

# World Famous Steaks

**Alfred's Steakhouse** exclusively uses aged (4 to 6 weeks) primal cuts of beef from specially selected, corn-fed, Midwest style cattle, USDA Choice Grade or Higher. All our steaks come from beef that has been raised on grass and finished on grass and corn. All our steaks are hand cut. There are **no rubs, salts or peppers** used, unless otherwise stated - we prefer to serve the steak in its natural state. In our broiler we use Mesquite charcoal from Mexico -the Iron Wood of the West- for its high heat qualities to seal in the flavors and juices of our aged steaks.

**Choose Two Sides:** (Unless otherwise stated) *Creamed Spinach* *Fresh Vegetables* *Fries*  
*Garlic Mashers* *Baked Potato* *House made Ravioli*

**Complimentary Sauces:** (available on request, served on the side) *Pepper* *Garlic* *Béarnaise*  
*Chimichurri* *Creamy Horseradish*

## From The Mesquite Broiler

### SteakBurger

*Apple wood smoked bacon, cheddar, onion strings, fries* 14

### Tenderloin en Brochette

*Tender pieces of filet mignon skewered with apple wood smoked bacon, onion, red bell pepper, & sautéed mushrooms* 22

### Tuscan T-Bone *alla Fiorentina*

*Marinated dry-aged T-bone with rosemary, garlic, olive oil, on sautéed spinach, fries* 27

### Ribeye Steak

*Boneless rib steak, aged 28 days, 16oz* 28

### New York Sirloin

*Boneless, aged 28 days,*

### Porterhouse Steak

*King of Steaks, aged 28 days, 30oz* 39

### New Zealand Lamb

*Rosemary herb crusted, choice of sides* 27

**Wild Mexican Shrimp** *choice of sides* 19

**Fresh Salmon Fillet** *choice of sides* 21

## From The Skillet

**Flat-Iron Minute Steak** *Marinated with garlic, olive oil, Salt and pepper, seared in the skillet, choice of sides* 17

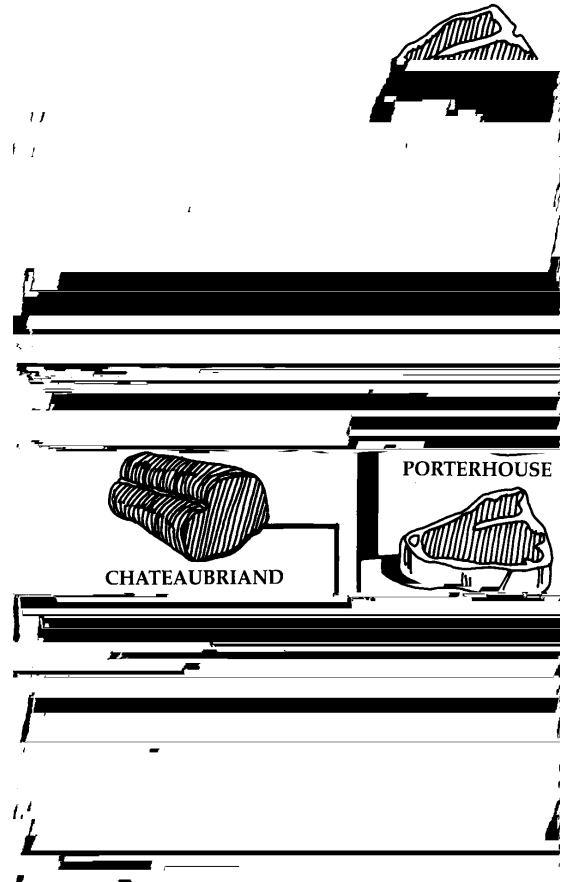
**Veal Osso Buco** *Classic Alfred's recipe, polenta* 18

### Wild Calamari Steak

*Panko crusted, tartar sauce, choice of sides* 16

### Maine Lobster Tail

*10-12 ounces, drawn butter, choice of sides* AQ



## Additions

**Sautéed 'Wild' Mushrooms** 7

**Sautéed Chopped Spinach, garlic** 5

**Anchovies** 2

**Pt. Reyes Blue Cheese** 3

**Onion Strings** 4

**Potatoes Au Gratin** 4

**Sautéed Red Onions** 5

**Mac & Cheese** 7

### ***Smother your Steak***

**Sautéed Red Onions & Mushrooms** 6

A plate charge of \$6 will be added for all split entrees, \$2 for all split salads.

# Starters

## Classic Caesar Salad

*Anchovies, parmesan cheese, house made croutons* 7

**Garlic Toast** *San Francisco's best* 3.5

**Escargot** *Classic in the shell, garlic butter* Six 9 Twelve 18

**Pickled Pigs Feet** *From traditional recipe* 6

**Prosciutto di Parma** 8

**Prosciutto di Parma with Fresh Mozzarella Cheese** 10

**Dungeness Crab Cakes** *Corn relish, chipotle aioli* 8/16

**Monterey Calamari Fritti** *Classic tartar sauce* 8

**Dungeness Crab Cocktail** 9

**Wild Mexican Shrimp On Ice** *Minimum six each* 2

**Shrimp Wrapped in Prosciutto di Parma** (6) 14

**Fresh Oysters On the Half Shell** *Mignonette, cocktail sauce* minimum four each 2

**Fresh Oysters Rockefeller** *Creamed spinach, Pernod* minimum four each 2.25

**French Onion Soup** *Gratinee* 7

**Split Pea Soup** 6

**Mixed Field Greens & Romaine**, *Choice of dressing* 7

**Wedge Salad** *Pt. Reyes blue cheese dressing* 8

## Steak Cobb Salad

*Grilled tenderloin, bacon, blue cheese, egg, onion, tomato, blue cheese dressing* 19

## Crab and Shrimp Louie Salad

*Dungeness crabmeat, wild Mexican shrimp, avocado, Louie dressing* 21

# Pastas

**Large House made Ravioli** *Spinach, meat, ricotta cheese, tomato meat sauce* 14

**Fettuccine Alfredo Classic** *Cream, butter, imported Italian Parmesan cheese* 13

**Spaghetti & Meat Balls** *House-made tomato sauce, freshly grated parmesan* 14

**Macaroni & Cheese** 5 cheeses 7

## School Night Dinner \$38.00

*(Offered Only Sunday through Thursday nights)*

Choice of

**Mixed Greens, Caesar, Wedge Salad, Or Split Pea Soup**

Choice of

**Filet Mignon, New York Cut Steak,  
Boneless Ribeye or Rack of New Zealand Lamb**

*With Choice of Sides*

**Choice of Dessert**

A 17% taxable service charge will be added to your bill. This allows for a fair distribution to non-management employees between the service staff (tipped employees) and the kitchen staff (non-tipped employees). This distribution shows the entire staff how appreciated they are.

Any additional tips will stay directly with your server.

Thank you for your understanding and patronage.

**The Petri Family**

*Sales tax will be added to all items served and the service charge. Not responsible for lost or stolen items. Visa, MasterCard, American Express, Diners Club, Discover, JCB credit cards only. No personal checks.*

# Tonight's Menu

## Appetizers

### *Family Style*

Calamari Fritti, <i>Serves 6-8</i>	16
Oysters On The Half Shell, <i>Per Dozen</i>	22
Oysters Rockefeller, <i>Per Dozen</i>	24
Wild White Mexican Shrimp On Ice, <i>Per Dozen</i>	19
Garlic Toast	7

## Salads

Mixed Greens Salad, <i>Vinaigrette Dressing</i>	7
Alfred's Classic Caesar Salad	7
Wedge Salad Pt. Reyes Blue Cheese Dressing	8

## Entrees

New York Steak 16oz	28
Filet Mignon, 10oz <i>most tender of steaks</i>	33
Alfred's Bone-In New York Cut Steak 20oz	30
Tuscan T-Bone 18oz	27
Porterhouse, King of Steaks 30oz	40
Boneless Ribeye 16oz	28
Chicago Rib Steak, <i>most flavorful of steaks 30oz</i>	40
Full Rack of New Zealand Lamb, <i>mint yogurt</i>	31
Fresh Salmon Fillet, <i>mesquite grilled</i>	21
Grilled Mexican White Shrimp	19

***All Entrees Served With Garlic Mashed Potatoes and Creamed Spinach***

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