

## 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, roquefort blue cheese  
cherry tomato  
26

### ASPARAGUS SALAD

arugula, almond, burrata,  
mustard  
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

### DOVER SOLE

parsley, lemon, butter  
MP

## prime chops

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

### 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

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