

APPETIZERS

SOUP OF THE DAY PREPARED DAILY	10
FRENCH ONION SOUP AU GRATIN	15
STEAK TARTARE HAND-CHOPPED TENDERLOIN	25
ZUCCHINI STICKS V AL'S FAMOUS GARLIC DIP	24
FRIED CALAMARI COCKTAIL SAUCE	24
COCONUT SHRIMP THAI SWEET CHILI SAUCE	26
SAUTÉED P.E.I. MUSSELS WHITE WINE LEEK SAUCE	21
TUNA TARTARE	
AVOCADO, PICKLED RADISH, ASIAN DRESSING, CRISPY WONTONS	25
WARM MUSHROOM TOAST V	
GOAT CHEESE, WHITE WINE CREAM SAUCE, TRUFFLE OIL	14
BONE MARROW GREENS, CROSTINI	17
ESCARGOTS AU GRATIN IN-HOUSE GARLIC BUTTER	15
JUMBO SHRIMP COCKTAIL SHARP HORSERADISH COCKTAIL SAUCE	27
CRAB STUFFED MUSHROOMS	
IN-HOUSE GARLIC BUTTER, CREAM CHEESE, PARMESAN, CHIVES	15
THICK CUT BACON DOUBLE SMOKED, MAPLE BOURBON SYRUP	20

THE GRAND PLATTER

SERVES 2 **90**
LOBSTER, SHRIMP, TUNA TATAKI, OYSTERS

HOT & COLD TOWER

SERVES 4 **165**
LOBSTER, SHRIMP, TUNA TATAKI,
CALAMARI, TUNA TARTARE, OYSTERS

OYSTERS

EAST COAST

3.75 EACH
MINIMUM 4

CHILLED SEAFOOD



SALADS

*MEAL SIZE

CAESAR SALAD	19
BACON, HOUSE CROUTONS, FAMOUS CAESAR DRESSING	
STEAK & GOAT CHEESE SALAD*	
FILET MIGNON, PANKO CRUSTED GOAT CHEESE, SAUTÉED MUSHROOMS, PICKLED RED ONIONS, CHOICE OF AL'S GARLIC DRESSING OR BALSAMIC VINAIGRETTE	36
VEGETARIAN - 23	
SEARED TUNA SALAD*	
SESAME SEARED TUNA, MISO DRESSING, PICKLED RADISH, HEIRLOOM CARROTS, FRESH GREENS, CRUNCHY NOODLES	34
GRILLED HALLOUMI MEDITERRANEAN SALAD* V	
ZA'ATAR CHIPS	30

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

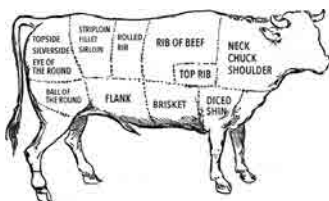
CHOICE OF SIDE & SEASONING AL'S KOSHER SALT BLEND OR MONTRÉAL STEAK SPICE



AL'S STARTER SALAD substitute for caesar add 5

8 OZ. FILET MIGNON	60
10 OZ. FILET MIGNON	64
14 OZ. BONE-IN FILET	70
12 OZ. NEW YORK STRIP	59
16 OZ. NEW YORK STRIP	66
14 OZ. RIB EYE STEAK	59
20 OZ. BONE-IN RIB STEAK	70
24 OZ. PORTERHOUSE available sliced	72

ask your server about steak sharing options



AUSTRALIAN A9 WAGYU
10 OZ. NEW YORK STRIPLOIN \$118



PERFECT FOR SHARING

50oz TOMAHAWK STEAK 195

BONE MARROW & HERB BUTTER, CRISPY SMASHED POTATOES

THE BUTCHER'S BOARD 220

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 5

COGNAC
PEPPERCORN
BÉARNAISE

MAKE IT SURF

6 oz LOBSTER TAIL ADD 30
GARLIC SHRIMP (4) ADD 17
SEA SCALLOPS (2) ADD 17

TOPPINGS 4

HERB & BONE MARROW
BUTTER
BLUE CHEESE BUTTER

SIDES

*INCLUDED WITH SELECT STEAK, SEAFOOD & ENTRÉES

STEAKHOUSE CUT FRIES*

sweet potato fries.....add 6
onion rings.....add 6

MASHED POTATO*

GARLIC RICE*

DAILY VEGETABLE*

BAKED POTATO*

stuffed baked potato
bacon, CHEDDAR & chive.....add 6

ADD-ONS

CARAMELIZED ONIONS 9

SAUTÉED MUSHROOMS 9

ASPARAGUS 14

CREAMED SPINACH 11

MAC N' CHEESE12



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* **38**



COGNAC MINCED BEEFSTEAK *fried onions, choice of side* **28**



CHICKEN BROCHETTE *garlic rice* **28**

FISH & CHIPS *coleslaw* **22**

BETWEEN BREAD

CHOICE OF FRIES OR SALAD

SUBSTITUTE FOR CAESAR ADD 5

STEAK ON A KAISER 25

caramelized onions

CLASSIC CHEESEBURGER 20

lettuce, tomato, onion, cheddar

STEAK BURGER 28

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

PHILLY CHEESESTEAK 21

onion straws

HADDOCK BURGER 20

lightly battered, bacon, aged cheddar, caramelized onion, house aioli

BACON GRILLED CHEESE 18

smoked bacon, aged cheddar, garlic bread, parmesan crust

AL'S CLUB SANDWICH 22

*charcoal roasted chicken, smoked bacon, aged cheddar, pickled onion,
tomato, lettuce, chimichurri aioli*

AL'S STEAK SANDWICH 35

*8 oz. new york striploin, herb & bone marrow butter, caramelized onion,
sautéed mushrooms, chimichurri aioli*

TAXES AND GRATUITIES NOT INCLUDED.
A 18% GRATUITY WILL BE ADDED TO GROUPS
OF SIX OR HIGHER.

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.



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 **44**



BLACK PEPPERCORN FILET

10 oz filet mignon, peppercorn crusted, mushroom caps, cognac sauce, choice of side **68**



LAMB CHOPS

house marinade, charcoal grilled, mint sauce, choice of side **49**



ROASTED CHICKEN BREAST

10 herbs and spice rub, shiitake butter sauce, creamy horseradish whipped potatoes, citrus, roasted asparagus **38**



AL'S FAMOUS SHISH KABOB

peppers, onion, tomato, garlic rice

FILET MIGNON **50**

CHICKEN tzatziki **40**

SEAFOOD



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 5



SALMON FILET

leek & butter sauce, asparagus, roasted potato **41**

* available blackened



LOBSTER TAILS

two 6 oz tails, in-house garlic butter, garlic rice **63**



BUTTERFLIED BAKED SHRIMP

seasoned bread crumbs, in-house garlic butter, garlic rice **42**



PAN SEARED SEA SCALLOPS

smoked pork belly, cauliflower purée, roasted red pepper brown butter sauce, roasted cauliflower florets, seasonal vegetable **46**



CHILEAN SEA BASS

citrus beurre blanc, roasted potato, roasted vegetables **57**

BISTRO

AL'S STEAK-FRITES

8 oz new york striploin, peppercorn sauce, house aioli **44**

BRAISED BEEF SHORT RIB

peppercorn demi-glace, whipped potatoes, roasted vegetables, onion straws, prawn-mascarpone crostini **46**

STEAK BURGER & FRIES

house grind, double patty, bacon jam, onion straws, aged cheddar **28**

MOULES-FRITES

house aioli **25**

LOBSTER LINGUINI

lobster tail, white wine cream sauce, sun-dried tomatoes, parmesan **40**

MUSHROOM RAVIOLI **V**

fried shiitake mushrooms, brown butter, tarragon cream, truffle oil, parmesan **32**

V - vegetarian

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