

## *Steak Entrees*

*Entrees are served with Soup Du Jour, House Salad, Vegetable Medley,  
(Vegetable Medley may be substituted for Green Beans for 50 or more guests)  
Baked, Double Baked, Greek Style Potatoes or Rice Pilaf,  
Warm Fresh Dinner Rolls and Butter  
Vanilla Ice Cream or Rainbow Sherbet  
Coffee or Tea*

<i>Al's Cut Filet Mignon</i>	<b>\$39.95</b>
<i>The most tender steak there is - 10oz</i>	
<i>Petite Filet Mignon</i>	<b>\$31.95</b>
<i>The most tender steak there is - 8oz</i>	
<i>Filet Mignon and Breast of Chicken</i>	<b>\$40.95</b>
<i>Chicken breast marinated in olive oil and herbs - filet 8oz-chicken 8oz</i>	
<i>Filet Mignon and Grilled Jumbo Shrimp</i>	<b>\$41.95</b>
<i>Filet 8oz - 3 jumbo shrimp</i>	
<i>Surf and Turf</i>	<b>\$80.95</b>
<i>Petite Filet Mignon- 8oz and baby lobster tail - 8oz with drawn butter</i>	
<i>Al's Cut New York Strip Steak</i>	<b>\$32.95</b>
<i>Boneless marbled strip with maximum flavor and tenderness- 16oz</i>	
<i>Al's Cut Rib Eye Steak</i>	<b>\$29.95</b>
<i>A longtime favorite at Al's, just enough marbling for superb flavoring 12- 13 oz</i>	
<i>Rib Eye Steak</i>	<b>\$23.95</b>
<i>Just enough marbling for superb flavoring- 9 oz</i>	
<i>Al's Cut Prime Rib</i>	<b>\$29.95</b>
<i>Seasoned and slow roasted, served with horseradish sauce 14 to 16 oz</i>	
<i>Regular Cut Prime Rib</i>	<b>\$24.95</b>
<i>Seasoned and slow roasted, served with horseradish sauce 10 to 12 oz</i>	
<i>Center Cut Prime Butt Steak</i>	<b>\$25.95</b>
<i>Considered the tastiest of all steaks - 12oz</i>	

## *Chicken & Pork Entrees*

<b>Chicken Piccante</b>	<b>\$19.95</b>
<i>Chicken breast sautéed in lemon, butter capers and white wine sauce</i>	
<b>Chicken Marsala</b>	<b>\$19.95</b>
<i>Chicken breast sautéed in butter, mushrooms and Marsala wine sauce</i>	
<b>Marinated Chicken Breast</b>	<b>\$18.95</b>
<i>Chicken breast marinated in olive oil and herbs</i>	
<b>Half Broiled Chicken</b>	<b>\$19.95</b>
<i>Seasoned and broiled</i>	
<b>Barbequed Baby Back Ribs</b>	<b>\$25.95</b>
<i>Tender and coated with Al's special barbeque sauce</i>	
<b>Char-Broiled Pork Chops</b>	<b>\$25.95</b>
<i>Thick and Tender</i>	

## *Seafood Entrees*

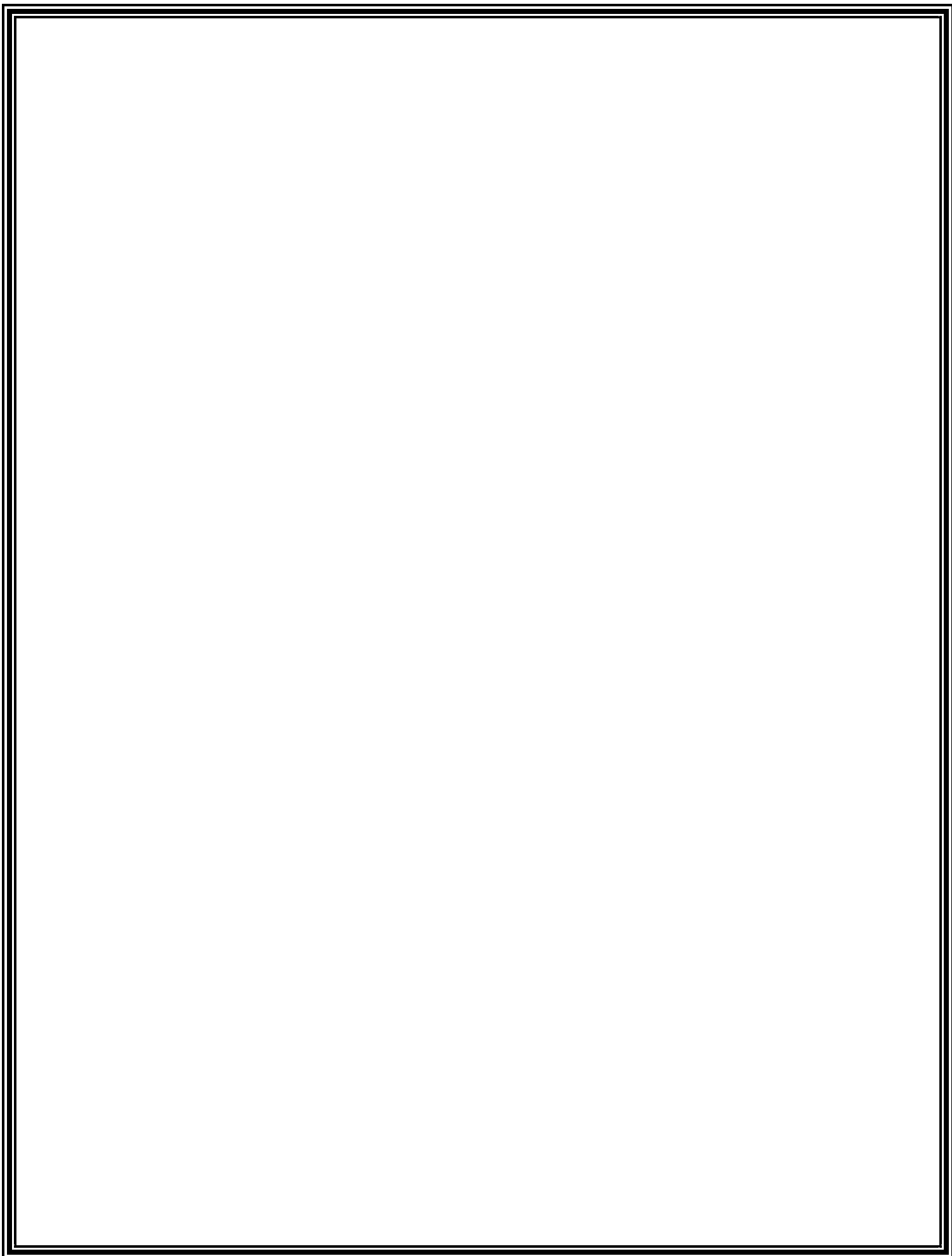
<b>Lobster Tail</b>	<b>\$58.95</b>
<i>Eight ounces lobster tail served with drawn butter</i>	
<b>Tilapia</b>	<b>\$20.95</b>
<i>Seasoned, Broiled with lemon and butter</i>	
<b>Orange Roughy</b>	<b>\$22.95</b>
<i>Seasoned, Broiled with lemon and butter</i>	
<b>Salmon</b>	<b>\$22.95</b>
<i>Seasoned, Broiled with lemon and butter</i>	
<b>Baked Scrod</b>	<b>\$20.95</b>
<i>Seasoned, lightly breaded and baked</i>	
<b>Fried Jumbo Shrimp</b>	<b>\$24.95</b>
<i>Served with cocktail sauce - 6 pieces</i>	

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Baked, Double Baked, Greek Style Potatoes or Rice Pilaf,  
Warm Fresh Dinner Rolls and Butter  
Vanilla Ice Cream or Rainbow Sherbet  
Coffee or Tea*

## *Enhancements to All Entrees*

*Served Family Style, Priced per platter, Serves 6-8 persons per platter*

<b>Buttered Broccoli</b>	<b>\$9.95</b>	<b>Sautéed Mushrooms</b>	<b>\$10.95</b>
<b>Mostaccioli</b>	<b>\$9.95</b>	<b>Creamed Spinach</b>	<b>\$10.95</b>



## *Family Style*

*Guests will be served Soup Du Jour and a House Salad.  
Baked Chicken, Roast Beef, Mostaccioli with meat sauce, Vegetable and Mashed Potato  
are served to the entire group on serving platters placed at  
each table. Also includes Vanilla Ice Cream or Rainbow Sherbet  
Warm Fresh Dinner Rolls & butter, Coffee or Tea.*

<i>Adults (Sunday through Friday)</i>	<i>\$20.95</i>
<i>Adults (Saturday)</i>	<i>\$22.95</i>
<i>Children (4 to 12 years)</i>	<i>\$11.95</i>

## *Children's menu*

*Children 4 to 12 years*

<i>Chicken Strips served with French Fries and Vanilla Ice Cream</i>	<i>\$11.95</i>
<i>Hamburger served with French Fries and Vanilla Ice Cream</i>	<i>\$10.95</i>

## *Desserts*

*The Ice Cream may be substituted for one of the following  
For an additional charge per person (price noted by dessert)*

<i>Cheese Cake</i>	<i>\$4.75</i>	<i>Carrot Cake</i>	<i>\$5.00</i>	<i>Tiramisu</i>	<i>\$5.75</i>
<i>Chocolate Cake</i>	<i>\$5.00</i>	<i>Coconut Cake</i>	<i>\$5.00</i>	<i>Turtle Pie</i>	<i>\$4.25</i>

## *Bar & Beverages*

*Full Service Bar Available  
Extensive Selection of Wines*

### *House Wines*

*Cabernet, Chardonnay, Merlot, Pinot Grigio and White Zinfandel*

<i>Non-Alcoholic Fruit Punch</i>	<i>\$45.00</i>
<i>Serves 30 persons</i>	
<i>Alcoholic Fruit Punch</i>	<i>\$65.00</i>
<i>Choice of Vodka or Rum, Serves 30 persons</i>	
<i>Champagne Punch</i>	<i>\$75.00</i>
<i>Serves 30 persons</i>	