

ALC Steaks

1205 N Lamar Blvd 78703-4130 · +15124721813 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 10

ALMOST FAMOUS CRAB CAKES

With Smoked Jalapeno Remoulade.

SHRIMP COCKTAIL

\$18.00

Classic Style with Mescals Cocktail Sauce

CLASSIC ESCARGOT

\$16.00

With Garlic, Butter and Madeira Wine

CRISPY FRIED GULF OYSTERS

\$16.00

With Pico De Gallo and a Green Goddess Dipping Sauce

BEER BATTERED CRIMINI MUSHROOMS

\$10.00

Fried and Served with our Creamy Chipotle Dipping Sauce

SEARED AHI TUNA

\$18.00

Encrusted with Sesame Seeds, Served with Wasabi

BUFFALO STYLE GRILLED LAMB CHOPS

\$20.00

Tossed in Frank's Red Hot Sauce with Jalapeño Blue Cheese

NEW MEXICO GREEN CHILES

\$10.00

Stuffed with Goat Cheese and a Sprinkle of Cilantro

BEEF SASHIMI

\$16.00

With Pickled Daikons, Carrots, and Ponzu Sauce

TEXAS ONION PIE

\$12.00

Made with Crème Fraiche, Caramelized Onions, Bacon and Fresh Herbs

SALADS 6

SPICY SIRLOIN SOUP

\$9.00

Tender Pieces of Sirloin in a Hearty Beef Broth.

SWEET POTATO CLAM CHOWDER

\$9.00

Our Creamy Southern Favorite.

CAESAR SALAD

\$11.00

Crisp Romaine with Homemade Dressing and Garlic Croutons.

THE WEDGE

\$12.00

Quarter Wedge of Romaine, Blue Cheese Crumbles, Herb Tossed Tomatoes, and Double Smoked Bacon with Blue Cheese Dressing.

CLASSIC GREEN SALAD

\$10.00

Seasonal Greens, Tomatoes, Parmesean, and Choice of Dressing.

BURRATA WITH CHERRY TOMATOES

\$13.00

With Fresh Torn Basil and a White Balsamic Drizzle.

SEAFOOD & POULTRY ⁶

CHICKEN FRIED AHI TUNA

\$36.00

With Jalapeno Gravy and a Crunchy Egg Roll.

ATLANTIC SALMON

\$33.00

Grilled with a Fresh Tomato-Basil Vinaigrette.

CREOLE STYLE GULF SNAPPER

\$39.00

With Two Shrimp and Dirty Rice.

TEXAS JUMBO GULF SHRIMP

\$36.00

Charbroiled, Shiner Bock Battered, or Scampi Style.

CANADIAN LOBSTER TAIL

Charbroiled to Perfection.

BREAST OF CHICKEN

\$28.00

With Poblano Cream or Creole Style with Jalapeño Horseradish.

STEAKS ⁷

RIBEYE

AVAILABLE OPTIONS

The Ribeye is hand carved from the Prime Rib Roast, which makes this steak our most marbled cut. The additional marbling gives this steak a robust flavor and juicy tenderness.

12 OZ.: \$50.00

16 OZ.: \$55.00

22 OZ. (BONE IN):

\$60.00

FILET MIGNON

AVAILABLE OPTIONS

The Filet Mignon is perhaps our most famous cut of beef. The most tender and aged for ultimate flavor.

6 OZ.: \$55.00

10 OZ.: \$60.00

NEW YORK STRIP

AVAILABLE OPTIONS

One of our most acclaimed steaks, with its rich marbling it delivers a wonderful flavor and succulent texture. Our Strip Steaks are aged to perfection and then center cut by hand for your order.

10 OZ.: \$45.00

14 OZ.: \$51.00

T-BONE

\$65.00

Just like the Porterhouse except with a smaller portion of Filet Mignon.

PORTERHOUSE

\$73.00

This steak provides you with the best of both worlds! A T-shape bone with a Strip Steak on one side and a Filet Mignon on the other. Aged to perfection for the best flavor.

44 FARMS BONE IN NEW YORK STRIP

\$68.00

All natural, grass finished beef from Cameron, Texas. Dry aged for 30 days to bring out a robust but very tender steak.

TOMAHAWK RIBEYE

\$120.00

Dry aged by Gourmet Ranch. Includes two sides. Enough for two, but why share!?

HOMEMADE STEAK SAUCES 8

CHIMICHURRI

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

RED CHIMICHURRI

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

MAKERS MARK BOURBON

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

JALAPENO BLUE CHEESE

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

BEARNAISE SAUCE

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

GORGONZOLA BUTTER

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

JALAPENO HORSERADISH

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

ALC HOMEMADE SAUCE

AVAILABLE OPTIONS

Regular: \$2.50

Sampler - 4: \$9.00

LOCAL HOUSE SPECIALTIES 4

SURF AND TURF

5 oz. Filet Mignon with a 8 - 10 oz. Lobster Tail.

GRILLED PORK CHOPS

\$33.00

With a Red Chile Glaze, Garlic, and Spicewood Honey Sauce.

CHOPPED STEAK

\$28.00

Topped with Mushrooms and Grilled Onions.

CHICKEN FRIED SIRLOIN STEAK**\$27.00**

Deep Fried to a Golden Brown and Topped with a Creamy Gravy.

ENHANCE YOUR STEAK 4

OSCAR STYLE

Jumbo Lump Crab and Spicy Hollandaise.

ALC STYLE

Encrusted with Peppercorn and Blue Cheese.

\$6.00**LOBSTER TAIL**

With Drawn Butter and Lemon.

GULF SHRIMP

Shiner Bock Battered, or Scampi Style.

\$15.00**ACCOMPANIMENTS 17**

WEDGE CUT POTATOES**\$6.00****MATCHSTICK FRIES****\$6.00****SWEET POTATO STICKS****\$6.00****BAKED POTATO****\$9.00****MASHED POTATO****\$7.00****GARLIC MASH****\$7.00****TEXMATI RICE****\$6.00****TRUFFLED BACON MAC & CHEESE****\$9.00****GREEN CHILE CREAMED CORN****\$8.00****ASPARAGUS WITH CHIMICHURRI****\$11.00****FLASH FRIED KALE WITH SHAVED PARMESAN****\$8.00****FRIED BRUSSEL SPROUTS WITH A DIJON AND BALSAMIC GLAZE****\$8.00****GRILLED KABOB VEGETABLES****\$9.00****ROASTED BROCCOLINI****\$8.00****GLAZED CARROTS****\$8.00****SEARED ZUCCHINI KELLERMAN****\$8.00****SAUTEED SPINACH WITH GARLIC****\$9.00****DESSERTS 7**

TRES LECHES **\$10.00**

With Grilled Pineapple and Roasted Coconut.

ALC VANILLA CHEESECAKE **AVAILABLE OPTIONS**

With an Oreo cookie crust.

\$7.00

With Berries: \$1.00

FUDGE BROWNIE PIE **AVAILABLE OPTIONS**

A no nut brownie served warm.

\$7.00

With Ice Cream: \$1.00

CREME BRULEE **\$7.00**

Homemade classic with bourbon vanilla beans.

TEXAS PECAN TART **\$7.00**

Made with Kentucky Bourbon and Texas Pecans.

LEMON ITALIAN CREAM CAKE **\$10.00**

A sweet lemon cream cake with a tart wine coulis.

BLUEBERRY PIE **\$10.00**

A double crusted pie topped with fresh berries and cream.

CHAMPAGNE & SPARKLING - 187ML 1

Mia Moscato - Moscato **\$8.00**

Spain.

CHAMPAGNE & SPARKLING - BY THE GLASS 4

La Marca- Prosecco **\$10.00**

Italy, Veneto.

Gruet Sauvage Rose NV Pinot Noir **\$14.00**

New Mexico.

Mumm Napa Brut Rose NV Pinot Noir, Chardonnay **\$14.00**

California, Napa Valley.

Chandon Brut Classic NV Sparkling Blend **\$15.00**

California, Napa Valley.

CHAMPAGNE & SPARKLING 8

La Marca- Prosecco **\$38.00**

Italy, Veneto.

Chandon Brut Classic NV Sparkling Blend **\$53.00**

California, Napa Valley.

Gruet Sauvage Rose NV Pinot Noir	\$51.00
New Mexico.	
Gruet Sauvage Blanc de Blancs - Chardonnay	\$52.00
New Mexico, Albuquerque.	
Mumm Napa Brut Rose NV Pinot Noir, Chardonnay	\$53.00
California, Napa Valley.	
71 Painted Wines The Lady Blanc de Blancs 2018 Chardonnay	\$54.00
California, Napa Valley.	
Pommery Brut Royale NV Champagne Blend	\$85.00
France, Champagne.	
Veuve Clicquot Yellow Label Brut NV Champagne Blend	\$160.00
France, Champagne.	

CHARDONNAY - BY THE GLASS 3

Smoking Loon Chardonnay - Chardonnay	\$10.00
California.	
Raeburn NV Chardonnay	\$13.00
California, Russian River Valley.	
71 Painted Wines "Why Not" 2019 Chardonnay	\$14.00
California, Santa Maria Valley.	

SAUVIGNON BLANC / FUME BLANC 2

Whitehaven - Sauvignon Blanc	\$44.00
New Zealand, Marlborough.	
Murrieta's Well - Sauvignon Blanc	\$46.00
California, Livermore Valley.	

OTHER WHITES - BY THE GLASS 5

J. Lohr Bay Mist - Riesling	\$8.00
California, Monterey County.	
Maso Canali- Pinot Grigio	\$10.00
Italy, Trentino-Alto Adige.	
Martin Codax- Albarino	\$12.00
Spain, Rias Baixas.	
Torres Celeste NV Verdejo	\$12.00
Spain, Castilla Y Leon, Rueda.	

Terra d'Oronv Pinot Grigio **\$13.00**
California, Santa Barbara County.

SAUVIGNON BLANC / FUME BLANC - BY THE GLASS ²

Murrietas Well- Sauvignon Blanc **\$12.00**
California, Livermore Valley.

Whitehaven- Sauvignon Blanc **\$13.00**
New Zealand, Marlborough.

CHARDONNAY ³

Smoking Loon Chardonnay- Chardonnay **\$49.00**
California.

71 Painted Wines Why Not 2019 Chardonnay **\$46.00**
California, Santa Maria Valley.

RaeburnNV Chardonnay **\$64.00**
California, Russian River Valley

OTHER WHITES ⁵

J. Lohr Bay Mist - Riesling **\$30.00**
California, Monterey County.

Maso Canali- Pinot Grigio **\$39.00**
Italy, Trentino-Alto Adige.

Martin Codax- Albarino **\$47.00**
Spain, Rias Baixas.

Terra D Oronv Pinot Grigio **\$48.00**
California, Santa Barbara County.

Torres Celeste NV Verdejo **\$62.00**
Spain, Castilla Y Leon, Rueda.

ROSE WINES ⁶

Fleurs de Prairie Cotes de Provence - Rose Blend **\$11.00**
France, Provence.

C.L. butaud papa frenchy - NV Rose **\$13.00**
Texas.

La Jolie FleurNV Rose **\$14.00**
France.

Flours de Prairie Cotes de Provence - Rose Blend	\$54.00
France, Provence.	
La Jolie FleurNV Rose	\$69.00
France.	
C.L. butaud papa frenchyNV Rose	\$51.00
Texas.	

CABERNET SAUVIGNON - BY THE GLASS 5

Casillero del Diablo Reserva NV Cabernet Sauvignon	\$10.00
Chile, Maipo Valley.	
Juggernaut Hillside Cabernet - Cabernet Sauvignon	\$14.00
California.	
71 Painted Wines Mea Culpa 2018 Cabernet Sauvignon	\$13.00
California, Paso Robles.	
Katherine Goldschmidt Crazy Creek - Cabernet Sauvignon	\$15.00
California, Alexander Valley.	
Sterling Vintners Collection NV Cabernet Sauvignon	\$15.00
California, Central Coast.	

INTERESTING REDS - BY THE GLASS 3

Joel Gott Palisades NV Cabernet Sauvignon, Merlot, Petite Sirah, Malbec, Cabernet Franc	\$12.00
California.	
71 Painted Wines Maybe Tomorrow 2019 Barbera, Syrah, Cabernet Sauvignon, Malbec	\$14.00
California, Paso Robles.	
Murrietas Well The Spur - Red Meritage Blend	\$15.00
California, Livermore Valley.	

MERLOT - BY THE GLASS 2

Casillero del Diablo Reserve NV Merlot	\$10.00
Chile.	
Ferrari-Carano- Merlot	\$13.00
California, Sonoma County.	

ZINFANDEL - BY THE GLASS 2

Earthquake- Zinfandel	\$13.00
California, Lodi.	

Rodney Strong Old Vines NV Zinfandel **\$14.00**
California, Sonoma County.

PETITE SIRAH - BY THE GLASS 1

Michael David Petite Petit - Petite Sirah **\$14.00**
California, Lodi.

PINOT NOIR - BY THE GLASS 3

J. Lohr Falcons Perch - Pinot Noir **\$11.00**
Monterey County.

Meiomi- Pinot Noir **\$14.00**
California, Sonoma Coast.

Rebelliousnv Pinot Noir **\$13.00**
California

INTERNATIONAL REDS - BY THE GLASS 4

Argiano Non Confunditur Rosso Toscano- Red Blend **\$12.00**
Italy, Tuscany, Toscana IGT.

Baron de Ley Reserva - Tempranillo **\$13.00**
Spain, La Rioja.

Achaval FerrerNv Malbec **\$13.00**
Mendoza Argentina.

Terrazas de Los Andes Reserva - Malbec **\$14.00**
Argentina, Mendoza.

CABERNET SAUVIGNON 14

Casillero del Diablo Reserva NV Cabernet Sauvignon **\$49.00**
Chile, Maipo Valley.

71 Painted Wines Mea Culpa 2018 Cabernet Sauvignon **\$64.00**
California, Paso Robles.

Juggernaut Hillside Cabernet-- Cabernet Sauvignon **\$54.00**
California.

Sterling Vintners Collection NV Cabernet Sauvignon **\$57.00**
California, Central Coast.

Katherine Goldschmidt Crazy Creek - Cabernet Sauvignon **\$58.00**
California, Alexander Valley.

Clay Shannonnv Cabernet Sauvignon	\$62.00
California, North Coast.	
Ferrari-Carano- Cabernet Sauvignon	\$75.00
California, Alexander Valley	
Stags Leap- Cabernet Sauvignon	\$95.00
California, Napa Valley.	
Mount Peak Sentinel - Cabernet Sauvignon	\$110.00
California, Sonoma County.	
John AnthonyNV Cabernet Sauvignon	\$115.00
California, Napa Valley.	
Goldschmidt Vineyard-- Cabernet Sauvignon	\$120.00
Alexander Valley.	
Nickel & Nickel "State Ranch"- Cabernet Sauvignon	\$160.00
California, Napa Valley, Yountville.	
Orin Swift Mercury Head - Cabernet Sauvignon	\$180.00
California, Napa Valley.	
Silver Oak Napa Valley NV Cabernet Sauvignon	\$240.00
California, Napa Valley.	

RED BLENDS 12

Hahn GSM - Grenache, Syrah, Mourvedre	\$45.00
California, Central Coast.	
71 Painted Wines Maybe Tomorrow 2019 Barbera, Syrah, Cabernet Sauvignon, Malbec	\$46.00
California, Paso Robles.	
Joel Gott Palisades NV Cabernet Sauvignon, Merlot, Petite Sirah, Malbec, Cabernet Franc	\$48.00
California.	
Murrietas Well The Spur - Red Meritage Blend	\$60.00
California, Livermore Valley.	
Neyers Sage Canyon NV Red Rhone Blend	\$64.00
California.	
Daou Body Gaurd NV Blend	\$67.00
Paso Robles.	
Orin Swift Abstract - Red Rhone Blend	\$80.00
California, Sonoma County.	
BV Tapestry Reserve - Red Bordeaux Blend	\$93.00
California, Napa Valley.	

The Prisoner v Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Charbono **\$105.00**

California, Napa Valley.

Rodney Strong Symmetry Meritage - Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Malbec, Merlot **\$125.00**

California, Alexander Valley.

Orin Swift Papillon - Red Bordeaux Blend **\$140.00**

California, Napa Valley.

Orin Swift Machete - Petite Sirah, Syrah, Grenache **\$155.00**

California, North Coast.

MERLOT 4

Casillero del Diablo Reserve NV Merlot **\$49.00**

Chile.

Ferrari-Carano- Merlot **\$56.00**

California, Sonoma County.

Charles Krug - Merlot **\$65.00**

California, Napa Valley.

Browne Family Vineyards - Merlot **\$95.00**

Washington, Columbia Valley.

ZINFANDEL 4

Earthquake - Zinfandel **\$49.00**

California, Lodi.

Rodney Strong Old Vines NV Zinfandel **\$52.00**

California, Sonoma County.

Dry Creek Vineyard NV Zinfandel **\$63.00**

Sonoma.

Ridge Paso Robles - Zinfandel **\$80.00**

California, Paso Robles.

SYRAH/PETITE SYRAH 2

Michael David Petite Petit - Petite Sirah **\$64.00**

California, Lodi.

Girard - Petite Sirah **\$88.00**

California, Napa Valley.

PINOT NOIR 6

Rebellious NV Pinot Noir	\$64.00
California.	
J. Lohr Falcons Perch - Pinot Noir	\$54.00
Monterey County.	
Meiomi- Pinot Noir	\$69.00
California, Sonoma Coast.	
Argylenv Pinot Noir	\$67.00
Oregon, Willamette Valley.	
Frank Family NV Pinot Noir	\$75.00
California, Napa Valley, Carneros.	
Orin Swift Slander - Pinot Noir	\$130.00
Saint Helena, California.	

INTERNATIONAL REDS 9

Argiano Non Confunditur Rosso Toscano- Red Blend	\$46.00
Italy, Tuscany, Toscana IGT.	
Baron de Ley Reserva - Tempranillo	\$52.00
Spain, La Rioja.	
Achaval Ferrer NV Malbec	\$52.00
Mendoza Argentina.	
Terrazas de Los Andes Reserva - Malbec	\$54.00
Argentina, Mendoza.	
Poggio al Tesoro Bolgheri-- Red Bordeaux Blend	\$90.00
Italy, Tuscany, Bolgheri.	
Cava D Onice Brunello Di Montalcino- Brunello	\$95.00
Italy.	
Argiano Brunello di Montalcino - Sangiovese	\$105.00
Italy, Tuscany, Montalcino.	
Renato Ratti Marcenasco Barolo- Nebbiolo	\$105.00
Italy, Piedmont, Langhe.	
Allegrini Amarone della Valpolicella Classico - Corvina Blend	\$135.00
Italy, Veneto, Valpolicella.	

DESERT WINES 4

Grahams 10yr NV Port	\$9.00
Portugal.	

Dows 10 yr. Port**\$9.00**

Portugal.

Grahams 20 Year Tawny - Port Blend**\$11.00**

Portugal, Douro.

Grahams Fine Tawny No Port**\$12.00**

Portugal.

BAR DRINKS 7**WELL COCKTAILS****AVAILABLE OPTIONS**

REG: \$7.00

HH: \$6.00

HOUSE CHARDONNAY**AVAILABLE OPTIONS**

REG: \$10.00

HH: \$8.00

HOUSE MERLOT**AVAILABLE OPTIONS**

REG: \$10.00

HH: \$8.00

HOUSE CABERNET SAUVIGNON**AVAILABLE OPTIONS**

REG: \$10.00

HH: \$8.00

DOMESTIC BOTTLED BEERS**AVAILABLE OPTIONS**

REG: \$5.00

HH: \$4.00

IMPORTED BOTTLED BEERS**AVAILABLE OPTIONS**

REG: \$6.00

HH: \$5.00

DRAFT BEERS**AVAILABLE OPTIONS**

REG: \$7.00

HH: \$6.00

HAPPY HOUR MARTINIS 5**CLASSIC MARTINI****AVAILABLE OPTIONS**

Shaken not Stirred.

REG: \$12.00

HH: \$10.00

DIRTY TINI**AVAILABLE OPTIONS**

With Extra Olives and a Dash of Olive Juice.

REG: \$12.00

HH: \$10.00

GIMLET**AVAILABLE OPTIONS**

Shaken with Roses Lime Juice.

REG: \$12.00

HH: \$10.00

PAMATINI

With a Splash of Stirrings Pomegranate Liquor.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$10.00

COSMOPOLITAN

With Cranberry, Cointreau and Freshly Squeezed Lime Juice.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$10.00

HANDMADE MARGARITAS 2

HANDMADE MARGARITAS

On the Rocks or Frozen.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$10.00

HANDMADE MEXICAN MARTINI

Served up with Olives.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$10.00

BAR FOOD 10

CLASSIC ALC BURGER

8 oz of Ground Sirloin, Ribeye, and Striploin. Pickles, lettuce, tomatoes and onion. Add Cheese or anything else for that matter.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$9.00

THE REDEYE

Open face, fried bun, flash fried green, chipotle, a fried egg and a dash of red chili garlic sauce.

AVAILABLE OPTIONS

REG: \$13.00

HH: \$9.50

SOUTHWEST BURGER

Grilled Green Chiles and Jalapenos, habanero jack, spring greens and chipotle.

AVAILABLE OPTIONS

REG: \$13.00

HH: \$9.50

SPICY FRIED CHICKEN

Pickles, red slaw and smoked jalapeno sauce on a grilled brioche bun.

AVAILABLE OPTIONS

REG: \$13.00

HH: \$9.50

44 FARMS CHILI CHEESE DOG

100% Angus hot dog with chili and cheddar.

AVAILABLE OPTIONS

REG: \$10.00

HH: \$8.00

RIBEYE STEAK SANDWICH

6-8 oz ribeye steak on a sour- dough hoagie with lettuce, tomatoes, onions and pickles.

AVAILABLE OPTIONS

REG: \$14.00

HH: \$11.00

AUSTIN CHEESE STEAK SANDWICH

Sliced Ribeye, onions and spicy peppers 'wit' provolone cheese sauce on a grilled hoagie.

AVAILABLE OPTIONS

REG: \$14.00

HH: \$11.00

CHICKEN WINGS

8 Chicken Wings tossed in our Buffalo Style Sauce or our BBQ Dry Rub, served with either Blue Cheese or our Peppercorn Ranch.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$9.00

NEW MEXICAN GREEN CHILES

Stuffed with Texas goat cheese.

AVAILABLE OPTIONS

REG: \$10.00

HH: \$8.00

GREEN CHILE FRITO PIE

Chile con carne but without the beans, on a bed of Frito chips and melted Tillamook cheddar cheese and roasted green chiles.

AVAILABLE OPTIONS

REG: \$10.00

HH: \$8.00

MEATS 4

STEAK SAMPLER

Three 2-3 oz pieces of Filet, Sirloin and Ribeye with choice of one sauce.

AVAILABLE OPTIONS

REG: \$20.00

HH: \$18.00

BUFFALO STYLE LAMB CHOPS

Lollipop lamb chops deep fried and tossed in Frank's Hot Sauce served with jalapeño blue cheese sauce.

\$20.00

BLACK & BLUE SALAD

6 oz of sliced beef, crisp romaine lettuce, tomatoes and red onions tossed with homemade blue cheese dressing.

AVAILABLE OPTIONS

REG: \$18.00

HH: \$16.00

EXTRA SAUCE

Gorgonzola Butter, Bernaise, ALC Homemade Steak Sauce, Jalapeño Blue Cheese, Creamy Jalapeño Horseradish, Makers Mark Bourbon Sauce, Chimichurri, Red Chimichurri.

AVAILABLE OPTIONS

REG: \$2.50

HH: \$2.00

SEAFOOD 5

ALC FISH & CHIPS

Guinness battered Rock Cod with garlic tartar sauce and malt vinegar, chips of course.

AVAILABLE OPTIONS

REG: \$12.00

HH: \$10.00

SEARED AHI TUNA

Encrusted with black sesame seeds served with spicy Chinese greens and Wasabi.

AVAILABLE OPTIONS

REG: \$18.00

HH: \$15.00

CRISPY FRIED GULF OYSTERS

With Pico De Gallo and a Green Goddess Dipping Sauce.

AVAILABLE OPTIONS

REG: \$16.00

HH: \$13.00

POPCORN SHRIMP

Fried gulf shrimp with Mescals Tequila cocktail sauce.

AVAILABLE OPTIONS

REG: \$10.00

HH: \$8.00

ALMOST FAMOUS CRAB CAKES

With Smoked Jalapeno Remoulade.

SOUPS & SALADS 5

SPICY SIRLOIN SOUP

Hearty Beef Broth with Tender Pieces of Sirloin and Vegetables.

SWEET POTATO CLAM CHOWDER

Our Creamy Southern Favorite!

CLASSIC CAESAR SALAD

Crisp Romaine with Homemade Dressing and Garlic Croutons.

THE WEDGE

Quarter Wedge of Romaine, Blue Cheese Crumbles, Herb Tossed Tomatoes, Double Smoked Bacon, with Blue Cheese Dressing.

SOUTHWEST GREENS SALAD

Seasonal Greens with Ripe Tomatoes, Shredded Carrots and Red Cabbage with Choice of Dressing.

DINNER ENTREE 10

RIBEYE

AVAILABLE OPTIONS

12 OZ.: \$60.00

16 OZ.: \$64.00

22 OZ. (BONE IN): \$69.00

FILET MIGNON

AVAILABLE OPTIONS

6 OZ.: \$65.00

10 OZ.: \$70.00

T-BONE

\$73.00

NEW YORK STRIP

AVAILABLE OPTIONS

10 OZ.: \$58.00

14 OZ.: \$64.00

PORTERHOUSE

\$79.00

COLD WATER CANADIAN LOBSTER TAIL

10-12 oz. Tail.

TEXAS JUMBO SHRIMP

\$48.00

Charbroiled, Shiner Bock Battered or Classic Scampi Style.

ATLANTIC SALMON

\$45.00

Grilled with Fresh Tomato-Basil Vinaigrette.

GRILLED PORK CHOPS

\$43.00

8 oz. Chops with a Red Chile, Garlic and Spicewood Honey Sauce.

BREAST OF CHICKEN

\$39.00

Grilled with Poblano Cream Sauce or Creole Style with Jalapeno Horseradish.