

Appetizers & Starters

We serve complimentary in-house baked bread with whipped butter to every table **Baked Buffalo Chicken Wings** \$14 Served with lemon, home-style blue cheese sauce, carrots, and celery Famous Lobster Roll \$25 Moist chunks of lobster on a brioche roll with truffle butter sauce. Served with spicy pickles Dynamite Shrimp \$16 Crispy shrimp served on coleslaw with dynamite sauce, crispy rice, and fresh herbs Sample Platter \$35 An assortment of baked buffalo wings, dynamite shrimp, fries, cheese sticks, and nachos Charcuterie Board \$30 Premium cured meats, artisan cheeses, fresh and dried fruits, nuts, and gourmet accompaniments. Served with crackers and bread

Pizza

Chef's Show

Tri-Color Sliders (Serves 3 guests)

Prepared tableside by the chef. Three signature burgers: caramelized onion, blue cheese, and classic cheeseburger with bacon. Served on in-house baked buns with fries and coleslaw

Brisket BBQ Pizza Signature BBQ sauce, mozzarella cheese, Texas house-smoked brisket, drizzled with ranch dressing	\$22
Margherita Pizza Crispy hand-tossed crust topped with rich tomato sauce, fresh mozzarella, and fragrant basil	\$18
Pepperoni Pizza Golden crispy crust with zesty marinara, melted mozzarella cheese, and pepperoni	\$22
	\$18
Cheese Pizza Classic hand-tossed crust topped with tomato sauce and mozzarella cheese.	\$16
Crispy Foccacia In-house baked focaccia with salt and rosemary	\$10

Signature Burgers & Sandwiches

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	All sandwiches and burgers come with fries	
	Caramelized Onion Burger 8 oz beef patty with signature sauce and caramelized onions on a brioche bun	\$25
	All-A-Bama American Classic 8 oz beef patty layered with bacon, melted cheese, lettuce, tomato, and onion	\$25
	Signature BBQ Cheeseburger 8 oz beef patty topped with Texas smoked brisket, melted cheese, and barbecue sauce on a brioche bun	\$25
	New York Pizza Burger (Serves 4–6 guests) Six 8 oz fire-grilled beef patties layered with mozzarella cheese, pepperoni, red pesto, and Sicilian sauce	\$55
	Chicken Club Sandwich Layered with tender chicken, savory ham, fresh vegetables, and melted cheese	\$22
	BBQ Brisket Sandwich Texas smoked brisket topped with tangy barbecue sauce, melted cheese, and spicy jalapeños, served on a brioche bun	\$18
	Chicken Shawarma Wrap Seasoned chicken, garlic sauce, pickles, and veggies wrapped in warm pita	\$14

Salads

Mi che	rilled Teriyaki Chicken Salad xed lettuce, teriyaki-glazed chicken, avocado, erry tomatoes, honey-glazed sweet potato, grilled zucchini, so dressing, and herbs	\$18
Ro gri	omestyle Chicken Caesar Salad maine and kale tossed in house-made Caesar dressing with lled chicken breast, herb croutons, cherry tomatoes, iled egg, and Parmesan	\$15
Pei	mato Avocado Salad rfect light option with Roma tomatoes, avocado, inach with balsamic and olive oil	\$14
Gri	rimp and Arugula Salad illed Gulf shrimp, arugula, cherry tomatoes d parmesan cheese	\$18
an Gri	rilled Eggplant Salad with Tomatoes, Peanuts, d Cilantro illed eggplant slices tossed with ripe, juicy tomatoes, unchy peanuts, and fresh cilantro.	\$14
and Alc ste	achete Steak Salad with Baked Peppers d Romiro Tomatoes delicious, hearty salad featuring perfectly grilled machete eak, paired with roasted sweet Romiro tomatoes and smoky ked peppers	\$22
(Pr Αι	nef's Party Caesar Salad repared tableside, serves 2 guests) unique taste of the classic Caesar with an in-house dressing dd shrimp + \$14 add chicken + \$10	\$22

Sides

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Home-style Nachos Oven-roasted nachos topped with cheddar cheese, served with sour cream	\$9
Signature Fries Hot & crispy fries served with housemade aioli. (Make them Truffle Parmesan Fries +\$8)	\$6
Potato Wedges Crispy potato wedges served with dynamite and barbecue sauce	\$8
Garlic Parmesan Broccolini Fresh broccolini sautéed with garlic-infused olive oil, finished with Parmesan cheese and lemon zest	\$9
Creamy Mashed Potatoes Velvety smooth potatoes whipped with butter, cream, and seasoning for a rich side. Finished with garlic and fresh herbs	\$9



\$29

Pasta _____

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	Creamy Fettuccine Alfredo A rich, creamy Alfredo sauce tossed with fettuccine and topped with Parmesan cheese	\$19
	Spaghetti and Meatballs Classic spaghetti topped with hearty meatballs and marinara sauce, finished with Parmesan cheese	\$20
	Spicy Arrabbiata Pasta Bold, zesty marinara with a kick of red pepper flakes over penne pasta	\$18
	Pasta Aglio e Olio A classic Italian pasta dish featuring al dente spaghetti tossed in garlic-infused olive oil, chili flakes, and fresh garlic, finished with parsley and topped with succulent lump crab meat	\$26
	Seafood Pasta Fresh pasta served with a medley of shrimp and seafood, in your choice of rich tomato sauce or decadent creamy Alfredo, topped with fresh herbs and Parmesan for the perfect finish	\$26

Entrees

	Entrees	
	Our meat is aged 21 days Angus beef	
	Ribeye Steak 12 ounce grain-fed beef ribeye served with sautéed mushrooms, baby potatoes, and peppercorn sauce	\$48
<u>N</u>	Strip Loin Steak 10 ounce hair-cut strip loin steak known for its rich flavor and tender texture. Seasoned with house blended spices and served with your choice of sauce and side	\$40
	Grilled Salmon Grilled salmon served on pearl grits with sautéed vegetables and lemon butter sauce	\$35
علا	Catch of the Day Fresh-caught selection prepared daily by the chef, with seasonal accompaniments and inspired preparation	\$MP
	Flame-Grilled Chicken Breast Tender flame-grilled chicken breast topped with a savory peppercorn sauce and a zesty chimichurri sauce on the side	\$22
	Chicken and Waffles Southern fried chicken tenders served on two Belgian waffles with hot honey and maple syrup	\$25
	Southern Fried Chicken Plate Southern fried boneless chicken thighs served with mashed potatoes, greens, and honey butter cornbread	\$25

Soups _____

Table-side presentation serves two. Premium ribeye beef steaks expertly seared in flame at your table, finished with seasoned sizzling garlic butter and served with your choice of sides

Chef's Show Steak

French Onion Soup A classic slow-simmered onion broth, rich with caramelized onions and topped with a golden melted layer of Gruyere cheese. Served in a traditional crock	\$10
Tomato Soup A rich and velvety tomato base, simmered with a blend of fresh herbs and spices. Served with a crostini Add a half grilled cheese for \$3	\$14
Creamy Pumpkin Soup with Crab and Bacon Crumbles A velvety spiced pumpkin soup, blended with rich cream for a smooth comfort texture. Topped with tender lump crab meat and crispy bacon crumbles for a savory decadent finish	\$16



Soft drinks _____

Sweet brewed tea	\$4
Unsweetened brewed tea	\$4
Sodas in assortment (Coke, Sprite, Diet Coke, Lemona	ade) \$4
Minute-maid Lemonade	\$4
Minute-maid Orange Juice	\$4
Orange Juice	\$3
Cranberry juice	\$3
Dasani Bottled Water 20 oz	\$4

Kid's Tum-e Yummies Big Berry Blast Fruit Punch Party Edgy Orange Burst Epic Apple Flip Rad Raspberry Zing EDGY APPL BERRY BLAST PUNCH ASPBERRY PUNCH PARTY PART

Desserts _____

Warm Cookie Skillet Freshly baked cookie dough served warm in a (Add a scoop of vanilla ice cream +\$3)	\$10 cast-iron skillet.
Basque Style Cheesecake Classic creamy cheesecake with a rich and vel topped with berry compote and Chantilly crea	
S'mores Chocolate Lava Cake Decadent chocolate lava cake topped with to- marshmallow and graham cracker crumble	\$10 asted
Apple Pie Egg Rolls Crispy egg rolls filled with warm apple pie filli served with a scoop of vanilla ice cream	\$8 ng,

Milkshakes _____

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Strawberry Dream	\$9	
Chocolate Comet	\$9	
Vanilla Blast	\$9	
Cookies & Cream Galaxy	\$9	
Peanut Butter Bliss	\$9	
Banana Split Shake	\$9	
Over-the-Top Freakshake \$19 Large Mlkshake topped with cotton candy and marshmallow		



\$75