
SERVICE CHARGE

An 18% service charge will be added to your bill for food and beverage.

STATE SALES TAX

A state sales tax (8.25%) will be applied to all prices listed.

DEPOSIT

ALC Steaks requires a deposit for 15 guests or more. The Deposit is non-refundable and will be credited to your final bill or will be credited back to you at the end of your event.

GUARANTEES

ALC Steaks requires a guarantee for the number of guests attending your event. Guarantees are due 48 hours prior to your event. The minimum guarantee cannot be less than the number of guests originally contracted for when the reservation was made. If no guarantee is received, you will be charged for the minimum guarantee (at \$49 per person short of the guarantee) or the number of guests in attendance, whichever is greater.

Dinner is served 7 nights a week.

Dinner Hours

Sunday to Thursday 5:30 – 10 pm
Friday and Saturday 5:30 – 11 pm

Sunday Special

In addition to our regular dinner menu, we've created a special 3 course Prix Fixe menu for your dining pleasure.
\$35 per person

For reservations, please call
512-472-1813



1205 North Lamar Blvd.
512-472-1813
www.ALCsteaks.com



BANQUET MENU

For over 17 years our friends and neighbors have enjoyed the authentic taste of Austin in everything we serve. We invite you make your next private party or special event more memorable by hosting it here at ALC Steaks. From our delicious, personalized menus, comfortable surroundings and attentive service, Austin's only family owned steakhouse has created an ideal venue for entertaining.

CALL 512-472-1813

SERVICES

We'll happily assist you in designing a delicious meal that's appropriate for any affair and print your custom menu*. Your guests will choose from your preselected menu. We can also provide flowers and assist with wine selection.

*Custom menus available for 15 guests or more

APPETIZERS

Offered at an additional charge

Appetizer Sampler Stuffed Jalapenos, Drunken Shrimp Cocktail, Shiner Bock Battered Mushrooms and Roasted and Grill Hatch Chiles	10.00 Per Person
Roasted Jalapeños Beer Battered, Stuffed with Cream Cheese and served with Red Chile Dipping Sauce	4.00 Per Person
Drunken Shrimp Cocktail Steamed In Beer and served with Mescal's Cocktail Sauce	3.00 Per Shrimp
Buffalo Style Lamb Chops Lollipop Lamb Chops Tossed In Franks Hot Sauce and served with a Jalapeno Blue Cheese Dipping Sauce	3.00 Per Chop
Shiner Bock Battered Mushrooms With Homemade Chipotle Sauce	4.00 Per Person
Oysters "Tex'afeller" Our Version Of Rockefeller	3.00 Per Oyster
Seared Ahi Tuna Encrusted With Sesame Seeds served with Spicy Greens, Wasabi, Soy Sauce and An Egg Roll	6.00 Per Person
New Mexican Hatch Green Chiles	2.00 Per Chile

DINNER ENTREE

Choose up to 5 entrees per banquet. All Entrees Come With Sauteed Spinach, Julienned Carrots and a Choice Of Baked Potato, Mashed Potatoes, Steak Fries or Texmati Rice. Included in price of entrees is your choice of up to 3 soups & salads and up to 3 desserts.

Ribeye	10 oz. 16 oz. 22 oz. Bone In	45.00 51.00 53.00
Filet Mignon	8 oz. 12 oz.	51.00 57.00
Top Sirloin	10 oz. 14 oz.	41.00 47.00
New York Strip	10 oz. 16 oz.	49.00 57.00
T-Bone	28 oz.	57.00
Porterhouse	30 oz.	61.00
Cold Water Canadian Lobster Tail	7 oz. Tail Whole Tail 14-16 oz.	42.00 61.00
Texas Jumbo Shrimp Charbroiled, Shiner Bock Battered Or Classic Scampi Style		42.00
Pan Seared Ahi Tuna Sesame Encrusted with Wasabi, Crispy Greens and a Crunchy Eggroll		42.00
Atlantic Salmon Grilled with Fresh Tomato-Basil Vinaigrette		43.00
Grilled Pork Chops 8 oz. Chops With A Red Chile, Garlic And Spicewood Honey Sauce		41.00
Breast Of Chicken Grilled With Poblano Cream Sauce or Creole Style with Jalapeno Horseradish		35.00

Prices and availability of items are subject to change

SOUPS & SALADS

Select up to 3 sides to accompany your entrees.

Spicy Sirloin Soup Hearty Beef Broth with Tender Pieces of Sirloin and Vegetables

Sweet Potato Clam Chowder
Our Creamy Southern Favorite!

Classic Caesar Salad Crisp Romaine with Homemade Dressing and Garlic Croutons

Hearts of Romaine Salad With Roasted Corn, Red Peppers, Walnuts and Blue Cheese Dressing

Southwest Greens Salad Seasonal Greens with Ripe Tomatoes, Shredded Carrots and Red Cabbage with Choice of Dressing

Spinach Salad With Giant Portabella Mushroom Slices, Red Onion and a Warm Bacon Vinaigrette

Tomato and Red Onion Salad
With Blue Cheese Crumbles and White Balsamic Vinaigrette

DESSERTS

Select up to 3 desserts to accompany your entrees.

Fudge Brownie Pie
A No Nut Brownie With A Light Pie Crust

ALC Cheesecake
With Fresh Strawberries

Raspberry Fruit Tart
Topped With Fresh Raspberries And Hand Whipped Cream

Fresh Strawberries, Raspberries And Cream

Tiramisu
With Mascarpone And Espresso Soaked Lady Fingers

Pecan Pie
Made With Kentucky Bourbon and Texas Pecans