APPETIZERS

FRENCH ONION SOUP AU GRATIN 12

STEAK TARTARE HAND-CHOPPED TENDERLOIN 20

ZUCCHINI STICKS V AL'S FAMOUS GARLIC DIP 16

FRIED CALAMARI COCKTAIL SAUCE 16

COCONUT SHRIMP THAI SWEET CHILI SAUCE 20

WARM MUSHROOM TOAST V
GOAT CHEESE, WHITE WINE CREAM SAUCE, TRUFFLE OIL 12

BONE MARROW GREENS, CROSTINI 16

JUMBO SHRIMP COCKTAIL SHARP HORSERADISH COCKTAIL SAUCE 21

THICK CUT BACON DOUBLE SMOKED, MAPLE BOURBON SYRUP 18

SALADS

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

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-

PERFECT FOR SHARING
50OZ TOMAHAWK STEAK 180
BONE MARROW & HERB BUTTER, CRISPY SMASHED POTATOES

24 Hour Notice Required

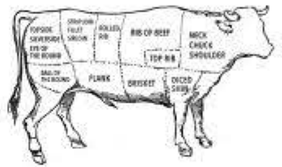
Al's since '67

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 *available sliced* 60



SAUCES 4
PEPPERCORN

TOPPINGS
HERB & BONE MARROW BUTTER 4

GOAT CHEESE 6

MAKE IT SURF
6 OZ LOBSTER TAIL *ADD 23*

SIDES
*INCLUDED WITH SELECT STEAK, SEAFOOD & ENTRÉES

STEAKHOUSE CUT FRIES*
SWEET POTATO FRIES.....add 3
ONION RINGS.....add 3

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

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

SLOW ROASTED COD
citrus beurre blanc, roasted potato, sautéed spinach, roasted vegetables 35

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

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