

Executive Chef Chris Mirguet

Chef Vernie Calsada

Chef Charles Boukas

Albert's Summer Menu – World Cuisine

Starters

Potstickers – Zesty mix of pork, wrapped in wonton skins and topped with spicy Szechuan sauce, on a bed of freshly sautéed vegetables **\$8**

Prince Edward Island Mussels – Steamed in a chorizo-fire roasted tomato broth, served with a parmesan crustini and lemon **\$9**

Hummus – Made with roasted chickpeas, garlic, lemon juice, tahini paste, and extra-virgin olive oil, served with pita chips **\$6**

Hot Artichoke Dip – Made with artichoke hearts, onions, and parmesan cheese, served with pita chips **\$7**

Fresh Fruit Skewers – Cubes of papaya, watermelon, pineapple, and strawberries on a skewer, served on a bed of red grapes with a drizzle of coconut cream **\$8**

Empanada al Horno – Crispy pastry filled with seasoned Angus beef and provolone cheese, served with a fire-roasted tomato sauce **\$8**

Fresh Homemade Soup – Ask your server about today's selection Cup **\$4** Bowl **\$6**

Jungle Greens – Baby greens, red onion, bell pepper, tomatoes, carrot, and cucumber **\$6**

Classic Caesar – Traditional favorite with our homemade Caesar dressing **\$6**

Entrée Salads

Chicken Caesar – Marinated, grilled chicken breast with our classic Caesar mix **\$13**

Cobb – Chicken breast, bacon, avocado, blue cheese, tomato, and hard-boiled egg, tossed with chopped romaine at your table **\$14**

Grilled Salmon – On fresh jungle greens, with sesame dressing and crunchy wontons **\$14**

Sandwiches and More

All except quesadilla served with beer-battered fries

Flat Iron Steak Torta – Grilled and sliced, with sautéed onions, peppers, mushrooms, and pepper jack cheese **\$14**

Blackened Chicken Sandwich – Cajun-style chicken breast with jack cheese and jalapeño mayo **\$13**

Fresh Fish Sandwich – Grilled, with spicy herb mayonnaise, lettuce, tomatoes, and onions on a toasted onion bun **\$14**

Halibut and Caesar Wrap – Pan-seared halibut, Caesar salad, and cucumber relish, wrapped in a sun-dried tortilla **\$14**

Santa Fe Chicken Quesadilla – Grilled chicken breast and pepper jack cheese baked in a whole-wheat tortilla, garnished with guacamole, salsa, and sour cream **\$12**

Entrées

Oven-roasted Chicken Breast – Topped with a tomato-olive-caper tapanade, served with garlic-mashed potato and freshly sautéed vegetables **\$18**

Pan-Seared Alaskan Halibut – Garnished with fried zucchini and lemon beurre blanc, served with garlic mashed potatoes and freshly sautéed vegetables **\$22**

Zarzuela de Mariscos – Shrimp, calamari, mussels, and our fish of the day in a tomato broth infused with bell peppers, garlic and onions, served with a cheese crustini and lemon wedge **\$22**

Natural Angus New York Steak – Grilled 12-ounce steak topped with a chimichurri sauce, served with garlic mashed potato and freshly sautéed vegetables **\$27**

Grilled Mahi-Mahi – Topped with a jicama-pomegranate salsa, served on a bed of quinoa and freshly sautéed vegetables **\$22**

Braised Volcano Lamb Shank – Served on a bed of cannellini bean puree and roasted baby carrots with a lamb demi glace sauce **\$24**

Vegetable Pave – Layers of red and russet potato, yellow squash, red bell peppers, onions, and provolone cheese, served with roasted tomato sauce with a drizzle of balsamic glaze **\$16**

Pasta

Southwestern Chicken – With roasted red bell peppers, cilantro, artichoke hearts, black beans, pine nuts, and penne pasta in tomato cream sauce. Served mild or spicy **\$15**

Tiger Prawn and Fresh Spinach Ravioli – Sautéed prawns served with spinach ravioli filled with ricotta, romano, fontina, and parmesan cheese, in a shallot cream sauce topped with sun-dried tomato oil **\$16**

Jambalaya – Creole-inspired blend of shrimp, chicken, andouille sausage, onions, and peppers in a cream sauce over pappardelle noodles. Served mild or spicy **\$17**

Pizza

Meat Lovers Pizza – A favorite of Albert's kitchen crew, this pizza is packed with bacon, andouille sausage, pepperoni, and finished with sliced jalapeños **\$14**

Greek Pizza – Topped with artichokes, roma tomatoes, sliced black olives, spinach, feta, and mozzarella cheese **\$13**

Goat Cheese Pizza – Pancetta, red onions, roma tomatoes, fresh spinach, mozzarella, and goat cheese **\$14**

Soft Drinks, Coffee, Espresso, and Waters

Coca-Cola, Diet Coke, Sprite, Orange, Pink Lemonade, Iced Tea	2.75
Local Fresh Brewed Coffee, Decaffeinated Coffee	2.75
Assorted Flavored Teas	2.75
Sparkletts Crystal Fresh Drinking Water	2.95
Crystal Geyser Sparkling Water	2.95
Espresso	3.25
Double Espresso, Cappuccino, Café Latte, Café Mocha	4.25

We accept Visa, Mastercard, Discover, and American Express.
18% gratuity added to parties of 7 or more.