



## APPETIZERS

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<b>Shrimp Cocktail</b>	Classic Style with Mescal's Cocktail Sauce 12
<b>Classic Escargot</b>	With Garlic, Butter and Madeira Wine 12
<b>Oysters Texefeller</b>	Gulf Oysters, Spinach, Bacon and a Dash of Pernod 12
<b>Shiner Bock Mushrooms</b>	Battered and Served with Creamy Chipotle 8
<b>*Seared Ahi Tuna</b>	Encrusted with Sesame Seeds, Served with Wasabi 16
<b>Buffalo Lamb Chops</b>	Tossed in Frank's Red Hot Sauce with Jalapeño Blue Cheese 18
<b>Spicy Blue Crab Confit</b>	Chilled Blue Crab, Fried Avocado and Lime Crema 12
<b>New Mexico Green Chiles</b>	Stuffed with Goat Cheese and a Sprinkle of Cilantro 9
<b>*Prime Beef Sashimi</b>	With Jalapeños, Ponzu and Sriracha Sauce 16

## SOUPS AND SALADS

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<b>Spicy Sirloin Soup</b>	Tender Pieces of Sirloin in a Hearty Beef Broth 7
<b>Sweet Potato Clam Chowder</b>	Our Creamy Southern Favorite 6
<b>Caesar Salad</b>	Crispy Romaine with Homemade Dressing and Garlic Croutons 8
<b>Hearts of Romaine Salad</b>	With Roasted Corn, Walnuts, Red Peppers and Blue Cheese 9
<b>Classic Green Salad</b>	Seasonal Greens, Tomatoes, Parmesan and Choice of Dressing 8
<b>Spinach Salad</b>	Portabella Mushrooms, Red Onion and Warm Bacon Vinaigrette 9
<b>Tomato and Red Onion Salad</b>	Blue Cheese Crumbles, Basil and Balsamic Vinaigrette 8

## SEAFOOD AND POULTRY

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All Seafood and Poultry Come with One Choice of Our Accompaniments

<b>*Pan Seared Ahi Tuna</b>	Sesame Seed Encrusted with Wasabi and a Crunchy Egg Roll 28
<b>*Atlantic Salmon</b>	Grilled with a Fresh Tomato-Basil Vinaigrette 29
<b>Texas Jumbo Gulf Shrimp</b>	Charbroiled, Shiner Bock Battered, or Scampi Style 29
<b>Canadian Lobster Tail</b>	Charbroiled to Perfection MKT
<b>Fresh Catch of the Day</b>	MKT
<b>*Pan Seared Muscovy Duck</b>	With a Ginger Chile Glaze 24
<b>Breast of Chicken</b>	With Poblano Cream or Creole Style with Jalapeño Horseradish 22

# STEAKS

All Steaks Come with One Choice of Our Accompaniments

<b>*Ribeye</b>	10oz	34	<b>*Filet Mignon</b>	6oz	42
	14oz	38		10oz	48
	22oz Bone In	42			
<b>*New York Strip</b>	8oz	36	<b>*Top Sirloin</b>	8oz	30
	14oz	42		12oz	34
			<b>*T-Bone</b>	28oz	44
			<b>*Porterhouse</b>	30oz	48

## ENHANCE YOUR STEAK

<b>Oscar Style</b>	Jumbo Lump Crab and Spicy Hollandaise	8
<b>ALC Style</b>	Encrusted with Peppercorn and Blue Cheese	6
<b>Lobster Tail</b>	With Drawn Butter and Lemon	MKT
<b>Gulf Shrimp</b>	Grilled, Shiner Bock Battered or Scampi Style	9

**Homemade Steak Sauces** Chimichurri, Makers Mark Bourbon, Roasted Garlic, Jalapeño Blue Cheese, Bearnaise, Gorgonzola Butter, Jalapeño Horseradish, ALC Sauce and Creamy Chipotle | each \$2 • Sampler of 4 for \$7 |

# LOCAL HOUSE SPECIALTIES

House Specialties Come with One Choice of Our Accompaniments

<b>*Surf and Turf</b>	5oz Filet Mignon with a 4oz Lobster Tail	MKT
<b>*Grilled Pork Chops</b>	With a Red Chile Glaze, Garlic and Spicewood Honey Sauce	26
<b>*Chopped Steak</b>	Topped with Mushrooms and Grilled Onions	24
<b>Chicken Fried Sirloin</b>	Deep Fried to a Golden Brown Topped with Cream Gravy	22

# ACCOMPANIMENTS

Wedge Cut Potatoes	4	Asparagus with Chimichurri	7
Matchstick Fries	4	Snow Peas with Sesame Seeds and Garlic	6
Sweet Potato Sticks	4	Tuscan Kale with Grape Tomatoes and Garlic	6
Baked Potato	6	Green Chile Creamed Corn	7
Mashed Potato or Garlic Mash	4	Grilled Kabob Vegetables	6
Texmati Rice	4	Flash Fried Spinach with Parmesan Shavings	6
Truffled Bacon Mac & Cheese	8	Sautéed Broccoli	6