

lunch features

CHOPPED KALE SALAD
avocado, pepitas, gouda
chickpea, radish
24

RAINBOW TROUT
cerignola olive, basil
sourdough, lemon
36

GRILLED TUNA SALAD
taggiasca olive, green bean
fingerling potato, anchovy
42

STEAK FRITES
7 oz filet mignon, peppercorn jus
60

PROVIMI VEAL SCHNITZEL
brown butter mustard jus caper,
caramelized shallot
48

appetizers

EAST COAST OYSTERS
citrus, tabasco, horseradish
28 / 6pc

SALMON CRUDO
charred poblano, barley miso, lemon
26

TIGER PRAWN
horseradish, cocktail sauce
36 / 3pc

HOKKAIDO SEA SCALLOP
champagne grape, shiso, pickled shishito
24

CHILLED LOBSTER
fermented jalapeño, lime, avocado, nori
24 / 2pc

CREEKSTONE BEEF CARPACCIO
manchego, chive aioli, sourdough crumble
28

CAESAR SALAD
white anchovy, lardon
parmesan
20

BEET SALAD
blood orange, pecan
orange-ginger vinaigrette
24

ALOBAR WEDGE SALAD
bacon, maytag blue cheese
cherry tomato
26

add a supplemental cornish hen or grilled tuna to any salad
cornish hen 15 / grilled tuna 25

mains

TAGLIOLINI

mussel, clam, garlic-chili oil
44

RICOTTA MEZZELUNE

guanciale, butternut squash, brown butter
42

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

BRAISED SHORT RIB

watercress, wild onion, jus
58

DOVER SOLE

parsley, lemon, butter
85

prime chops

all steaks served with cremini mushrooms
horseradish cream / chimichurri / peppercorn jus
5

A5 WAGYU STRIPLOIN

miyazaki, japan
24 / oz

10oz FILET MIGNON

black angus, ontario
80

24oz BONE-IN RIBEYE

usda prime, nebraska
115

BROCCOLINI

garlic, pickled chili
16

FRENCH FRIES

lemon aioli
12

SHISHITO PEPPERS

parmesan, lemon
18

PAIN AU LAIT

12 / 4pc

dessert

CHEESECAKE

sour cherry compote
18

CHOCOLATE TART

hazelnut, fudge ice cream
18

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

caramel, rum ice cream
20