



## Appetizers

### ALMOST FAMOUS CRAB CAKES

With Smoked Jalapeño Remoulade **18**

### SHRIMP COCKTAIL

Classic Style with Mescal's Cocktail Sauce **12**

### CLASSIC ESCARGOT

With Garlic, Butter, and Madeira Wine **12**

### OYSTERS TEXEFELLER

Gulf Oysters, Spinich, Bacon, and a Dash of Pernod **12**

### SHINER BOCK MUSHROOMS

Battered and Served with Creamy Chipotle **8**

### \*SEARED AHI TUNA

Encrusted with Sesame Seeds, Served with Wasabi **16**

### BUFFALO LAMB CHOPS

Tossed in Frank's Red Hot Sauce with Jalapeño Blue Cheese **18**

### NEW MEXICO GREEN CHILES

Stuffed with Goat Cheese and a Sprinkle of Cilantro **9**

### \*PRIME BEEF SASHIMI

With Jalapeños, Ponzu, and Sriracha Sauce **16**

## Soups and Salads

### SPICY SIRLOIN SOUP

Tender Pieces of Sirloin in a Hearty Beef Broth **7**

### SWEET POTATO CLAM CHOWDER

Our Creamy Southern Favorite **6**

### CAESAR SALAD

Crispy Romaine with Homemade Dressing and Garlic Croutons **8**

### HEARTS OF ROMAINE SALAD

With Roasted Corn, Walnuts, Red Peppers, and Blue Cheese **9**

### CLASSIC GREEN SALAD

Seasonal Greens, Tomatoes, Parmesean, and Choice of Dressing **8**

### GRILLED TOMATO AND RED ONION SALAD

Blue Cheese Crumbles, Basil, and Balsamic Vinaigrette **8**

## Seafood and Poultry

### \* PAN SEARED AHI TUNA

Sesame Seed Encrusted with Wasabi and a Crunchy Egg Roll **28**

### \* RED FISH ON THE HALFSHELL

With Red and Green Chimichurri **32**

### \* ATLANTIC SALMON

Grilled with a Fresh Tomato-Basil Vinaigrette **29**

### TEXAS JUMBO GULF SHRIMP

Charbroiled, Shiner Bock Battered, or Scampi Style **29**

### CANADIAN LOBSTER TAIL

Charbroiled to Perfection **MKT**

### \* PAN SEARED MUSCOVY DUCK

With a Ginger Chile Glaze **32**

### BREAST OF CHICKEN

With Poblano Cream or Creole Style with Jalapeño Horseradish **22**

*\* City of Austin Department of Health Services requires we inform you that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness. All items on this menu are cooked to order.*

# Steaks

All Steaks Come with One Choice of Our Accompaniments

## RIBEYE

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.	<b>36</b>
16 oz.	<b>40</b>
22 oz. Bone In	<b>42</b>

## FILET MIGNON

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

6 oz.	<b>42</b>
10 oz.	<b>48</b>

## NEW YORK STRIP

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.

8 oz.	<b>36</b>
14 oz.	<b>42</b>

## TOP SIRLOIN

Top Sirloin Steaks are carved from the center of the sirloin, ensuring the ultimate in flavor, texture, and tenderness. Aged to perfection, lean and bursting with flavor

8 oz.	<b>30</b>
12 oz.	<b>34</b>

## T-BONE

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

28 oz.	<b>44</b>
--------	-----------

## PORTER HOUSE

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.

30 oz.	<b>48</b>
--------	-----------



**FARMS**  
SINCE 1909

## DRY AGED NEW YORK STRIP

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

14 oz.	<b>54</b>
--------	-----------

## ENHANCE YOUR STEAK

<b>OSCAR STYLE</b>	Jumbo Lump Crab and Spicy Hollandaise	<b>8</b>
<b>ALC STYLE</b>	Encrusted with Peppercorn and Blue Cheese	<b>6</b>
<b>LOBSTER TAIL</b>	With Drawn Butter and Lemon	<b>MKT</b>
<b>GULF SHRIMP</b>	Grilled, Shiner Bock Battered, or Scampi Style	<b>9</b>
<b>HOMEMADE STEAK SAUCES</b>	Chimichurri, Red Chimichurri, Makers Mark Bourbon, Jalapeno Blue Cheese, Bearnaise, Gorgonzola Butter, Jalapeno Horseradish, ALC Sauce	
	<b>\$2 each</b>   <b>Sampler of 4 for \$7</b>	

## Local House Specialties

<b>* SURF AND TURF</b>	5oz Filet Mignon with a 4oz Lobster Tail	<b>MKT</b>
<b>* GRILLED PORK CHOPS</b>	With a Red Chile Glaze, Garlic, and Spicewood Honey Sauce	<b>26</b>
<b>* CHOPPED STEAK</b>	Topped with Mushrooms and Grilled Onions	<b>24</b>
<b>CHICKEN FRIED SIRLOIN</b>	Deep Fried to a Golden Brown, Topped with Cream Gravy	<b>22</b>

Local House Specialties Come with One Choice of Our Accompaniments

## Accompaniments

WEDGE CUT POTATOES	<b>4</b>	ASPARAGUS WITH CHIMICHURRI	<b>7</b>
MATCHSTICK FRIES	<b>4</b>	SNOW PEAS WITH SESAME SEED OIL AND GARLIC	<b>6</b>
SWEET POTATO STICKS	<b>4</b>	TUSCAN KALE WITH GRAPE TOMATOES AND GARLIC	<b>6</b>
BAKED POTATO	<b>6</b>	SAUTÉED SHREDDED BRUSSEL SPROUTS	<b>6</b>
MASHED POTATO OR GARLIC MASH	<b>4</b>	GRILLED KABOB VEGETABLES	<b>6</b>
TEXMATI RICE	<b>4</b>	FLASH FRIED SPINACH WITH PARMESAN SHAVINGS	<b>6</b>
TRUFFLED BACON MAC & CHEESE	<b>8</b>	SAUTÉED BROCCOLI	<b>6</b>
GREEN CHILE CREAMED CORN	<b>7</b>	GLAZED CARROTS	<b>5</b>

Gift Certificates Available | No Separate Checks on Parties of 12 or more. Please Allow Us to Add a 20% Service Charge to Parties of 5 or more.