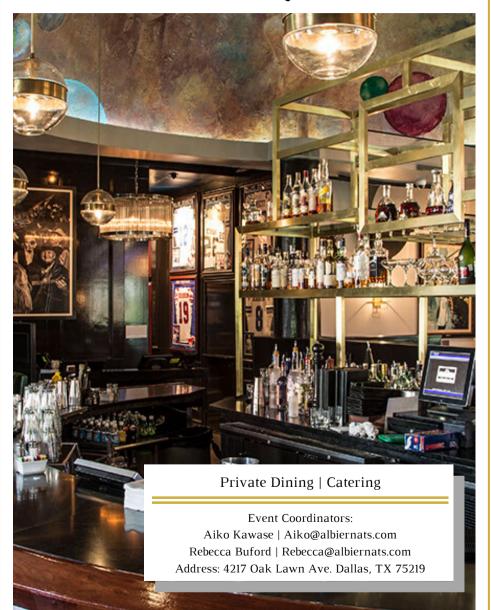
AL BIERNAT'S | EST. 1998 More Than & Great Steakhouse!



214.219.2201 | WWW.ALBIERNATS.COM



THE Garden Room

Located on the far East side of our restaurant, the Garden Room is 435 square feet and can accommodate up to 44 guests comfortably for a seated dinner. The room can be booked fully private or partitioned for semi-private dining. The Garden Room is ideal for business dinners and special celebrations alike.

*AV equipment unavailable in the Garden Room. For groups that require presentations, please refer to our North Dallas location

**Featuring a private outdoor patio that accommodates up to 20 guests. A perfect space for cocktail receptions or enjoying a cigar/drink after dinner!



HORS D'OEUVRES MENU



\$75 FOR 25 PIECES

"Devils on Horseback" - Meedjool Dates & Applewood Bacon Chicken Satay - Orange & Star Anise Emulsion Goat Cheese Wontons - Balsamic & Brown Sugar Caprese Skewers - Mini San Marzano Tomatoes, Buffalo Mozzarella & Basil Beef Wellington Bites Southern Style Deviled Eggs Oyster on the Half Shell

\$100 FOR 25 PIECES

Roasted Marble Potatoes, American Paddlefish Caviar, Crème Fraîche Beef Tenderloin Skewers, Garlic Aioli, Parsley Texas Quail, Sweet Soy Glaze, Sesame Seeds Shrimp Ceviche, Mango, Jalapeño, Lime, Cilantro Chilled Shrimp Cocktail, Cocktail Sauce Crab Stuffed Jalapeños

LIVE MAINE LOBSTER

\$115 for 3.5LBS

Choice of: Steamed or Broiled

> Thermador: \$20 additional

BRUNCH MENU OPTIONS



\$35 PER PERSON

STARTER | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES Embire Bakery - Dallas, TX

ENTRÉE | SELECT ONE

BEEF TENDERLOIN Al's Favorite Red Potatoes, Port Wine Foie Gras Sauce

> **CHILEAN SEA BASS** Sautéed Spinach, Citrus & Basil

LOBSTER SCRAMBLE Green Onion, Texas Goat Cheese, Skillet Potatoes

ALAN'S TRADITIONAL EGGS BENEDICT Skillet Potatoes, Fruit

ITALIAN SAUSAGE SCRAMBLE Dried Tomatoes, Basil, Pimento, Skillet Potatoes

> BRIOCHE FRENCH TOAST Caramelized Bananas, Black Berries, Chambord Cream

SIDES | SERVED FAMILY STYLE

BRIOCHE OR SOUR DOUGH TOAST APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE BUTTERMILK BISCUIT & JALAPEÑO GRAVY

\$39 PER PERSON

STARTER | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES Empire Bakery - Dallas, TX

ENTRÉE | SELECT ONE

CARNE ASADA Beef Tenderloin, Two Eggs Any Style, Flour Tortillas

> **CHICKEN FRIED CHICKEN** Garlic Smashed Potatoes, Jalapeño Gravy

CRAB CAKE BENEDICT Sliced Tomato, Steamed Asparagus

ITALIAN SAUSAGE SCRAMBLE Dried Tomatoes, Basil, Pimento, Skillet Potatoes

SIDES | SERVED FAMILY STYLE

BRIOCHE OR SOUR DOUGH TOAST APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE BUTTERMILK BISCUIT & JALAPEÑO GRAVY

SWEET | SELECT ONE

TEXAS PECAN PIE NY CHEESECAKE *S+S CHEESECAKE, BRONX, NY AL'S FAMOUS COCONUT CREAM PIE

BRUNCH MENU OPTIONS



\$45 PER PERSON

STARTER | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES Empire Bakery - Dallas, TX

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER MIXED GREEN SALAD

Choice of Dressing

AMELIA'S FARM TOMATOES Mozzarella, Avocado, Basil, Balsamic Demi

SEASONAL FRUIT

Raspberry Yogurt

ENTRÉE | SELECT ONE

BEEF TENDERLOIN Al's Favorite Red Potatoes, Port Wine Foie Gras

Sauce

CHILEAN SEA BASS Sautéed Spinach, Citrus & Basil

LOBSTER SCRAMBLE

Green Onion, Texas Goat Cheese, Skillet Potatoes ALAN'S TRADITIONAL EGGS BENEDICT

Skillet Potatoes. Fruit

ITALIAN SAUSAGE SCRAMBLE

Dried Tomatoes, Basil, Pimento, Skillet Potatoes BRIOCHE FRENCH TOAST

> Caramelized Bananas, Black Berries, Chambord Cream

SIDES | SERVED FAMILY STYLE

BRIOCHE OR SOUR DOUGH TOAST APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE BUTTERMILK BISCUIT & JALAPEÑO GRAVY

LUNCH MENU OPTIONS



\$38 PER PERSON

STARTER | SERVED FAMILY STYLE

LUMP CRAB CAKE Horseradish, Whole Grain Mustard, Tomato Jam

> **FRIED CALAMARI** Roasted Tomato Sauce, Garlic Aioli

BEEF WELLINGTON BITES Puff Pastry, Mushroom, Peppercorn Sauce

ENTRÉE | SELECT ONE

TEXAS WAGYU CHOPPED STEAK Tomato, Spinach, Grilled Onion, Jalapeño, Blue Cheese

AL'S SALAD

Shrimp, Crab, Avocado, Tomato, Green Beans, Hearts of Palm

ATLANTIC SALMON Israeli Couscous, Baby Arugula, Organic Tomato Ragu

CHICKEN PARMESAN

Linguini & Marinara

\$47 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD Sesame Lavosh

"THE WEDGE" Crumbled Blue Cheese, Crispy Bacon

ENTRÉE | SELECT ONE

BEEF TENDERLOIN Al's Potatoes, Green Beans, Peppercorn Sauce

ATLANTIC SALMON Israeli Couscous, Baby Arugula, Organic Tomato Ragu

AL'S SALAD Shrimp, Crab, Avocado, Tomato, Green Beans, Hearts of Palm

CHICKEN PICCATA

Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE *S+S CHEESECAKE, BRONX, NY

TIRAMISU

AL'S FAMOUS COCONUT CREAM PIE

LUNCH MENU OPTIONS



\$58 PER PERSON

STARTERS | SELECT ONE

LUMP CRAB CAKE Horseradish, Whole Grain Mustard, Tomato Jam FRIED CALAMARI Roasted Tomato Sauce, Garlic Aioli BEEF WELLINGTON BITES Puff Pastry, Mushroom, Peppercorn Sauce

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER CAESAR SALAD

Sesame Lavosh HOUSE SALAD Choice of Dressing

ENTRÉE | SELECT ONE

RICHARD'S POT ROAST Al's Favorite Red Potatoes, Baby Carrots

CHILEAN SEA BASS

Sautéed Spinach, Citrus & Basil

HERB ROASTED HALF CHICKEN

Al's Favorite Red Potatoes, Spinach & Pan Jus

SHRIMP PARMESAN

Linguini & Marinara

SWEET | SELECT ONE

NY CHEESECAKE *S+S CHEESECAKE, BRONX, NY TIRAMISU AL'S FAMOUS COCONUT CREAM PIE DOUBLE CHOCOLATE CAKE

DINNER MENU OPTIONS



\$70 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD Sesame Lavosh

ENTRÉE | SELECT ONE

PETITE FILET MIGNON Al's Potatoes, Green Beans

ATLANTIC SALMON Israeli Couscous, Baby Arugula, Organic Tomato Ragu

> CHICKEN PICCATA Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE *S+S CHEESECAKE, BRONX, NY

TEXAS PECAN PIE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE Blood Orange Sorbet

\$85 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD Sesame Lavosh

"THE WEDGE" Crumbled Blue Cheese, Crispy Bacon

ENTRÉE | SELECT ONE

12oz FILET MIGNON *Al's Potatoes, Green Beans*

ALASKAN HALIBUT Wasabi Crust, Shrimp Fried Rice, Green Mango

DOUBLE CUT COLORADO LAMB CHOPS Lemon Mint Risotto

> CHICKEN PICCATA Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE *S+S CHEESECAKE, BRONX, NY

TEXAS PECAN PIE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE

Blood Orange Sorbet

DINNER MENU OPTIONS



\$95 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER CAESAR SALAD

Sesame Lavosh

HEIRLOOM TOMATOES & MOZZARELLA

Avocado, Basil, Balsamic Demi

"The WEDGE" Crumbled Blue Cheese Crispy Bacon

ENTRÉE | SELECT ONE

22oz COWBOY CUT RIBEYE

Al's Potatoes, Green Beans

CHILEAN SEA BASS

Lobster Risotto, Cistrus & Basil

ATLANTIC SALMON

Israeli Couscous, Baby Arugula, Organic Tomato Ragu

> 12oz Filet Mignon Al's Potatoes, Green Beans

CHICKEN PICCATA

Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE *S+S CHEESECAKE, BRONX, NY DOUBLE CHOCOLATE CAKE AL'S FAMOUS COCONUT CREAM PIE KEY LIME PIE

Blood Orange Sorbet

RECEPTION STATION MENU



RECEPTION BUFFET *Serves 25 Guests

IMPORTED AND LOCAL ARTISANAL CHEESE SELECTION | \$150

HOUSE-CURED AND ARTISANAL CHARCUTTERIE SELECTION | \$175

GRILLED AND MARINATED VEGETABLES | \$150 Olives, Pepperoncinis, Cornichons

SEASONAL RAW VEGETABLES | \$150 House-Made Ranch Dip

A SELECTION IF AL'S FAMOUS DESSERTS | \$150 Served Bite Sized

CARVING & PASTA STATIONS *Serves 25 Guests

*CARVED PRIME RIB | \$500 Garlic Mashed Potatoes

***ROASTED TENDERLOIN OF BEEF | \$550** Garlic Mashed Potatoes, Green Peppercorn Sauce

*COLORADO RACK OF LAMB | \$550 Baked Peppers, Apple-Mint Jelly

FRESH PAPPARDELLE PASTA | \$200 Garlic, Red Pepper, Parmigiano Reggiano

PENNE RIGATE | \$275 Grilled Chicken Breast, Jalapeño Cream

LINGUINI | \$300

Wagyu Meatball Bolognaise, Parmigiano Reggiano

*Requires a chef attendant (+\$125)

**We offer customized catering orders

OFFICE CATERING MENU



SANDWICHES *Includes 1 Side

CLASSIC CLUB | \$14 Ea. Sourdough Bread, Sun Dried Tomato Mayonnaise

PRIME RIB FRENCH DIP | \$14 Ea. French Baguette, Au Jus, Horseradish Cream

ROASTED TURKEY | \$12 Ea. Ciabatta, Swiss Cheese, Chipotle Mayonnaise

> CHICKEN SALAD | \$13 Ea. Ciabatta, Chipotle Mayonnaise

MOZZARELLA | \$14 Ea. Mozzarella, Pesto, Arugula

CROISSANT BREAKFAST | \$12 Ea. Ham, Egg, Swiss Cheese

CHICKEN & WAFFLE | \$12 Ea. Waffle, Fried Chicken, Jalapeño Gravy

PLATTERS | SERVES 25 GUESTS IMPORTED & LOCAL ARTISANAL CHEESE SELECTION | \$150

HOUSE-CURED & ARTISANAL CHARCUTERIE SELECTION | \$175

SEASONAL RAW VEGGIES | \$150 Served in Baguette Cups, House-Made Ranch Dip

> SELECTION OF AL'S FAMOUS DESSERTS | \$150 Served Bite Sized

SIDES *Salads Served Family Style

> MIXED GREENS SALAD Choice of Dressing

> > CAESAR SALAD Sesame Lavosh

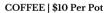
BRAD'S GRILLED PEAR SALAD

Greens, Marcona Almonds, Manchego, Garlic Vinaigrette

> STEAKHOUSE SALAD Candied Walnuts, Blue Cheese, Teriyaki Vinaigrette

HOUSE-MADE CHIPS

SEASONAL FRUIT



ICED TEA | \$10 Per Gallon

ASSORTED JUICES | \$15 Per Gallon Orange, Grapefruit, Cranberry

LEMONADE | \$15 Per Gallon

RED BULL | \$5 Ea.

*Minimum of 10 orders required

*No less than 48 hours' notice on all office orders