

lunch features

CHOPPED KALE SALAD

avocado, pepitas, gouda
chickpea, radish
26

PROVIMI VEAL SCHNITZEL

brown butter, mustard jus
caper, caramelized shallot
48

GRILLED TUNA SALAD

taggiasca olive, green bean
fingerling potato, anchovy
42

RAINBOW TROUT

cerignola olive, basil
sourdough, lemon
36

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

TIGER PRAWN

horseradish, cocktail sauce
36 / 3pc

CHILLED LOBSTER

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

SALMON CRUDO

charred poblano, barley miso, lemon
26

HOKKAIDO SEA SCALLOP

tangerine, shiso, pickled shishito
24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

add a supplemental protein to any salad

cornish hen 15 / grilled tuna 25 / usda prime striploin 30

CAESAR SALAD

white anchovy, lardon
parmesan
24

ALOBAR WEDGE SALAD

bacon, maytag blue cheese
cherry tomato
26

BEET SALAD

blood orange, pecan
yuzu-ginger vinaigrette
24

happy hour from 2:30 p.m. to 5:30 p.m. / from 9 p.m. until late

mains

TAGLIOLINI

mussel, clam, garlic-chili oil
44

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

RICOTTA MEZZELUNE

snap pea, mint, lemon zest
42

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

ALOBAR BURGER & FRIES

dry aged beef, crispy onions, au jus
40 / 7oz

HALIBUT

brown butter, caper, lemon
85

prime chops

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

10oz FILET MIGNON

black angus, ontario
85

STEAK FRITES

7 oz tenderloin / 65
12 oz striploin / 75

24oz BONE-IN RIBEYE

usda prime, nebraska
125

BROCCOLINI

garlic, pickled chili
18

FRENCH FRIES

lemon aioli
12

WHITE ASPARAGUS

beurre blanc, tarragon, chive
32

PAIN AU LAIT

12 / 4pc

desserts

CHEESECAKE

sour cherry compote
20

TIRAMISU TART

coffee ice cream
20

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

rum, caramel
20

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