

# Starters

## Classic Caesar Salad

*Anchovies, parmesan cheese, house made croutons* 8.5

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

**Zucchini Wedges**, golden fried, chipotle aioli 7.5

**Escargot** *Classic in the shell, garlic butter* Six 9.5 Twelve 18.5

**Pickled Pigs Feet** *From traditional recipe* 6.5

**Prosciutto di Parma** 8.5

**Prosciutto di Parma with Fresh Mozzarella Cheese** 10.5

**Dungeness Crab Cakes** *Corn relish, chipotle aioli* 9.5/16.5

**Monterey Calamari Fritti** *Classic tartar sauce* 8.5

**Dungeness Crab Cocktail** 9.5

**Wild Mexican Shrimp On Ice** *Minimum four each* 2.25

**Golden Fried Butterflied Mexican Shrimp (4)** 9.5

**Shrimp Wrapped in Prosciutto di Parma (6)** 14.5

**Fresh Oysters On the Half Shell** *Mignonette, cocktail sauce* minimum four each 2.25

**Fresh Oysters Rockefeller** *Creamed spinach, Pernod* minimum four each 2.45

**French Onion Soup** *Gratinee* 7.5

**Split Pea Soup**, *smoked ham hocks* 6.5

**Mixed Field Greens & Romaine**, *Choice of dressing* 6.5

**Wedge Salad** *Pt. Reyes blue cheese dressing* 8.5

**Classic Caesar** 8.5

## Steak Cobb Salad

*Grilled tenderloin, bacon, blue cheese, egg, onion, tomato, blue cheese dressing* 20.5

## Crab and Shrimp Louie Salad

*Dungeness crabmeat, wild Mexican shrimp, avocado, Louie dressing* 21.5

# Pastas

**Large House made Ravioli** *Spinach, meat, ricotta cheese, tomato meat sauce* 14.5

**Fettuccine Alfredo Classic** *Cream, butter, imported Italian Parmesan cheese* 13.5

**Spaghetti & Meat Balls** *House-made tomato sauce, freshly grated parmesan* 14.5

**Macaroni & Cheese** *5 cheeses* 7.5

## School Night Dinner \$41.00

*(Offered Only Tuesday through Thursday nights)*

Choice of

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

Choice of

**Filet Mignon 8oz, New York Cut Steak 16oz,**

**Boneless Ribeye 16oz or Rack of New Zealand Lamb**

*With Choice of Side*

**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.*

# World Famous Steaks

**Alfred's Steakhouse** exclusively uses aged (4 to 6 weeks) primal cuts of beef from specially selected, corn-fed, top choice grade or higher cattle. All our steaks come from beef that has been raised on grass and finished on grass & corn. All our steaks are hand cut. There are **no rubs, salts or peppers** used, unless otherwise stated. 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. Where indicated \*\*\* Alfred's uses steaks from cattle that are naturally raised without hormones or antibiotics – 'never-never beef'. All weights are approximate.

**Choose One Accompaniment:** **Creamed Spinach** **Fresh Vegetables** **Fries**  
(Unless otherwise stated) **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

12 oz Steakburger,  
apple wood smoked bacon, cheddar, onion strings, fries 16.5

### Filet & Shrimp

Filet Mignon 6oz & 3 golden fried shrimp 24.5

### Tenderloin en Brochette

Tender pieces of filet mignon skewered with apple wood smoked bacon, onion, red bell pepper, & sautéed mushrooms 24.5

### Baseball Steak\*\*\*

USDA Prime Top Sirloin aged 28 days 25.5

### Ribeye Steak\*\*\*

Boneless rib steak, aged 28 days, 16oz 30.5

### New York Sirloin\*\*\*

Boneless, aged 28 days, 16oz 30.5

### Tuscan T-Bone\*\*\* *alla Fiorentina*

Marinated dry-aged T-bone, 18oz, with rosemary, garlic, olive oil, sautéed spinach, fries 32.5

### Alfred's Steak\*\*\*

Bone-in New York cut, aged 28 days, 20oz 32.5

### Filet Mignon

Most tender of all cuts 10oz 34.5

### Chicago Rib Steak\*\*\*

Bone-in, most flavorful, 30 oz 41.5

### Porterhouse Steak\*\*\*

King of Steaks, aged 28 days, 30oz 42.5

**New Zealand Lamb** Rosemary herb crusted 27.5

**Wild Mexican Shrimp** 21.5

**Fresh Salmon Fillet** 23.5

## From The Skillet

### Wild Calamari Steak

Panko crusted, tartar sauce 16.5

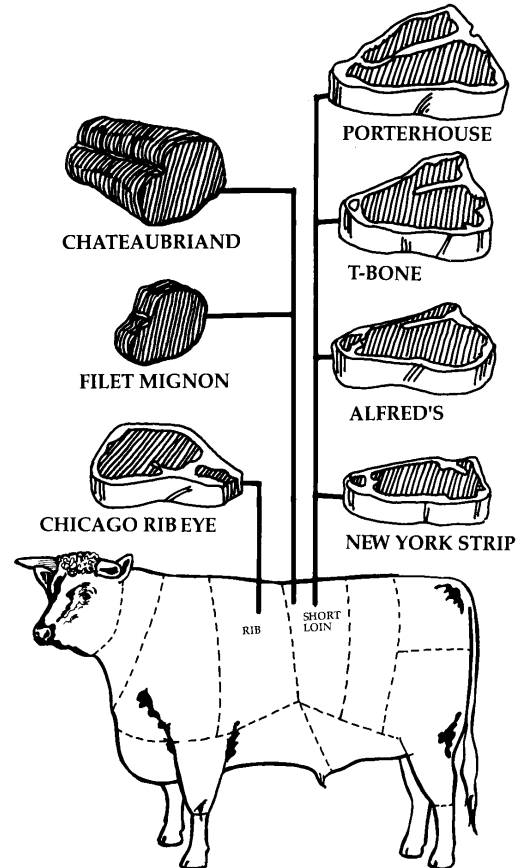
### Classic Joe's special

Ground sirloin, egg, spinach, onions  
Mushrooms, fries 18.5

**Veal Osso Buco** Classic Alfred's recipe, polenta 19.5

### Maine Lobster Tail

10-12 ounces, drawn butter AQ



## Side Dishes

*Enough for Two*

- Creamed Spinach 4
- Fresh Vegetables 4
- French Fries 4
- Garlic Mashers 4
- Baked Potato 5
- Housemade Ravioli 6
- Sautéed 'Wild' Mushrooms 7
- Sautéed Chopped Spinach, garlic 5
- Anchovies 2
- Pt. Reyes Blue Cheese 3
- Onion Strings 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.