

ALFRED'S BUCKAROO

LUNCH

(THURSDAY ONLY)

- Calamari Fritti** Cocktail and tartar sauces 8
Dungeness Crab Cakes Corn relish, chipotle aioli 8/16
Wild Mexican Shrimp (minimum 4) each 2
Grilled Prosciutto-Wrapped Shrimp (6) 14
Prosciutto di Parma 8
- Split Pea Soup** Smoked ham hocks 5
Caesar Salad Anchovies, house made croutons, parmesan cheese 5/8
Mixed Greens Salad Herb vinaigrette 5
Wedge Salad Baby iceberg lettuce, Pt. Reyes blue cheese dressing 6
- Steak Cobb Salad** Grilled tenderloin, bacon, blue cheese,
Boiled egg, onion, avocado, tomato, blue cheese dressing on the side 16
Crab & Shrimp Louie Salad Fresh Dungeness crabmeat, wild
Mexican shrimp, avocado, boiled egg, tomato, Louie dressing 19
- Mac & Cheese** 7
Beef and Spinach Ravioli Ricotta cheese, tomato meat sauce 14
Old Fashioned Spaghetti & Meatballs 14
- Mesquite Grilled SteakBurger**
With bacon, onion strings, cheddar cheese, fries 13
New York Strip Sandwich Open-face on garlic toast, fries 16
- Wild Calamari Steak** Panko crusted, tartar sauce, fries 13
Grilled Salmon Tomato-onion-cucumber-dill relish, Jasmine rice 19
- Classic Joe's Special** Ground sirloin, egg, spinach, onions,
mushrooms, served with fries 15
Grilled Herb Crusted New Zealand Lamb Chops
Two double-cut chops, garlic mashers 16
Veal Osso Buco Classic Alfred's recipe, polenta 17
Chicken-Fried Steak Pounded filet, breaded and fried, mashers 17
Tenderloin en Brochette Filet mignon skewered with apple-wood
smoked bacon, onion, red bell pepper, & sautéed mushrooms 19
Ribeye Steak Frites 12 oz, tarragon butter, fries 19
Filet & Shrimp Butterflied tenderloin 6oz &
3 butterflied golden shrimp, fries 19
New York Sirloin Boneless, 16 oz, garlic mashers or fries 25
Alfred's Steak Bone-in NY cut, 20 oz, garlic mashers or fries 26
Filet Mignon 8 oz, choice of garlic mashers or fries 29
Chicago Rib Steak Bone-in, 30 oz, choice of garlic mashers or fries 36
Porterhouse Steak 30 oz, choice of garlic mashers or fries 36

A **17% taxable service charge** on all items 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 shows the entire staff how appreciated they are. Any additional tips remain with the 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.**

659 Merchant Street San Francisco, CA 94111 www.alfredssteakhouse.com 415.781.7058

WINES BY THE GLASS

Chardonnay

- Voltaire, California 6.75
Sonoma-Cutrer, Sonoma 9.75
Matanzas Creek, Sonoma 12.75

Sauvignon Blanc

- Fresh Oyster, Mendocino 7.25

Pinot Grigio

- Lagaria, Venetie 5.75

Sparkling Wine

- Louis Perdrier, Brut France 9.00

Pinot Noir

- Silver Cove, Carneros 9.25
Toulouse, Anderson Valley 13.75

Rhoney

- Tablas Creek, Paso Robles 9.50
Dom. Le Garrigon, organic 7.00

Sangiovese di Romagna

- Umberto Cesari 8.25

Merlot

- Bogle, California 6.00
Havens, Napa 10.25

Cabernet Sauvignon

- Voltaire, California 6.75
Fritz, Dry Creek Valley 9.25
Neal Napa 15.75
ZD Napa 20.25

Zinfandel

- Klinker Brick Lodi 8.50
Frog's Leap, Napa 12.00

DESSERTS

Alfred's Cheesecake

Chocolate Chip Croissant Bread Pudding

Cappuccino Ice Cream "Pie" Toasted almonds

Italian Fried Cream

6.50