

appetizers

CHILLED SEAFOOD PLATTER
tiger prawns, tuna tartare, east
coast oysters, lobster, 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

TORO SASHIMI
wasabi, dashi, ginger
42

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

BEET SALAD
candied pecan, orange
ginger dressing, thai basil
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	90/10oz
NEW YORK STRIPLOIN USDA PRIME	75/12oz
IBERICO PORKCHOP BONE-IN SPAIN	6 PER OZ
BONE-IN RIBEYE USDA PRIME	130/24oz
TOMAHAWK CREEKSTONE FARMS USDA PRIME	8 PER OZ
A5 WAGYU STRIPLOIN MIYAZAKI, JAPAN	28 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

RICOTTA MEZZELUNE
squash beurre, guanciale, brussels
48

GRILLED SEA BREAM
piquillo pepper, caper, olive
48

PROVIMI VEAL SCHNITZEL
mustard jus, caramelized shallot
50

GRILLED LOBSTER
confit garlic butter
85