



APPETIZERS

SOUP OF THE DAY PREPARED DAILY	9
FRENCH ONION SOUP AU GRATIN	12
STEAK TARTARE HAND-CHOPPED TENDERLOIN	19
CRAB CAKES HOUSE BENDULADE	18
ZUCCHINI STICKS V AL'S FAMOUS GARLIC DIP	16
FRIED CALAMARI COCKTAIL SAUCE	16
COCONUT SHRIMP THAI SWEET CHILI SAUCE	18
SAUTÉED P.E.I. MUSSELS WHITE WINE LEEK SAUCE	15
TUNA TARTARE	
AVOCADO, PICKLED RADISH, ASIAN DRESSING, CRISPY WONTONS.....	18
WARM MUSHROOM TOAST V	
GOAT CHEESE, WHITE WINE CREAM SAUCE, TRUFFLE OIL	12
BONE MARROW GREENS, CROSTINI	15
ESCARGOTS AU GRATIN IN-HOUSE GARLIC BUTTER	14
JUMBO SHRIMP COCKTAIL SHARP HORSE RADISH COCKTAIL SAUCE	19
CRAB STUFFED MUSHROOMS	
IN-HOUSE GARLIC BUTTER, CREAM CHEESE, PARMESAN, CHIVES	12

THE GRAND PLATTER

SERVES 2 **65**

LOBSTER, SHRIMP, TUNA TARTAR, OYSTERS

OYSTERS

EAST COAST

3 EACH

MINIMUM 2

CHILLED SEAFOOD



HOT & COLD TOWER

SERVES 4 **130**

LOBSTER, SHRIMP, TUNA TARTAR,
CRAB CAKES, TUNA TARTARE, OYSTERS

SHARING PLATTER 39

ZUCCHINI STICKS, FRIED CALAMARI, HUMMUS,
TZATZIKI, OLIVES, FEATURED CHEESE

VEGAN SHARE OR GLUTEN-FREE, WE SHARE & CARE!

SALADS

*MEAL SIZE

CAESAR SALAD	14
ADD PROTEIN 10	
STEAK SALAD*	
FILET MIGNON, SAUTÉED MUSHROOMS, SWEET POTATO CRISPS, CHOICE OF AL'S GARLIC DRESSING OR BALSAMIC VINAIGRETTE	24
CRAB & AVOCADO SALAD*	
FRESH CRAB, ORANGE, CRISPY LEEKS, CITRUS TARRAGON VINAIGRETTE	23
SEARED TUNA SALAD*	
GRILLED EGGPLANT, SHIITAKE MUSHROOM, GREENS, BURNT HONEY-MISO DRESSING	24
GOAT CHEESE SALAD* V	
PANKO-CRUSTED CHÈVRE, TOASTED HAZELNUT, PICKLED RED-ONIONS, CHARCOAL ROASTED RED PEPPERS, BEETS, CITRUS VINAIGRETTE	22



TAKE THE TASTE HOME
AL'S FAMOUS GARLIC SALAD DRESSING
1 L BOTTLE -21- 500ML BOTTLE -12-





STEAKS

ON LIVE CHARCOAL

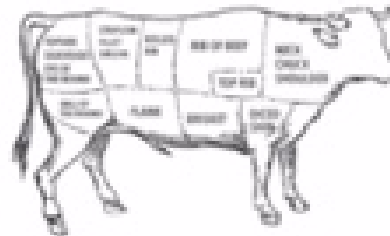
OUR STEAKS ARE AGED A MINIMUM OF 40 DAYS
**Precooked Weights*

***STEAKS INCLUDE**
CHOICE OF SIDE
CHOICE OF SEASONING

AL'S KOSHER SALT BLEND OR MONTRÉAL STEAK SPICE



AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3



*FILET MIGNON

our most tender cut

6 OZ	38
8 OZ	47
10 OZ	51
16 OZ	67

*RIB STEAK- BONE IN

well marbled

14 OZ	43
20 OZ <i>heart of our reputation</i>	60

*PORTERHOUSE T-BONE

a full flavoured classic cut

24 OZ	49
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*NEW YORK STRIPLOIN

naturally tender, delicate flavour

12 OZ	42
16 OZ	48



44oz TOMAHAWK STEAK 140

BONE MARROW & HERB BUTTER, CRISPY SMASHED POTATOES

Perfect For Sharing

MAKE IT SURF

**INCLUDES GARLIC RICE*

6 oz LOBSTER TAIL	ADD 23
GARLIC SHRIMP (4)	ADD 12
SEA SCALLOPS (2)	ADD 14

SAUCES 4

COGNAC
PEPPERCORN
BÉARNAISE

TOPPINGS

HERB & BONE MARROW BUTTER 4
BLUE CHEESE BUTTER 4
GOAT CHEESE 6

SIDES

**INCLUDED WITH SELECT STEAK, SEAFOOD & ENTRÉES*

STEAKHOUSE CUT FRIES*	
SWEET POTATO FRIES.....	add 3
ONION RINGS.....	add 3
MASHED POTATO*	
GARLIC RICE*	
DAILY VEGETABLE*	
BAKED POTATO*	
STUFFED BAKED POTATO	
BACON, CHEDDAR & CHIVE.....	add 4

ADD-ONS

CARAMELIZED ONIONS	6
SAUTÉED MUSHROOMS	6
ASPARAGUS	10
CREAMED SPINACH	8
MAC N' CHEESE	9



Mealshare - We'll provide one simple, healthy meal to a youth in need.



LUNCH

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



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3

-  **4 OZ FILET MIGNON** *sautéed mushrooms, choice of side* **28**
- FISH & CHIPS** *coleslaw*..... **17**
-  **COGNAC MINCED BEEFSTEAK** *fried onions, choice of side* **20**
-  **CHICKEN BROCHETTE** *garlic rice* **21**

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 21

house grind, double patty, bacon jam, onion straws, aged cheddar

PHILLY CHEESESTEAK 16

onion straws

HADDOCK BURGER 16

lightly battered, bacon, brie, caramelized onion, house aioli

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, house 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



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3

-  **GREEN PEPPER STEAK**
cubed filet mignon, sautéed onion, mushrooms, green peppers, garlic rice, choice of side **34**
-  **BLACK PEPPERCORN FILET**
10 oz filet mignon, peppercorn crusted, mushroom caps, cognac sauce, choice of side **52**
-  **LAMB CHOPS** *house marinade, charcoal grilled, mint jelly, choice of side* **42**
-  **ROASTED CHICKEN BREAST **R****
10 herbs and spice rub, shiitake butter sauce, creamy horseradish whipped potatoes, citrus, natural jus, roasted asparagus **31**
-  **AL'S FAMOUS SHISH KABOB** *peppers, onion, tomato, garlic rice*
- FILET MIGNON** **45**
- CHICKEN** *tzatziki* **30**

SEAFOOD



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 3

-  **SALMON FILET** *leek & butter sauce, asparagus, roasted potato* **30**
** available blackened*
-  **LOBSTER TAILS** *two 6 oz tails, in-house garlic butter, garlic rice* **50**
-  **BUTTERFLIED BAKED SHRIMP**
persillade, in-house garlic butter, garlic rice **33**
-  **SLOW ROASTED COD **R****
citrus beurre blanc, roasted potato, sautéed spinach, roasted vegetables **34**
-  **PAN ROASTED SEA SCALLOPS **R****
cauliflower puree, roasted beets, caper-raisin emulsion, crunchy cauliflower **33**

BISTRO

- AL'S STEAK-FRITES**
8 oz New York Striploin, peppercorn sauce, house aioli **34**
- STEAK BURGER & FRIES**
house grind, double patty, bacon jam, onion straws, aged cheddar **21**
- MOULES-FRITES** *house aioli* **18**
- LOBSTER LINGUINI**
lobster tail, white wine cream sauce, sun-dried tomatoes, parmesan **36**
- FISHERMANS STEW**
mussels, scallops, shrimp, fish, tomato pernod broth, garlic rice **33**
- PORTOBELLO WELLINGTON **V** **R****
sautéed spinach, roquefort glaze, onion jam, asparagus, roasted potato **19**

V - Vegetarian

R - created in collaboration with chef Rene Rodriguez
Top Chef Canada winner, Iron Chef, Beat Bobby Flay

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