



APPETIZERS

ALMOST FAMOUS CRAB CAKES	With Smoked Jalapeño Remoulade 18
SHRIMP COCKTAIL	Classic Style with Espolón Tequila Cocktail Sauce 14
CLASSIC ESCARGOT	With Garlic, Butter, and Madeira Wine 14
CRISPY FRIED GULF OYSTERS	With Pico De Gallo and a Green Goddess Dipping Sauce 13
BEER BATTERED VEGGIE MEDLEY	Choose from Mushrooms, Asparagus or Onion Rings. Served with our Creamy Chipotle Dipping Sauce 9
*SEARED AHI TUNA	Encrusted with Sesame Seeds. Served with Wasabi 18
BUFFALO STYLE GRILLED LAMB CHOPS	Tossed in Frank's Red Hot Sauce with Jalapeño Blue Cheese 20
NEW MEXICO GREEN CHILES	Stuffed with Goat Cheese and a Sprinkle of Cilantro 9

SOUPS AND SALADS

SPICY SIRLOIN SOUP	Tender Pieces of Sirloin in a Hearty Beef Broth 8
SWEET POTATO CLAM CHOWDER	Our Creamy Southern Favorite 8
CAESAR SALAD	Crispy Romaine with Homemade Dressing and Garlic Croutons 10
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 9
BURATTA WITH GRILLED TOMATOES AND ONION	With Fresh Torn Basil and a White Balsamic Drizzle 12

SEAFOOD AND POULTRY

* CHICKEN FRIED AHI TUNA	With Jalapeño Wasabi Mashed Potatoes and a Crunchy Egg Roll 34
* ATLANTIC SALMON	Grilled with a Fresh Tomato-Basil Vinaigrette 31
TEXAS JUMBO GULF SHRIMP	Charbroiled, Shiner Bock Battered, or Scampi Style 34
CANADIAN LOBSTER TAIL	Charbroiled to Perfection MKT
BREAST OF CHICKEN	With Poblano Cream or Creole Style with Jalapeño Horseradish 24

** 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.	40
16 oz.	44
22 oz. Bone In	48

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.

10 oz.	38
14 oz.	44

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.	34
12 oz.	38

FILET MIGNON

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

6 oz.	44
10 oz.	50

T-BONE

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

28 oz.	48
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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.	56
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BONE IN NEW YORK STRIP

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

14 oz.	56
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ENHANCE YOUR STEAK

OSCAR STYLE

Jumbo Lump Crab and Spicy Hollandaise **12**

ALC STYLE

Encrusted with Peppercorn and Blue Cheese **6**

LOBSTER TAIL

With Drawn Butter and Lemon **MKT**

GULF SHRIMP

Grilled, Shiner Bock Battered, or Scampi Style **14**

HOMEMADE STEAK SAUCES

Chimichurri, Red Chimichurri, Makers Mark Bourbon, Jalapeno Blue Cheese, Bearnaise, Gorgonzola Butter, Jalapeno Horseradish, ALC Sauce

\$2 each | Sampler of 4 for \$7

LOCAL HOUSE SPECIALTIES

* SURF AND TURF

5oz Filet Mignon with a 4oz Lobster Tail **MKT**

* GRILLED PORK CHOPS

With a Red Chile Glaze, Garlic, and Spicewood Honey Sauce **28**

* CHOPPED STEAK

Topped with Mushrooms and Grilled Onions **24**

CHICKEN FRIED SIRLOIN

Deep Fried to a Golden Brown, Topped with Cream Gravy **22**

Local House Specialties Come with One Choice of Our Accompaniments

ACCOMPANIMENTS

WEDGE CUT POTATOES **5**

MATCHSTICK FRIES **5**

SWEET POTATO STICKS **5**

BAKED POTATO **8**

MASHED POTATO OR GARLIC MASH **6**

TEXMATI RICE **5**

TRUFFLED BACON MAC & CHEESE **8**

ASPARAGUS WITH CHIMICHURRI **10**

FRIED BRUSSEL SPROUTS WITH A DIJON AND BALSAMIC GLAZE **7**

GRILLED KABOB VEGETABLES **7**

FLASH FRIED KALE WITH PARMESAN SHAVINGS **7**

ROASTED BROCCOLINI **7**

GLAZED CARROTS **7**

GREEN CHILE CREAMED CORN **7**

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.