

APPETIZERS

SOUP OF THE DAY PREPARED DAILY	10
FRENCH ONION SOUP AU GRATIN	15
STEAK TARTARE HAND-CHOPPED TENDERLOIN	24
ZUCCHINI STICKS V AL'S FAMOUS GARLIC DIP	22
FRIED CALAMARI COCKTAIL SAUCE	22
COCONUT SHRIMP THAI SWEET CHILI SAUCE	25
SAUTÉED P.E.I. MUSSELS WHITE WINE LEEK SAUCE	20
TUNA TARTARE	
AVOCADO, PICKLED RADISH, ASIAN DRESSING, CRISPY WONTONS	24
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	26
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 **85**

LOBSTER, SHRIMP, TUNA TATAKI, OYSTERS

HOT & COLD TOWER

SERVES 4 **160**

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 LARDONS, 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

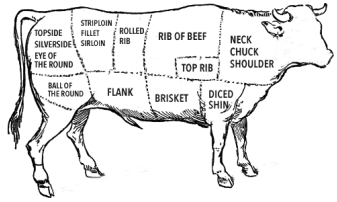
OUR STEAKS ARE AGED A MINIMUM OF 40 DAYS

*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	58
10 OZ. FILET MIGNON	61
14 OZ. BONE-IN FILET	67
12 OZ. NEW YORK STRIP	56
16 OZ. NEW YORK STRIP	63
14 OZ. RIB EYE STEAK	56
20 OZ. BONE-IN RIB STEAK	68
24 OZ. PORTERHOUSE <i>available sliced</i>	69



Ask your server about steak sharing options

AUSTRALIAN A9 WAGYU
10 OZ. NEW YORK STRIPLOIN \$115



PERFECT FOR SHARING

50oz TOMAHAWK STEAK 190

BONE MARROW & HERB BUTTER, CRISPY SMASHED POTATOES

THE BUTCHER'S BOARD 215

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' CHEESE 12



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* **36**



COGNAC MINCED BEEFSTEAK *fried onions, choice of side* **27**



CHICKEN BROCHETTE *garlic rice* **27**

FISH & CHIPS *coleslaw* **22**

BETWEEN BREAD

CHOICE OF FRIES OR SALAD
SUBSTITUTE FOR CAESAR ADD 5

STEAK ON A KAISER 24
caramelized onions

CLASSIC CHEESEBURGER 19
lettuce, tomato, onion, cheddar

STEAK BURGER 27
house grind, double patty, bacon jam, onion straws, aged cheddar

PHILLY CHEESESTEAK 20
onion straws

HADDOCK BURGER 19
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 21
*charcoal roasted chicken, smoked bacon, aged cheddar, pickled onion,
tomato, lettuce, chimichurri aioli*

AL'S STEAK SANDWICH 34
*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 **42**



BLACK PEPPERCORN FILET

10 oz filet mignon, peppercorn crusted, mushroom caps, cognac sauce, choice of side **65**



LAMB CHOPS house marinade, charcoal grilled, mint sauce, choice of side **47**



ROASTED CHICKEN BREAST

10 herbs and spice rub, shiitake butter sauce, creamy horseradish whipped potatoes, citrus, roasted asparagus **36**



AL'S FAMOUS SHISH KABOB peppers, onion, tomato, garlic rice

FILET MIGNON **49**

CHICKEN tzatziki **38**

SEAFOOD



INCLUDES AL'S STARTER SALAD
SUBSTITUTE FOR CAESAR ADD 5



SALMON FILET leek & butter sauce, asparagus, roasted potato **39**

* available blackened



LOBSTER TAILS two 6 oz tails, in-house garlic butter, garlic rice **60**



BUTTERFLIED BAKED SHRIMP

seasoned bread crumbs, in-house garlic butter, garlic rice **40**



PAN ROASTED SEA SCALLOPS

cauliflower puree, roasted beets, caper-raisin emulsion, crunchy cauliflower **42**



CHILEAN SEA BASS

citrus beurre blanc, roasted potato, roasted vegetables **56**

BISTRO

AL'S STEAK-FRITES

8 oz New York Striploin, peppercorn sauce, house aioli **42**

STEAK BURGER & FRIES

house grind, double patty, bacon jam, onion straws, aged cheddar **27**

MOULES-FRITES house aioli **25**

LOBSTER LINGUINI

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

FISHERMANS STEW

mussels, scallops, shrimp, fish, tomato pernod broth, garlic rice **39**

MUSHROOM RAVIOLI **V**

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

V- Vegetarian

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