

APPETIZERS

Drunken Shrimp Cocktail	<i>Classic Style with Mescal's Cocktail Sauce</i>	12.00
Classic Escargot	<i>With Garlic, Butter and Madeira Wine</i>	11.00
Oysters 'Tex'efeller	<i>Our Version of Rockefeller with A Kick!</i>	10.00
Shiner Bock Battered Mushrooms	<i>With our Creamy Homemade Chipotle Sauce</i>	8.00
Seared Ahi Tuna*	<i>Encrusted with Sesame Seeds served with Spicy Chinese Greens and Wasabi</i>	14.00
Buffalo Lamb Chops	<i>Lollipop Lamb Chops Deep Fried and Tossed in Franks Red Hot Sauce with Jalapeno Blue Cheese</i>	14.00
Air Dried Beef Prosciutto	<i>With Capers, Onions, Shaved Parmesan and Extra Virgin Olive Oil</i>	12.00
New Mexico Green Chiles	<i>Stuffed with Goat Cheese</i>	9.00
Prime Beef Sashimi*	<i>With Ponzu and Harachi Sauce</i>	16.00

SOUPS AND SALADS

Spicy Sirloin Soup	6.50	Southwest Greens Salad	8.00
<i>Hearty Beef Broth with Tender Pieces of Sirloin and Vegetables</i>		<i>Seasonal Greens with Ripe Tomatoes, Shredded Carrots and Red Cabbage with Choice of Dressing</i>	
Sweet Potato Clam Chowder	6.50	Spinach Salad	9.50
<i>Our Creamy Southern Favorite!</i>		<i>With Giant Portabella Mushroom Slices, Red Onion, and a Warm Bacon Vinaigrette</i>	
Classic Caesar Salad	8.50	Tomato & Red Onion Salad	8.50
<i>Crisp Romaine with Homemade Dressing and Garlic Croutons</i>		<i>With Blue Cheese Crumbles and Balsamic Vinaigrette</i>	
Hearts of Romaine Salad	9.00		
<i>With Roasted Corn, Red Peppers, Walnuts and Blue Cheese Dressing</i>			

FISH & SEAFOOD

All Fish and Seafood Come With Sautéed Spinach, Julienned Carrots And Texmati Rice

Pan Seared Ahi Tuna*	27.00	Texas Jumbo Gulf Shrimp	26.00
<i>Sesame Seed Encrusted with Wasabi, Crispy Greens and a Crunchy Eggroll</i>		<i>Charbroiled, Shiner Bock Battered, or Classic Scampi Style</i>	
Atlantic Salmon*	28.00	Cold Water Canadian Lobster Tail	
<i>Grilled with Fresh Tomato-Basil Vinaigrette</i>		<i>Charbroiled to Perfection</i>	
Sauteed Rainbow Trout	22.00	14-16 oz. Lobster Tail	MKT
<i>Idaho Stream Trout Sauteed in Brown Butter and Lemon</i>		7 oz. Lobster Tail	27.00

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

STEAKS

Proudly Featuring **CREEKSTONE FARMS** All Natural, Hormone and Antibiotic Free Beef
 All Steaks Come With Sautéed Spinach, Julienned Carrots and a
 Choice of Baked Potato, Mashed Potatoes, Garlic Mashed Potatoes, Steak Fries Or Texmati Rice

Ribeye*	22 oz. Bone In	38.00
	16 oz.	36.00
	10 oz.	30.00
Filet Mignon*	12 oz.	42.00
	8 oz.	36.00
Top Sirloin*	14 oz.	32.00
	10 oz.	26.00
New York Strip*	16 oz.	42.00
	10 oz.	34.00
T-Bone*	28 oz.	42.00
Porterhouse*	30 oz.	46.00

Try one of our homemade Special Sauces:

Gorgonzola Butter
 Bearnaise Sauce
 Roasted Garlic Sauce
 ALC Homemade Sauce
 Jalapeno Blue Cheese
 Maker's Mark Bourbon Sauce

Each Sauce **3.00**
 Sampler (choice of 4) **10.00**

How do you like it?

Black & Blue
 Charred Outside, Cold Center

Rare
 Very Cool, Red Center

Medium Rare
 Red Warm Center

Medium
 Pink Center

Medium Well
 Slightly Pink

Well
 No Pink/Broiled Throughout

HOUSE SPECIALTIES

All House Specialties Come With Sautéed Spinach, Julienned Carrots
 And Choice Of Baked Potato, Mashed Potatoes, Garlic Mashed Potatoes, Steak Fries Or Texmati Rice

Sirloin Kabobs* **29.00**

Top Sirloin Medallions, Charbroiled with Onions, Mushrooms, Bell Peppers and Corn

Add Grilled Shrimp Each Piece **4.00**

Add 7 oz. Lobster Tail Per Tail **21.00**

Grilled Pork Chops* **26.00**

8 oz. Chops with a Red Chile, Garlic and Spicewood Honey Sauce

Pan Seared Muscovy Duck Breast* **24.00**

From the Rio Grande Valley

With a Ginger Chile Glaze and Grilled Asparagus

Chopped Steak* **17.00**

16 oz. Topped With Mushrooms and Grilled Onions

Breast of Chicken **20.00**

Grilled With Poblano Cream Sauce or Creole Style With Jalapeno Horseradish

Giant Portabella Mushroom Steak **17.00**

With Grilled Poblano Peppers, Onions and Bell Peppers

Chicken Fried Sirloin Steak **18.00**

Deep Fried to a Golden Brown and Topped with a Creamy Gravy

Add-Ons For Your Entree

Add 7 oz. Lobster Tail to any Entree **21.00**

Add 14-16 oz. Lobster Tail to any Entree **MKT**

Add 8 oz. Pork Chop to any Entree **10.00**

Add Chicken Breast to any Entree **8.00**

Side of Asparagus **5.00**

Side of Broccoli **5.00**

Side of Grilled **5.00**

Kabob Vegetables

Add Any Style Shrimp to Any Entree **4.00** Each

Shiner Bock Battered,

Grilled or

Classic Scampi Style

Extra Plate Charge for any Entree **7.00**

With Sautéed Spinach and Julienned Carrots

And a Choice of Baked Potato, Mashed Potatoes,

Steak Fries or Texmati Rice

Gift Certificates Available

No Separate Checks

Please allow us to add an 18% service charge to parties of 5 or more