

## ■ APPETIZERS

<b>STEAK TARTARE</b> hand-chopped tenderloin	15	<b>SEARED SEA SCALLOPS</b> cauliflower & carrot ginger purée sherry soy reduction	14
<b>BLACK TIGER SHRIMP COCKTAIL</b> sharp horseradish cocktail sauce	16	<b>WARM BEET SALAD</b> mesclan greens   goat cheese   hazelnut   apple vinaigrette	12
<b>SMOKED SALMON</b> capers   red onion   cream cheese	12	<b>ESCARGOTS</b> in-house garlic butter   mozzarella	12
<b>COCONUT SHRIMP</b> spicy sweet and sour sauce	17	<b>SEARED AHI TUNA</b> sesame crusted   spicy mayo   asian slaw	15
<b>SAUTÉED P.E.I. MUSSELS</b> white wine leek sauce	14	<b>ZUCCHINI STICKS</b> Al's famous garlic dip	14
<b>PATÉ OF LIVER</b> caramelized onion   baked crostini	11	<b>CRISPY FRIED CALAMARI</b> cocktail sauce	14
<b>CRAB STUFFED MUSHROOMS</b> parmesan   cream cheese   chives in-house garlic butter	11	<b>SHARING PLATTER</b> zucchini   calamari   hummus   olive tapenade   crab croquets	29

## ■ SOUPS & MAIN SALADS

<b>SOUP OF THE DAY</b> prepared daily	7	<b>COBB SALAD</b> horseradish blue cheese dressing	17
<b>TRADITIONAL FRENCH ONION SOUP</b> au gratin	9	<b>TUNA NICOISE SALAD</b> seared tuna   balsamic vinaigrette dressing	18
<b>KALE &amp; QUINOA SALAD</b> sunflower seeds   currents   honey citrus dressing	14	<b>WARM GOAT CHEESE SALAD</b> avocado   dried cranberry   hazelnut   sweet potato chips	19
<b>CEASAR SALAD</b>	10	<b>ADD CHICKEN</b>	6
<b>WARM STEAK SALAD</b> sautéed mushrooms   balsamic vinaigrette dressing	23	<b>ADD SALMON</b>	9
		<b>ADD SHRIMP</b>	9

### TAKE HOME

AL'S FAMOUS GARLIC SALAD DRESSING  
1 L BOTTLE -21-

# HOUSE FEATURES

Seafood, selected poultry and house features\* are served with Al's Famous Complimentary House Salad to start (substitute for Caesar - add 3) and choice of baked potato, mashed potato, fresh cut fries, seasoned garlic rice or vegetables (substitute with sweet potato fries, onion rings, or stuffed baked potato - add 3)

**STEAK & SHRIMP\*** 36  
5 oz filet mignon | sautéed garlic shrimp

**SURF & TURF\*** 55  
12 oz New York strip | 6oz lobster tail

**RACK OF LAMB\*** 42  
demi-glace | roasted tomato

**CHARCOAL ROASTED  
VEGETABLE STACK** 16  
goat cheese | balsamic reduction |  
seasoned garlic rice

**BLACK PEPPERCORN  
FILET\*** 47  
10 oz filet mignon | mushroom caps |  
cognac sauce

## SEAFOOD

**ATLANTIC SALMON  
FILET\*** 27  
leek & butter sauce

**SOLE\*** 25  
lightly breaded | tartar sauce

**PAN SEARED TILAPIA\*** 27  
panko crusted | chimichurri | fresh  
tomatoes

**SEARED SCALLOPS\*** 31  
cauliflower & carrot ginger purée |  
sherry soy reduction | spinach

**SHRIMP TRIO\*** 29  
breaded | coconut | scampi

**LOBSTER TAILS\*** 49  
two 6oz lobster tails | in-house garlic  
butter

**SHISH KEBAB\*** 43  
cubed filet mignon skewered with  
peppers, onions and tomatoes

**BRAISED SHORT RIB** 25  
red wine-cognac sauce | crispy onion  
straws | mashed potato

**ADDITIONAL SHORT RIB** 10

**STEAK BURGER** 20  
in-house bacon spread | caramelized  
onion | aged cheddar

**AL'S ORIGINAL GREEN  
PEPPER STEAK\*** 28  
cubed filet mignon | sautéed onion |  
mushrooms | green peppers

**SPAGHETTI POMADORI** 17  
tomato sauce | extra virgin olive oil |  
garlic | basil

with shrimps 26

## POULTRY

**SOUTHERN FRIED  
CHICKEN CUTLET** 19  
hot & honey butter

**STUFFED CHICKEN  
BREAST\*** 27  
goat cheese | peppers | asparagus |  
white wine cream sauce

**CHICKEN KEBAB\*** 27  
onion | tomato | sweet peppers

Taxes and gratuities not included.  
A 17% gratuity will be added to groups  
of eight or higher.  
Please advise your server of any allergies.

# STEAKS

## FROM THE CHARCOAL GRILL

Featuring Certified Angus Beef and Alberta AAA beef tenderloin, representing the best in the market. Steaks are hand-cut on premise, aged for a minimum of 30 days, and prepared over live charcoal to your preference. Steaks are weighed prior to cooking.

All steaks are served with Al's Famous Complimentary House Salad to start (substitute for Caesar - add 3) and choice of baked potato, mashed potato, fresh cut fries, seasoned garlic rice or vegetables (substitute with sweet potato fries, onion rings, or stuffed baked potato - add 3)

### FILET MIGNON

our most tender cut

5 oz	30
8 oz	42
10 oz	46
16 oz	MARKET PRICE

### NEW YORK STRIPLOIN

naturally tender, delicate flavours

12 oz	34
16 oz	42

### RIB STEAK- BONE IN

well marbled for exquisite flavour

12 oz	34
18 oz Heart of our reputation	41

### PORTERHOUSE T-BONE

a full flavoured classic cut

24 oz	44
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**PITTSBURGH** - charred on the outside, rare centre

**BLUE RARE** - seared on the outside, cold red centre

**RARE** - seared on the outside, cold red centre

**MEDIUM RARE** - seared on the outside, warm red centre

**MEDIUM** - Seared on the outside, warm pink centre

**MEDIUM WELL** - cooked throughout, trace of pink

**WELL** - cooked throughout

## SIDES FROM THE SEA

LOBSTER TAIL 6 oz	20	TWO JUMBO SEA	
GARLIC SHRIMP	9	SCALLOPS	12

## ACCOMPANIMENTS

SAUTÉED MUSHROOMS	5	MAC 'N CHEESE	9
CARAMELIZED ONIONS	5	truffle oil   bread crumbs	
CRISPY ONION STRAWS	5	GRILLED VEGETABLE	
STUFFED BAKED POTATO	5	STACK	8
WARM BLUE CHEESE	4	balsamic reduction	
GOAT CHEESE	5	SWEET POTATO FRIES	5
hazelnut crusted		chipotle aioli	
ONION RINGS	5	CRISPY GREEN BEANS	6
chipotle aioli		panko crusted   chipotle aioli	

## SAUCES

COGNAC	3	PEPPERCORN	3	CHIMICHURRI	3
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