

FRIED CHICKEN 16

sweet & spicy mayo, coleslaw

ROASTED VEGETABLE & GOAT CHEESE 15

tomato pesto, balsamic reduction

BRIE GRILLED CHEESE 16

tomato, basil salsa verde, balsamic reduction

CALIFORNIA ROASTED CHICKEN 18

cheddar, bacon, tomato, avocado, herbed aioli

TAXES AND GRATUITIES NOT INCLUDED.
A 17% GRATUITY WILL BE ADDED TO GROUPS
OF EIGHT OR HIGHER.
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

Al's
since '67

ENTRÉES

S INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3

- AL'S STEAK-FRITES** 8 oz New York Striploin, peppercorn sauce, house aioli **30**
- S RACK OF LAMB** demi glaze, roasted tomato, choice of side **42**
- MOULES-FRITES** house aioli **18**
- ROASTED ORGANIC HALF CHICKEN** fries, house gravy **27**
- S STUFFED CHICKEN BREAST**
goat cheese, sweet peppers, asparagus, sun dried tomato cream sauce, choice of side **28**
- ROASTED PORTOBELLO & VEGETABLE STRATA**
mozzarella, fresh basil, balsamic reduction, lentils **18**
- STEAK BURGER & FRIES**
house grind, aged cheddar, special sauce, onion straws, lettuce, tomato **20**




Al's Originals

- S GREEN PEPPER STEAK 30** **S BLACK PEPPERCORN FILET 50**
cubed filet mignon, sautéed onion, mushrooms, green peppers, garlic rice, choice of side 10 oz filet mignon, peppercorn crusted, mushroom caps, cognac sauce, choice of side
- S AL'S FAMOUS SHISH KABOB**
peppers, onion, tomato, garlic rice
- FILET MIGNON 44**
- CHICKEN 29**

SEAFOOD

S INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3

- S SALMON FILET** leek & butter sauce, asparagus, roasted potato **28**
**available blackened*
- S SEARED SNAPPER** lemon-dill pistou, asparagus, lentils **33**
- S LOBSTER TAILS** two 6 oz tails, in-house garlic butter, garlic rice **50**
- FISHERMANS STEW**
mussels, scallops, shrimp, fish, tomato pernod broth, garlic rice **31**
- S BROILED SHRIMP SCAMPI** persillade, in-house garlic butter, garlic rice .. **32**
- S SEARED SCALLOPS**
cauliflower & carrot ginger purée, sherry soy reduction, popcorn cauliflower **31**
- LOBSTER LINGUINI**
lobster tail in a white wine cream sauce with sundried tomatoes **36**



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