ALC steaks

Appetizers

ALMOST FAMOUS CRAB CAKES	With Smoked Jalapeño Remoulade	**18**
SHRIMP COCKTAIL	Classic Style with Mescal's Cocktail Sauce	**14**
CLASSIC ESCARGOT	With Garlic, Butter, and Madeira Wine	**14**
OYSTERS TEXEFELLER	Gulf Oysters, Spinich, Bacon, and a Dash of Pernod	**14**
SHINER BOCK MUSHROOMS	Battered and Served with Creamy Chipotle	**8**
***SEARED AHI TUNA**	Encrusted with Sesame Seeds, Served with Wasabi	**18**
BUFFALO LAMB CHOPS	Tossed in Frank's Red Hot Sauce with Jalapeño Blue Cheese	**20**
NEW MEXICO GREEN CHILES	Stuffed with Goat Cheese and a Sprinkle of Cilantro	**9**
***PRIME BEEF SASHIMI**	With Jalapeños, Ponzu, and Sriracha Sauce	**18**

Soups and Salads

SPICY SIRLOIN SOUP	Tender Pieces of Sirloin in a Hearty Beef Broth	**8**
SWEET POTATO CLAM CHOWDER	Our Creamy Southern Favorite	**8**
CAESAR SALAD	Crispy Romaine with Homemade Dressing and Garlic Croutons	**10**
HEARTS OF ROMAINE SALAD	With Roasted Corn, Walnuts, Red Peppers, and Blue Cheese	**9**
CLASSIC GREEN SALAD	Seasonal Greens, Tomatoes, Parmesean, and Choice of Dressing	**9**
GRILLED TOMATO AND RED ONION SALAD	Blue Cheese Crumbles, Basil, and Balsamic Vinaigrette	**9**

Seafood and Poultry

*** PAN SEARED AHI TUNA**	Sesame Seed Encrusted with Wasabi and a Crunchy Egg Roll	**32**
*** RED FISH ON THE HALFSHELL**	With Red and Green Chimichurri	**34**
*** ATLANTIC SALMON**	Grilled with a Fresh Tomato-Basil Vinaigrette	**31**
TEXAS JUMBO GULF SHRIMP	Charbroiled, Shiner Bock Battered, or Scampi Style	**31**
CANADIAN LOBSTER TAIL	Charbroiled to Perfection	**MKT**
*** PAN SEARED MUSCOVY DUCK**	With a Ginger Chile Glaze	**34**
BREAST OF CHICKEN	With Poblano Cream or Creole Style with Jalapeño Horseradish	**24**

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