

appetizers

CHILLED SEAFOOD PLATTER
tiger prawns, snow crab legs,
tuna tartare, east coast oysters,
mussels, hokkaido sea scallop
MP

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

NOVA SCOTIA LOBSTER
jalapeño, lime avocado, nori
24 / 2pc

TIGER PRAWN
horseradish, cocktail sauce
36 / 3pc

HOKKAIDO SEA SCALLOP
grapefruit, mint, cucumber
24

TUNA TARTARE
miso, sesame, watermelon radish
34

TORCHED HAMACHI
asian pear miso, ginger
36

CREEKSTONE BEEF CARPACCIO
manchego, chive aioli, sourdough
crumble
28

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

prime cuts

Steaks are cooked to your preference and served sliced with au jus

BACON WRAPPED FILET MIGNON CANADIAN AAA	65/8oz
FILET MIGNON CANADIAN AAA	85/10oz
CHATEAUBRIAND USDA PRIME	155/18oz
NEW YORK STRIPLOIN USDA PRIME	75/12oz
IBERICO PORKCHOP BONE-IN SPAIN	6 PER OZ
DRY AGED BONE-IN STRIPLOIN USDA PRIME	125/20oz
BONE-IN RIBEYE USDA PRIME	130/24oz
TOMAHAWK CREEKSTONE FARMS USDA PRIME	8 PER OZ
A5 WAGYU STRIPLOIN MIYAZAKI, JAPAN	28 PER OZ
WAGYU TOMAHAWK OAKLEIGH RANCH, AUSTRALIA	10 PER OZ

HORSERADISH CREAM 8 • CHIMICHURRI 8 • PEPPERCORN JUS 12

sides

FRENCH FRIES 12
GRILLED SPINACH 18
CANESTRI PASTA GRATIN 24

BROCCOLINI 18
CREMINI MUSHROOM 18
TWICE BAKED POTATO 24

PAIN AU LAIT 12

alobar classics

TAGLIOLINI
mussel, clam, garlic-chili oil
44

CONFIT DUCK PAPPARDELLE
black kale, pecorino romano
48

GRILLED SEA BREAM
piquillo pepper, eggplant
smoked paprika
48

PROVIMI VEAL SCHNITZEL
mustard jus, caramelized shallot
50

DOVER SOLE
parsley, lemon, butter
95