

APPETIZERS

SOUP OF THE DAY PREPARED DAILY	9
FRENCH ONION SOUP AU GRATIN	12
STEAK TARTARE HAND-CHOPPED TENDERLOIN	20
LUMP CRAB CAKE HOUSE REMOULADE	19
ZUCCHINI STICKS V AL'S FAMOUS GARLIC DIP	16
FRIED CALAMARI COCKTAIL SAUCE	16
COCONUT SHRIMP THAI SWEET CHILI SAUCE	20
SAUTÉED P.E.I. MUSSELS WHITE WINE LEEK SAUCE	16
TUNA TARTARE	
AVOCADO, PICKLED RADISH, ASIAN DRESSING, CRISPY WONTONS	20
WARM MUSHROOM TOAST V	
GOAT CHEESE, WHITE WINE CREAM SAUCE, TRUFFLE OIL	12
BONE MARROW GREENS, CROSTINI	16
ESCARGOTS AU GRATIN IN-HOUSE GARLIC BUTTER	14
JUMBO SHRIMP COCKTAIL SHARP HORSERADISH COCKTAIL SAUCE	21
CRAB STUFFED MUSHROOMS	
IN-HOUSE GARLIC BUTTER, CREAM CHEESE, PARMESAN, CHIVES	13
THICK CUT BACON DOUBLE SMOKED, MAPLE BOURBON SYRUP	18

THE GRAND PLATTER

SERVES 2 **75**

LOBSTER, SHRIMP, TUNA TATAKI, OYSTERS

HOT & COLD TOWER

SERVES 4 **145**

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

OYSTERS

EAST COAST

3 EACH
MINIMUM 4

CHILLED SEAFOOD



SALADS

*MEAL SIZE

CAESAR SALAD	17
BACON LARDONS, HOUSE CROUTONS, FAMOUS CAESAR DRESSING. 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	24
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-

Al's
since '67


STEAKS

ON LIVE CHARCOAL

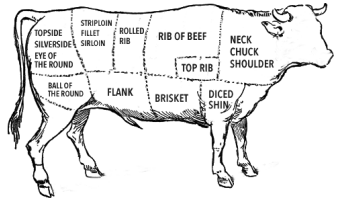
OUR STEAKS ARE AGED A MINIMUM OF 40 DAYS

*Precooked Weights

STEAKS INCLUDE

CHOICE OF SIDE & SEASONING AL'S KOSHER SALT BLEND OR MONTRÉAL STEAK SPICE
 AL'S STARTER SALAD SUBSTITUTE FOR CAESAR ADD 5

8 OZ. FILET MIGNON	52
10 OZ. FILET MIGNON	56
14 OZ. BONE-IN FILET	62
12 OZ. NEW YORK STRIP	46
16 OZ. NEW YORK STRIP	52
14 OZ. BONE-IN RIB STEAK	47
20 OZ. BONE-IN RIB STEAK	62
24 OZ. PORTERHOUSE <i>available sliced</i>	60



Ask your server about steak sharing options

AUSTRALIAN A6 WAGYU
10 OZ. NEW YORK STRIPLOIN \$110



PERFECT FOR SHARING

50oz TOMAHAWK STEAK 180

BONE MARROW & HERB BUTTER, CRISPY SMASHED POTATOES

THE BUTCHER'S BOARD 210

THICK CUT BACON, SLICED 16 OZ. NEW YORK STRIPLOIN, LAMB CHOPS, BONE MARROW, CHICKEN KABOBS, HOUSE SAUSAGE, JUMBO GARLIC SHRIMP, VEGETABLE SKEWER, CRISPY SMASHED POTATOES

SAUCES 4

COGNAC
PEPPERCORN
BÉARNAISE

MAKE IT SURF

6 oz LOBSTER TAIL *ADD 23*
GARLIC SHRIMP (4) *ADD 14*
SEA SCALLOPS (2) *ADD 15*

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 10



Al's famous sour pickles
complimentary upon request

LUNCH

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



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 5



4 OZ FILET MIGNON *sautéed mushrooms, choice of side* **30**



COGNAC MINCED BEEFSTEAK *fried onions, choice of side* **22**



CHICKEN BROCHETTE *garlic rice* **22**

FISH & CHIPS *coleslaw*..... **17**

BETWEEN BREAD

CHOICE OF FRIES OR SALAD
SUBSTITUTE FOR CAESAR ADD 3

STEAK ON A KAISER 18

caramelized onions

CLASSIC CHEESEBURGER 16

lettuce, tomato, onion, cheddar

STEAK BURGER 22

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 16

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 5



GREEN PEPPER STEAK

cubed filet mignon, sautéed onion, mushrooms, green peppers, garlic rice, choice of side **36**



BLACK PEPPERCORN FILET

10 oz filet mignon, peppercorn crusted, mushroom caps, cognac sauce, choice of side **58**



LAMB CHOPS

house marinade, charcoal grilled, mint sauce, choice of side **43**



ROASTED CHICKEN BREAST

10 herbs and spice rub, shiitake butter sauce, creamy horseradish whipped potatoes, citrus, roasted asparagus **32**



AL'S FAMOUS SHISH KABOB

peppers, onion, tomato, garlic rice
FILET MIGNON **46**
CHICKEN tzatziki **33**

SEAFOOD



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 5



SALMON FILET

leek & butter sauce, asparagus, roasted potato **32**
* available blackened



LOBSTER TAILS

two 6 oz tails, in-house garlic butter, garlic rice **53**



BUTTERFLIED BAKED SHRIMP

persillade, in-house garlic butter, garlic rice **34**



SLOW ROASTED COD

citrus beurre blanc, roasted potato, sautéed spinach, roasted vegetables **35**



PAN ROASTED SEA SCALLOPS

cauliflower puree, roasted beets, caper-raisin emulsion, crunchy cauliflower **36**

BISTRO

AL'S STEAK-FRITES

8 oz New York Striploin, peppercorn sauce, house aioli **37**

STEAK BURGER & FRIES

house grind, double patty, bacon jam, onion straws, aged cheddar **22**

MOULES-FRITES

house aioli **20**

LOBSTER LINGUINI

lobster tail, white wine cream sauce, sun-dried tomatoes, parmesan **36**

FISHERMANS STEW

mussels, scallops, shrimp, fish, tomato pernod broth, garlic rice **35**

CHARCOAL ROASTED VEGETABLE STACK **v**

VEGAN OPTION AVAILABLE

goat cheese, roasted red pepper & lentil purée, balsamic reduction **22**

v- Vegetarian

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