

features

CHILLED SEAFOOD SELECTION

tiger prawns, snow crab legs,
tuna tartare, east coast oysters
mussels, hokkaido sea scallop

MP

IBERICO PORK CHOP

chanterelle mushroom, parsley,
jus

80 / 10oz

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

TIGER PRAWN

horseradish, cocktail sauce
36 / 3pc

HOKKAIDO SEA SCALLOP

grapefruit, mint, cucumber
24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

TORCHED HAMACHI

asian pear, miso, ginger
36

CHILLED LOBSTER

fermented jalapeño, lime avocado, nori
24 / 2pc

TUNA TARTARE

miso, sesame, watermelon radish
34

FOIE GRAS PARFAIT

haskap berry, hazelnut, tarragon
26

CAESAR SALAD

white anchovy, lardon,
parmesan
24

ZUCCHINI SALAD

niçoise olive, lemon, pine nut,
yogurt
24

ALOBAR WEDGE SALAD

roquefort blue cheese,
bacon
26

join us for happy hour from 2:30 p.m. to 5:30 p.m. & from 9 p.m. until late
available at our bar, lounge, and patio

TAGLIOLINI

mussel, clam, garlic-chili oil
44

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
46

PROVIMI VEAL SCHNITZEL

mustard jus, caramelized shallot
48

TRUFFLE CHITARRINE

périgord black truffle, taleggio
50

DOVER SOLE

parsley, lemon, butter
MP

..... **prime chops**

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

10oz FILET MIGNON

black angus, ontario
85

10oz CREEKSTONE STRIPLOIN

sauce au poivre
95

WAGYU TOMAHAWK

oakleigh ranch, australia
MP

24oz BONE-IN RIBEYE

usda prime, nebraska
125

add lobster tail 35

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PAIN AU LAIT

12 / 4pc

FRENCH FRIES

lemon aioli
12

TWICE BAKED POTATO

bacon, aged cheddar
24

BROCCOLINI

garlic, pickled chili
18

GRILLED SPINACH

parmesan, lemon
18

.....
desserts

CHEESECAKE

sour cherry compote
20

TIRAMISU TART

coffee ice cream
20

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

rum, caramel
20