

AL BIERNAT'S | EST. 1998

More Than A Great Steakhouse!



Private Dining | Catering

Event Coordinators:

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THE GARDEN ROOM

Located on the far East side of our restaurant, the Garden Room is 435 square feet and can accommodate up to 44 guests comfortably for a seated dinner. The room can be booked fully private or partitioned for semi-private dining. The Garden Room is ideal for business dinners and special celebrations alike.



*AV equipment unavailable in the Garden Room. For groups that require presentations, please refer to our North Dallas location

**Featuring a private outdoor patio that accommodates up to 20 guests. A perfect space for cocktail receptions or enjoying a cigar/drink after dinner!

HORS D'OEUVRES MENU



\$75 FOR 25 PIECES

"Devils on Horseback" - Meedjool Dates & Applewood Bacon

Chicken Satay - Orange & Star Anise Emulsion

Goat Cheese Wontons - Balsamic & Brown Sugar

Caprese Skewers - Mini San Marzano Tomatoes, Buffalo Mozzarella & Basil

Beef Wellington Bites

Southern Style Deviled Eggs

Oyster on the Half Shell

\$100 FOR 25 PIECES

Roasted Marble Potatoes, American Paddlefish Caviar, Crème Fraîche

Beef Tenderloin Skewers, Garlic Aioli, Parsley

Texas Quail, Sweet Soy Glaze, Sesame Seeds

Shrimp Ceviche, Mango, Jalapeño, Lime, Cilantro

Chilled Shrimp Cocktail, Cocktail Sauce

Crab Stuffed Jalapeños

LIVE MAINE LOBSTER

\$115 for 3.5LBS

*Choice of:
Steamed or Broiled*

*Thermador:
\$20 additional*

BRUNCH MENU OPTIONS



\$35 PER PERSON

\$39 PER PERSON

STARTER | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES

Empire Bakery - Dallas, TX

STARTER | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES

Empire Bakery - Dallas, TX

ENTRÉE | SELECT ONE

BEEF TENDERLOIN

*Al's Favorite Red Potatoes, Port Wine Foie Gras
Sauce*

ENTRÉE | SELECT ONE

CARNE ASADA

Beef Tenderloin, Two Eggs Any Style, Flour Tortillas

CHILEAN SEA BASS

Sautéed Spinach, Citrus & Basil

CHICKEN FRIED CHICKEN

Garlic Smashed Potatoes, Jalapeño Gravy

LOBSTER SCRAMBLE

Green Onion, Texas Goat Cheese, Skillet Potatoes

CRAB CAKE BENEDICT

Sliced Tomato, Steamed Asparagus

ALAN'S TRADITIONAL EGGS BENEDICT

Skillet Potatoes, Fruit

ITALIAN SAUSAGE SCRAMBLE

Dried Tomatoes, Basil, Pimento, Skillet Potatoes

ITALIAN SAUSAGE SCRAMBLE

Dried Tomatoes, Basil, Pimento, Skillet Potatoes

BRIOCHE FRENCH TOAST

*Caramelized Bananas, Black Berries,
Chambord Cream*

SIDES | SERVED FAMILY STYLE

BRIOCHE OR SOUR DOUGH TOAST

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUIT & JALAPEÑO GRAVY

SIDES | SERVED FAMILY STYLE

BRIOCHE OR SOUR DOUGH TOAST

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

BUTTERMILK BISCUIT & JALAPEÑO GRAVY

SWEET | SELECT ONE

TEXAS PECAN PIE

NY CHEESECAKE

*S-S CHEESECAKE, BRONX, NY

AL'S FAMOUS COCONUT CREAM PIE

BRUNCH MENU OPTIONS



\$45 PER PERSON

STARTER | SERVED FAMILY STYLE

ASSORTED BREAKFAST PASTRIES
Empire Bakery - Dallas, TX

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER
MIXED GREEN SALAD
Choice of Dressing

AMELIA'S FARM TOMATOES
Mozzarella, Avocado, Basil, Balsamic Demi

SEASONAL FRUIT
Raspberry Yogurt

ENTRÉE | SELECT ONE

BEEF TENDERLOIN
*Al's Favorite Red Potatoes, Port Wine Foie Gras
Sauce*

CHILEAN SEA BASS
Sautéed Spinach, Citrus & Basil

LOBSTER SCRAMBLE
Green Onion, Texas Goat Cheese, Skillet Potatoes

ALAN'S TRADITIONAL EGGS BENEDICT
Skillet Potatoes, Fruit

ITALIAN SAUSAGE SCRAMBLE
Dried Tomatoes, Basil, Pimento, Skillet Potatoes

BRIOCHE FRENCH TOAST
*Caramelized Bananas, Black Berries,
Chambord Cream*

SIDES | SERVED FAMILY STYLE

BRIOCHE OR SOUR DOUGH TOAST
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE
BUTTERMILK BISCUIT & JALAPEÑO
GRAVY

**PRICES ARE SUBJECT TO CHANGE*

LUNCH MENU OPTIONS



\$38 PER PERSON

\$47 PER PERSON

STARTER | SERVED FAMILY STYLE

SOUP & SALAD | SELECT ONE

LUMP CRAB CAKE

Horseradish, Whole Grain Mustard, Tomato Jam

CRAB & CORN CHOWDER

CAESAR SALAD

Sesame Lavosh

FRIED CALAMARI

Roasted Tomato Sauce, Garlic Aioli

"THE WEDGE"

Crumbled Blue Cheese, Crispy Bacon

BEEF WELLINGTON BITES

Puff Pastry, Mushroom, Peppercorn Sauce

ENTRÉE | SELECT ONE

ENTRÉE | SELECT ONE

TEXAS WAGYU CHOPPED STEAK

*Tomato, Spinach, Grilled Onion, Jalapeño,
Blue Cheese*

BEEF TENDERLOIN

Al's Potatoes, Green Beans, Peppercorn Sauce

AL'S SALAD

*Shrimp, Crab, Avocado, Tomato, Green Beans,
Hearts of Palm*

ATLANTIC SALMON

*Israeli Couscous, Baby Arugula, Organic Tomato
Ragu*

ATLANTIC SALMON

*Israeli Couscous, Baby Arugula, Organic Tomato
Ragu*

AL'S SALAD

*Shrimp, Crab, Avocado, Tomato, Green Beans,
Hearts of Palm*

CHICKEN PARMESAN

Linguini & Marinara

CHICKEN PICCATA

Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE

*S-S CHEESECAKE, BRONX, NY

TIRAMISU

AL'S FAMOUS COCONUT CREAM PIE

**PRICES ARE SUBJECT TO CHANGE*

LUNCH MENU OPTIONS



\$58 PER PERSON

STARTERS | SELECT ONE

LUMP CRAB CAKE

Horseradish, Whole Grain Mustard, Tomato Jam

FRIED CALAMARI

Roasted Tomato Sauce, Garlic Aioli

BEEF WELLINGTON BITES

Puff Pastry, Mushroom, Peppercorn Sauce

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD

Sesame Lavosh

HOUSE SALAD

Choice of Dressing

ENTRÉE | SELECT ONE

RICHARD'S POT ROAST

Al's Favorite Red Potatoes, Baby Carrots

CHILEAN SEA BASS

Sautéed Spinach, Citrus & Basil

HERB ROASTED HALF CHICKEN

Al's Favorite Red Potatoes, Spinach & Pan Jus

SHRIMP PARMESAN

Linguini & Marinara

SWEET | SELECT ONE

NY CHEESECAKE

***S+S CHEESECAKE, BRONX, NY**

TIRAMISU

AL'S FAMOUS COCONUT CREAM PIE

DOUBLE CHOCOLATE CAKE

**PRICES ARE SUBJECT TO CHANGE*

DINNER MENU OPTIONS



\$70 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD
Sesame Lavosh

ENTRÉE | SELECT ONE

PETITE FILET MIGNON
Al's Potatoes, Green Beans

ATLANTIC SALMON
Israeli Couscous, Baby Arugula, Organic Tomato Ragu

CHICKEN PICCATA
Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE
*S-S CHEESECAKE, BRONX, NY

TEXAS PECAN PIE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE
Blood Orange Sorbet

\$85 PER PERSON

SOUP & SALAD | SELECT ONE

CRAB & CORN CHOWDER

CAESAR SALAD
Sesame Lavosh

"THE WEDGE"
Crumbled Blue Cheese, Crispy Bacon

ENTRÉE | SELECT ONE

12oz FILET MIGNON
Al's Potatoes, Green Beans

ALASKAN HALIBUT
Wasabi Crust, Shrimp Fried Rice, Green Mango

DOUBLE CUT COLORADO LAMB CHOPS
Lemon Mint Risotto

CHICKEN PICCATA
Capers & Linguini

SWEET | SELECT ONE

NY CHEESECAKE
*S-S CHEESECAKE, BRONX, NY

TEXAS PECAN PIE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE
Blood Orange Sorbet

DINNER MENU OPTIONS



\$95 PER PERSON

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SOUP & SALAD | SELECT ONE

**CRAB & CORN CHOWDER
CAESAR SALAD**

Sesame Lavosh

**HEIRLOOM TOMATOES &
MOZZARELLA**

Avocado, Basil, Balsamic Demi

"The WEDGE"

Crumbled Blue Cheese Crispy Bacon

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ENTRÉE | SELECT ONE

22oz COWBOY CUT RIBEYE

Al's Potatoes, Green Beans

CHILEAN SEA BASS

Lobster Risotto, Cistrus & Basil

ATLANTIC SALMON

*Israeli Couscous, Baby Arugula, Organic Tomato
Ragu*

12oz Filet Mignon

Al's Potatoes, Green Beans

CHICKEN PICCATA

Capers & Linguini

—————
SWEET | SELECT ONE

NY CHEESECAKE

***S+S CHEESECAKE, BRONX, NY**

DOUBLE CHOCOLATE CAKE

AL'S FAMOUS COCONUT CREAM PIE

KEY LIME PIE

Blood Orange Sorbet

**PRICES ARE SUBJECT TO CHANGE*

RECEPTION STATION MENU



RECEPTION BUFFET

**Serves 25 Guests*

IMPORTED AND LOCAL ARTISANAL
CHEESE SELECTION | \$150

HOUSE-CURED AND ARTISANAL
CHARCUTTERIE SELECTION | \$175

GRILLED AND MARINATED
VEGETABLES | \$150

Olives, Pepperoncinis, Cornichons

SEASONAL RAW VEGETABLES | \$150
House-Made Ranch Dip

A SELECTION OF AL'S FAMOUS
DESSERTS | \$150
Served Bite Sized

CARVING & PASTA STATIONS

**Serves 25 Guests*

*CARVED PRIME RIB | \$500
Garlic Mashed Potatoes

*ROASTED TENDERLOIN OF BEEF | \$550
Garlic Mashed Potatoes, Green Peppercorn Sauce

*COLORADO RACK OF LAMB | \$550
Baked Peppers, Apple-Mint Jelly

FRESH PAPPARDELLE PASTA | \$200
Garlic, Red Pepper, Parmigiano Reggiano

PENNE RIGATE | \$275
Grilled Chicken Breast, Jalapeño Cream

LINGUINI | \$300
*Wagyu Meatball Bolognese, Parmigiano
Reggiano*

*Requires a chef attendant (+\$125)

**We offer customized catering orders

OFFICE CATERING MENU



SANDWICHES

**Includes 1 Side*

CLASSIC CLUB | \$14 Ea.

Sourdough Bread, Sun Dried Tomato Mayonnaise

PRIME RIB FRENCH DIP | \$14 Ea.

French Baguette, Au Jus, Horseradish Cream

ROASTED TURKEY | \$12 Ea.

Ciabatta, Swiss Cheese, Chipotle Mayonnaise

CHICKEN SALAD | \$13 Ea.

Ciabatta, Chipotle Mayonnaise

MOZZARELLA | \$14 Ea.

Mozzarella, Pesto, Arugula

CROISSANT BREAKFAST | \$12 Ea.

Ham, Egg, Swiss Cheese

CHICKEN & WAFFLE | \$12 Ea.

Waffle, Fried Chicken, Jalapeño Gravy

PLATTERS | SERVES 25 GUESTS

IMPORTED & LOCAL ARTISANAL CHEESE SELECTION | \$150

HOUSE-CURED & ARTISANAL CHARCUTERIE SELECTION | \$175

SEASONAL RAW VEGGIES | \$150

Served in Baguette Cups, House-Made Ranch Dip

SELECTION OF AL'S FAMOUS DESSERTS | \$150

Served Bite Sized

SIDES

**Salads Served Family Style*

MIXED GREENS SALAD

Choice of Dressing

CAESAR SALAD

Sesame Lavosh

BRAD'S GRILLED PEAR SALAD

*Greens, Marcona Almonds, Manchego, Garlic
Vinaigrette*

STEAKHOUSE SALAD

*Candied Walnuts, Blue Cheese,
Teriyaki Vinaigrette*

HOUSE-MADE CHIPS

SEASONAL FRUIT

COFFEE | \$10 Per Pot

ICED TEA | \$10 Per Gallon

ASSORTED JUICES | \$15 Per Gallon

Orange, Grapefruit, Cranberry

LEMONADE | \$15 Per Gallon

RED BULL | \$5 Ea.

***Minimum of 10 orders required**

***No less than 48 hours' notice on all office orders**

**PRICES ARE SUBJECT TO CHANGE*