al's since '67

APPETIZERS

SOUP OF THE DAY prepared daily 10

FRENCH ONION SOUP AU GRATIN 15

BEEF CARPACCIO 28

STEAK TARTARE hand-chopped tenderloin 26

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 26

WARM MUSHROOM TOAST V
goat cheese, white wine cream sauce, truffle oil 14

BONE MARROW greens, crostini 28

ESCARGOTS AU GRATIN in-house garlic butter 15

JUMBO SHRIMP COCKTAIL sharp horseradish cocktail sauce 28

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 **175**
lobster, shrimp, tuna tataki, calamari, tuna tartare, oysters

OYSTERS
east coast
3.75 each
minimum 4



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-

Al's since '67

STEAKS

ON LIVE CHARCOAL

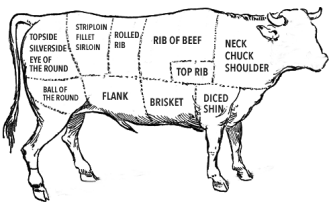
OUR STEAKS ARE AGED A MINIMUM OF 40 DAYS
*Precooked Weights

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	63
10 OZ. FILET MIGNON	67
14 OZ. BONE-IN FILET	69
12 OZ. NEW YORK STRIP	62
16 OZ. NEW YORK STRIP	69
14 OZ. RIB EYE STEAK	62
20 OZ. BONE-IN RIB STEAK	73
28 OZ. PORTERHOUSE *available sliced*	95

ask your server about steak sharing options



AUSTRALIAN A9 WAGYU
10 OZ. NEW YORK STRIPLOIN $120



PERFECT FOR SHARING

50oz TOMAHAWK STEAK 195

BONE MARROW & HERB BUTTER, CRISPY SMASHED POTATOES

THE BUTCHER'S BOARD 225

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 32*
GARLIC SHRIMP (4) *ADD 17*
ALASKAN KING CRAB
1 LB *ADD 175*

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	12
MAC N' CHEESE	12

Al's famous sour pickles complimentary upon request

al's since '67

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* **30**

CHICKEN BROCHETTE *garlic rice* **29**

FISH & CHIPS *coleslaw* **23**

BETWEEN BREAD

CHOICE OF FRIES OR SALAD
Substitute for Caesar add 5

STEAK ON A KAISER 26
caramelized onions

CLASSIC CHEESEBURGER 22
lettuce, tomato, onion, cheddar

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

PHILLY CHEESESTEAK 23
onion straws

HADDOCK BURGER 22
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 23
charcoal roasted chicken, smoked bacon, aged cheddar, pickled onion, tomato, lettuce, chimichurri aioli

AL'S STEAK SANDWICH 36
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.

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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 **46**

BLACK PEPPERCORN FILET
10 oz filet mignon, peppercorn crusted, mushroom caps, cognac sauce, choice of side **70**

LAMB CHOPS *house marinade, charcoal grilled, mint sauce, choice of side* **54**

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* **42**

SEAFOOD

INCLUDES AL'S STARTER SALAD
Substitute for Caesar add 5

SALMON FILET *leek & butter sauce, asparagus, roasted potato* **44**
** available blackened*

LOBSTER TAILS *two 6 oz tails, in-house garlic butter, garlic rice* **68**

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

CHILEAN SEA BASS
lemon-butter sauce, capers, fresh parsley, roasted potatoes, asparagus **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* **26**

LOBSTER LINGUINI
lobster tail, white wine cream sauce, sun-dried tomatoes, parmesan **42**

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

V - *vegetarian*

TAXES AND GRATUITIES NOT INCLUDED.
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PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.