

Albi's Hand Cut Butcher Block

(Fresh, uncooked, Black Angus, Premium aged steaks/chops)

French Boned Pork Chop (8oz)	\$7
Baseball Sirloin (9oz)	\$12
Bone-in Ribeye (16oz)	\$22
Filet Mignon (7oz)	\$13
Filet Mignon (9oz)	\$15
N.Y. Strip (9oz)	\$12
N.Y. Strip (13 oz)	\$18
New Zealand Lamb	\$3.25 / bone
Fresh Organic Chicken Breast (6oz)	\$3.50
Jumbo Cold-Water Lobster Tail (12oz)	\$30
Lobster Poaching Broth (Saffron, white wine, fennel, lobster stock, lemon, and spices)	\$5/pint
Black Angus Filet (90%) / Strip (10%) Ground Beef (packed and frozen)	\$25 / 5 lbs.

Fresh Hot Peppers and Oil

1 pint	\$8
1 quart	\$16
Loaf of ciabatta bread	\$5

Specialty In-House Dry Rubs

Albi's House Blend (steaks, pork, chicken)	\$3
Char Dust (lamb lollipops, ribeye)	\$3
Coffee Rub (steaks)	\$3
Cajun (steaks, pork, chicken)	\$3

Grab-N-Grill (Its Pre-Season Time!)

\$1 per item

1. We cut items fresh.
2. You select dry rub.
3. We pre-season items, wrap, and lock in flavors.
4. You pick up at desired time- Ready for the fire, as if you prepared items all day. (Our secret!)