

## 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

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**CREEKSTONE BEEF CARPACCIO**  
manchego, chive aioli, sourdough  
crumble  
28

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**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

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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	68/8oz
FILET MIGNON CANADIAN AAA	90/10oz
NEW YORK STRIPLOIN USDA PRIME	78/12oz
IBERICO PORKCHOP BONE-IN SPAIN	6 PER OZ
BONE-IN RIBEYE USDA PRIME	130/24oz
TOMAHAWK CREEKSTONE FARMS USDA PRIME	9 PER OZ
A5 WAGYU STRIPLOIN MIYAZAKI, JAPAN	28 PER OZ

HORSERADISH CREAM 8 • CHIMICHURRI 8 • PEPPERCORN JUS 12

## sides

FRENCH FRIES 14	BROCCOLINI 18
GRILLED SPINACH 18	CREMINI MUSHROOM 18
CANESTRI PASTA GRATIN 24	TWICE BAKED POTATO 24
PAIN AU LAIT 12	

## alobar classics

**TAGLIOLINI**  
mussel, clam, garlic-chili oil  
44

**GRILLED SEA BREAM**  
piquillo pepper, caper, olive  
48

**RICOTTA MEZZELUNE**  
butternut squash, guanciale  
46

**PROVIMI VEAL SCHNITZEL**  
mustard jus, caramelized shallot  
50

**GRILLED LOBSTER**  
confit garlic butter  
85