

Appetizers

Alfredo's Caesar Salad

Romaine Hearts, Shaved Parmigiano Reggiano, Garlic Croutons, Marinated Cherry Tomatoes, White Anchovies 18

Kale Crunch Salad

Pickled Fennel, Sesame-Miso Vinaigrette, Marinated Cherry Tomatoes, Beet Gastrique, Sweet Herbs, Candied Nuts 20 ^V ^⓪

Maryland Blue Crab Cake

Charred Cream Corn, Bacon, Lemmon Pepper Butter 32

Steakhouse Tartare

Japanese A5 Wagyu, Prime Beef, Roasted Bone Marrow, Tinala Katne, Port Braised Cabbage, Grilled Sourdough 42

Escargot En Croute

Hen Jus, Garlic Herb-Butter, Parmesan Cheese, Puff Pastry Crust 25

Seared Foie Gras

Blueberry-Thyme and Strawberry-Champagne Compotes, Pickled Onions, Crème Fraiche, Toasted Almonds 26 ^⓪

Soup

Lobster Cappuccino

Rich Lobster Soup, Cognac Cream Espuma 24 ^⓪

Loaded Baked Potato

Bacon, Aged Cheddar, Sour Cream, Fried Potato Skins 22

Chilled Seafood

Alaskan King Crab Legs

1lb/450g 135

Lobster Tails

12oz/340g 85

Prawns

6pc 46/12pc 72

Sashimi Selection

Ahi, Hamachi, Fresh Catch of the Day 44

Seasonal Oysters

12pc 65

Seafood Tower 400

Demi Tower 250

All seafood dishes served with a selection of sauces and accompaniments.



USDA Prime Beef

Ribeye	16oz/450g.....80
Cowboy Ribeye	32oz/900g.....140
New York Strip	16oz/450g.....78
T-Bone	20oz/570g.....90
Tenderloin Filet	6oz/170g.....68 10oz/280g.....96

Japanese A5 Wagyu

Certified Japanese A5 Wagyu Tenderloin

3oz/85g.....86
6oz/170g.....170
9oz/255g.....254
12oz/340g.....338

Entrées

Seafood Cioppino

Jumbo Prawn, Scallop, Clams, King Crab, Pacific Fish, Tomato Brodo, Green Garlic Toast 50 ^⓪

Grilled Kurobuta Pork Chop

Smoked Coconut Dinanche Crust, Eggplant Kelaguen, Charred Finadene 48 ^⓪

Blackened Local Catch

Garlic Prawn, Sweet Pepper and Kale Sauté, Romesco Sauce, Tarragon Emulsion 50 ^⓪ ^⓪

King Oyster Mushroom Steak

Wild Mushroom Risotto, Brown Butter, Fried Kale, Truffle Essence 38

Osso Bucco

Citrus Braised Veal Shank 75

Side Dishes

Mashed Potatoes

Rich and Velvety 13 ^V ^⓪

Classic Fries

Sea Salt, Truffle Aioli 13 ^V ^⓪

Parmesan Risotto

Crème Fraiche 16 ^V ^⓪

Truffle Mac & Cheese

Aged Cheddar, Macaroni, Brown Butter Crust 18

Wagyu Fried Rice

Oyster Sauce, Crispy Garlic, Scallions 18

Grilled Asparagus

Balsamic Reduction, Truffle Aioli 16 ^V

Sauteed Wild Mushrooms

Herb Butter, Citrus Crumble 16 ^V ^⓪

Brussels Sprouts

Spiced Honey, Sesame Seeds, Garlic Croutons, Yuzu Compressed Apples 17 ^V ^⓪ ^⓪

^V Vegetarian ^⓪ Gluten Free ^⓪ Nut Allergy ^⓪ Shellfish Allergy ^⓪ Spicy

Alfredo's Steakhouse uses USDA Prime quality meat 

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All mentioned prices are in US dollars and are subject to 10% service charge.