

- **Lunch**

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STARTERS

- **18.00**

Oysters

Half-dozen with Champagne Mignonette, Hot Sauce, Prepared Horseradish, Lemon

- **12.00**

Oysters Rockefeller

Creamed Spinach, Pork Belly, Scotch

- **12.00**

Chilled Gulf Prawns

Cocktail Sauce, Grilled Lime

- **6.00**

Deviled Eggs

Marin Blue, Giardiniera, Potato Crisps

- **15.00**

Tempura Calamari

Winter Vegetable Salad, Meyer Lemon Aioli

- **11.00**

Butternut-Apple Soup

Brown Butter, Sage, Walnuts

- **13.00**

Wedge Salad

Iceberg, Buttermilk Dressing, Blue Cheese, Bacon

- **12.00**

Alfred's Salad

Romaine, Crouton, Parmesan, Vegetable Escabèche

- **14.00**

Steak Chili

Sour Cream, Broccoli Cheddar Sauce, Cheddar Crackers

ENTRÉES

- **20.00**

Crab Salad

Dungeness Crab, Romaine, Radish, Avocado, Champagne Vinaigrette

- **25.00**

Seared Portobello

Cauliflower, Scallion, Sunflower Seed, Kombu

- **25.00**

Steak Salad

Spinach, Pt. Reyes Blue Cheese, Grilled Portobello

- **34.00**

Mcfarland Springs Trout Amandine

Sunchoke, Brown Butter

- **18.00**

Alfred's Steak Burger

Fried Onion, Broccoli Cheddar Sauce, Pickle, Fries

- **18.00**

Prime Rib Sandwich

Caramelized Onions, Provolone, Jus, Horseradish Cream

STEAKS

Served with fries or broccoli and choice of brown butter béarnaise, whipped horseradish or green peppercorn sauce

Filet Mignon

- 8oz
- **42.00**

New York

- 14oz
- **50.00**

Ribeye

- 10oz
- **40.00**

Bone In New York

- 20oz
- **60.00**

Alfred's Cut

- 28oz
- **70.00**

BUSINESS LUNCH

\$24. Served with Alfred's Salad. Choice of:

Buttermilk Fried Chicken

Braised Greens, Mashed Potato

Whiskey Tips

Filet Mignon, Whiskey Cream Sauce, Steak Fries