

APPETIZERS

OYSTERS ROCKEFELLER ... <i>Oysters topped with creamy spinach and Hollandaise sauce.</i>	14.95	ONION RINGS ... <i>Onion hand dipped in batter and fried to perfection.</i>	6.95
SHRIMP COCKTAIL ... <i>Jumbo Gulf shrimp served with cocktail sauce.</i>	12.50	CHICKEN WINGS ... <i>Crispy fried wings served with blue cheese dressing.</i>	9.95
FRIED SHRIMP ... <i>Jumbo Gulf shrimp served with cocktail sauce.</i>	12.50	BBQ RIBS ... <i>BBQ ribs covered with Al's special sauce.</i>	9.95
SHRIMP DE JONGHE ... <i>Jumbo shrimp sautéed in garlic-butter and white wine topped with bread crumbs and baked.</i>	12.50	STUFFED POTATO SKINS ... <i>Crispy potato skins stuffed with bacon and cheddar cheese.</i>	8.95
ESCARGOT DE JONGHE ... <i>Baked with garlic, butter, white wine, topped with breadcrumbs</i>	8.95	STUFFED MUSHROOMS ... <i>With italian sausage, baby spinach, leeks, fresh oregano, bread crumbs and parmesan cheese</i>	10.50
FRIED CALAMARI ... <i>Lightly breaded and served with cocktail sauce.</i>	9.95		

SOUPS

SOUP DU JOUR (Homemade) Cup 3.50 Bowl 5.50 <i>Chef's daily selection.</i>	BAKED FRENCH ONION SOUP (Homemade) 5.95 <i>Swiss and Parmesan cheeses with garlic croutons.</i>
NEW ENGLAND CLAM CHOWDER (Friday Only) Cup 3.95 Bowl 6.50	

SALADS

Roquefort, creamy garlic, or Al's signature dressing \$1.25 additional

GOURMET SALAD ... <i>Layered sliced fresh baked potato, tomato, green peppers, mushrooms, cucumbers, carrots, diced green onion and parsley. Seasoned with European spices, topped with a light creamy garlic and Italian dressing</i>	9.95	SPINACH SALAD ... <i>Fresh leaf spinach mixed with bacon bits, mushrooms, red onions, tomato and hard boiled egg</i> With blackened chicken 8 oz. ...	8.95 11.95
CHEF'S SALAD ... <i>Mix lettuce topped with ham, cheese, shrimp, tomato and hard-boiled egg with choice of dressing</i>	10.95	BABY MIXED GREENS with SALMON ... <i>Mixed greens, tomato and cucumbers</i>	13.50
CAESAR SALAD ... <i>Fresh crisp Romaine, croutons, and Caesar dressing</i> With chicken 8 oz. ... With steak 9 oz. ...	8.50 11.50 15.95	SHRIMP LOUIS SALAD ... <i>Romaine lettuce topped with shrimp, avocado, tomato, black olives, hard boiled egg and asparagus spears</i>	10.95
GREEK SALAD ... <i>Mix lettuce, tomatoes, cucumbers, onions, green peppers, greek olives, Feta cheese and anchovies topped with House dressing.</i> With chicken 8 oz. ...	8.95 11.50	TACO SALAD ... <i>Edible tortilla shell filled with crisp lettuce, tomato, cheese, black olives, spicy ground beef served with salsa and sour cream</i>	10.50

BURGERS

*All beef burgers are ground fresh daily and hand-pattied 10 oz.
Black Angus beef charbroiled and served with a cup of soup, cole slaw and french fries*

HAMBURGER ... <i>Char-broiled Angus beef burger.</i>	8.95	BACON CHEESEBURGER ... <i>Char-broiled Angus beef burger topped with your choice of cheese and bacon</i>	10.50
HAMBURGER ON DARK RYE ... <i>With slice of raw onion</i>	8.95	BLUE CHEESE BURGER ... <i>Char-broiled Angus beef burger topped with blue cheese</i>	10.50
AL'S BURGER ... <i>With grilled onions, mushrooms, peppers and melted mozzarella</i>	10.50	DIETER SPECIAL ... <i>Broiled hamburger patty, cottage cheese and peaches</i>	9.95
CHEESEBURGER ... <i>Char-broiled Angus beef burger topped with your choice of cheese</i>	9.95	PATTY MELT ...	10.50

GIFT CERTIFICATES AVAILABLE

SANDWICHES

Served with a cup of soup, cole slaw and french fries

ROAST BEEF ... <i>Sliced aged beef served on french bread</i>	10.95	CHICKEN BREAST on KAISER ROLL ...	9.50
REUBEN ...	10.95	CAJUN CHICKEN BREAST on KAISER ROLL ...	10.95
CORNED BEEF on RYE ...	10.25	<i>With mozzarella cheese and bacon</i>	
BACON, LETTUCE & TOMATO CLUB ...	9.95	HAM & SWISS CHEESE on CROISSANT...	9.95
TURKEY SANDWICH on KAISER ROLL ...	9.95	BREAST of TURKEY & PEPPER JACK CHEESE on CROISSANT...	10.25
TURKEY CLUB ...	9.95	TUNA SALAD on CROISSANT...	9.75
CALIFORNIA CHICKEN ... <i>Chicken, avocado, bacon, lettuce, tomato, mayo, on toasted whole wheat bread</i>	10.95	CHICKEN BREAST with PEPPER JACK CHEESE on CROISSANT...	9.95
CHICKEN PHILLY on KAISER ROLL ...	10.50	BREAST OF TURKEY AND HAM with SWISS CHEESE on CROISSANT...	10.25
<i>With onions, mushrooms, peppers and melted mozzarella</i>			

STEAK SANDWICHES

Served on French bread with a cup of soup or salad and choice of potato

NEW YORK PHILLY ... <i>8-9 oz. New York strip steak with grilled onions, mushrooms, peppers and melted mozzarella.</i>	17.95	NEW YORK STRIP 9 OZ ...	16.95
RIBEYE PHILLY ... <i>8-9 oz. Ribeye strip steak with grilled onions, mushrooms, peppers and melted mozzarella.</i>	19.95	RIBEYE 9 OZ ...	18.95
		PRIME RIB STEAK 9 OZ ...	18.95

BEEF ENTRÉES

All Entrees served with a cup of soup or salad and choice of potato or rice.
Any Steak pan-fried Al's Famous Grecian Style \$2.00 extra

PRIME TOP SIRLOIN BUTT STEAK ...	14.95	AL'S STEAK DIANNE <i>Filet medallions sauteéd in burgundy wine with fresh mushrooms ...</i>	16.95
RIBEYE STEAK <i>A long time favorite at Al's. Just enough marbling for superb flavoring ...</i>	18.95	AL'S PEPPER STEAK <i>Filet medallions sauteéd and served on a bed of rice with tomatoes, peppers, onions, mushrooms and wine sauce ...</i>	16.95
NEW YORK STRIP STEAK <i>Boneless marbled strip with maximum flavor and tenderness ...</i>	16.95	CHOPPED SIRLOIN STEAK 12 OZ ... <i>An All-American favorite served with mushrooms, tomatoes, peppers and onion in wine sauce</i>	11.95
SMALL FILET MIGNON ...	23.95	BEEF LIVER <i>Topped with sauteed onions or bacon ...</i>	9.95
SLOW ROASTED PRIME RIB <i>Seasoned and slow roasted served with horseradish sauce (limited quantities) ...</i>	18.95		

LET US HELP YOU PLAN
YOUR NEXT EVENT

CHICKEN ENTRÉES

All Entrees served with a cup of soup or salad and choice of potato or rice.

COUNTRY STYLE FRIED CHICKEN ... <i>Al's famous - no explanation needed!</i>	10.95	CHICKEN PARMESAN <i>Chicken breast fried and baked with Sicilian tomato sauce, mozzarella cheese and served with pasta ...</i>	10.95
BROILED CHICKEN ATHENIAN STYLE <i>Cooked to perfection with oregano and lemon butter ...</i>	10.95	MARINATED CHICKEN BREAST <i>Marinated with olive oil and herbs ...</i>	10.50
CHICKEN STIR FRY <i>Chicken breast stir-fried with vegetables in a sweet and sour terryaki sauce over rice ...</i>	10.95	CHICKEN BREAST DE JONGHE <i>Chicken breast sautéed in garlic, butter, white wine topped with bread crumbs and baked ...</i>	10.95
CHICKEN MARSALA <i>Chicken breast sautéed in butter, mushrooms and marsala wine sauce ...</i>	10.95		

PORK ENTRÉES

All Entrees served with a cup of soup or salad and choice of potato or rice.

BBQ BACK RIBS, 1/2 SLAB ...	12.95	THICK CENTER CUT PORK CHOP <i>Thick and tender. Served with applesauce ...</i>	11.95
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VEAL ENTRÉES

All Entrees served with a cup of soup or salad and choice of potato or rice.

VEAL CUTLET ...	10.75	VEAL CUTLET PARMESAN <i>Crumb-crusteD veal cutlet topped with Sicilian tomato sauce melted mozzarella cheese and served with pasta ...</i>	11.75
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SEAFOOD ENTRÉES

Served with a cup of soup or salad and choice of potato or rice.

BROILED TILAPIA <i>Broiled with lemon and butter ...</i>	11.95	BROILED or FRIED CATFISH <i>Served with tartar sauce ...</i>	11.95
BROILED WHITE FISH ...	12.95	HAND BREADED FRIED JUMBO SHRIMP <i>Served with cocktail sauce ...</i>	15.95
BROILED SALMON <i>Broiled with lemon and butter ...</i>	13.95	SHRIMP DE JONGHE <i>If you like garlic, you will love this! Jumbo shrimp sautéed in garlic-butter and white wine topped with bread crumbs and baked. . .</i>	15.95
BROILED ORANGE ROUGHY <i>Broiled with lemon and butter ...</i>	13.95		
BOSTON SCROD <i>Seasoned, lightly breaded and baked ...</i>	12.95	CHAR-BROILED SHRIMP BROCHETTE <i>Skewered with vegetables and served on a bed of rice pilaf ...</i>	15.95

SWEET ENDINGS

TIRAMISU ...	7.25	TURTLE PIE ...	5.50
CHOCOLATE CAKE ...	6.50	TAPIOCA or RICE PUDDING ...	3.25
CARROT CAKE ...	6.50	BRANDY ICE or GRASSHOPPER ...	6.95
COCONUT CAKE ...	6.50	HOMEMADE PIES Apple ...	3.75
CHEESECAKE ...	6.25	Cherry or Blueberry ...	4.50
With berries ...	7.00	ICE CREAM ...	3.00

BEVERAGES

with refills

ROYAL KONA COFFEE ...	2.50	SOFT DRINKS ...	2.75
ICED TEA ...	2.50	HOT TEA ...	2.50

BANQUET AND PARTY ROOMS AVAILABLE

WHITE WINES

Blush

Woodbridge by Robert Mondavi, California glass bottle
6.50 24.00

Shows off fruity aromas and flavors—reminiscent of summer's raspberries and strawberries.

Beringer, California 6.75 25.00

Citrus flavors with a refreshing acidity that carries everything into a long delicious finish.

Sauvignon Blanc

Brancott, New Zealand 7.50 29.00

Citrus aromas nicely lifted by pepper and herbs. Juicy and fairly intense, with bright acidity framing.

Kim Crawford, New Zealand 41.00

Classic Sauvignon Blanc bursting with tropical fruit flavors and grassy aromatics.

Pinot Grigio

Woodbridge by Robert Mondavi, California 6.50 24.00

Exhibits aromas of citrus, apple and some floral notes.

Santa Margherita, Italy 2012/2013 12.00 46.00

Clean, crisp and elegant with an inviting perfume.

Moscato

Cupcake Moscato D'Asti, Italy 8.00 31.00

Vibrant and expressive with dominant floral notes and hints of bright fruit flavors.

Chardonnay

Woodbridge by Robert Mondavi, California 6.50 24.00

A fresh milange of fruit, floral, and mineral nuances, with just a touch of oak aging.

Sterling Vinter's Collection, Napa Valley 7.00 27.00

Fully ripened fruit with a fine accent of sweet oak; lush aftertaste.

Folie a Deux, Russian River Valley 8.00 31.00

Pineapple and tropical fruit-flavors with light butter notes from partial malolactic fermentation.

Riesling

Leonard Kreuzsch Zeller Schwarze, Germany 7.00 27.00

Pleasant semi-sweet light bodied white wine.

Chateau Ste. Michelle, Washington State 7.50 29.00

Exudes mandarin orange and sweet lime aromas and flavors.

Sparkling & Champagne

Cavit Lunetta Prosecco, Italy split 8.75

Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish.

Korbel Brut, California split 9.00 36.00

Dry, yet soft; an excellent cheer in a glass.

RED WINES

Malbec

Terrazas Malbec, Argentina glass bottle
8.50 33.00

Generous with ripe, black fruit aromas, finishes with a fine roundness.

Chianti

Ruffino Chianti, Italy 7.25 28.00

Aromas and flavors of dust, earth and red fruit.

Shiraz

Rosemount "Diamond", Australia 9.00 35.00

Richly textured with well-defined ripe blackberry, soft tannins and a long smooth finish.

Red Zinfandel

Gnarly Head "Old Vines," Lodi 7.75 30.00

Rich, dark raspberry and black cherry flavors with layers of spice and chocolate balanced.

Cabernet Sauvignon

Woodbridge by Robert Mondavi, California 6.50 24.00

Boasts rich dark fruit, cocoa and spice character, with a hint of oak for complexity.

Estancia, Paso Robles, California 9.75 38.00

Blackberry and currant flavors accompanied by fleshy tannins and a long rich finish.

Merlot

Woodbridge by Robert Mondavi, California 6.50 24.00

Velvety smooth layers of black cherry, blackberry and chocolate character, with just a hint of oak.

Kendall-Jackson, California 9.00 35.00

Delectable red to black fruit flavors with a nice finish.

Pinot Noir

B.V. Coastal, California 7.50 29.00

A complex bouquet of spiced plum, strawberry and toasted oak.

Hob Nob, France 8.50 33.00

Delicious berry flavors; roundish in the aftertaste.

Blends

Riunite Lambrusco, Italy 6.25 24.00

Semi-sweet medium-bodied, best served chilled.

Menage a Trois, Napa Valley 7.50 29.00

Cabernet, Merlot and Zinfandel blend.

Dreaming Tree Crush 9.00 35.00

A richly textured, fruit-driven wine with floral berry and raspberry jam notes.

Dessert Wines

Fonseca Bin 27, Portugal 6.00

Offers plenty of fine stuffing and textures great for an after dinner treat.

Taylor Fladgate 10 year Tawny, Portugal 8.50

Aromatic personalities; greater fruit and ripeness and a wonderful sweetness and length.

Taylor Fladgate 20 year Tawny, Portugal 12.00

Beautifully defined dried raisiny flavors; lightish in color and absolutely smooth.

IN ADDITION TO OUR REGULAR MENU

AL'S FEATURES A

SUNDAY BRUNCH
10:00 AM - 3:00 PM

UNFORTUNATELY, WE CANNOT PROVIDE SEPARATE CHECKS
ON WEEKENDS OR HOLIDAYS

18% GRATUITY IS SUGGESTED FOR PARTIES OF 8 OR MORE
\$3.00 SHARE PLATE CHARGE

"The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children, under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."