

lunch features

CHOPPED KALE SALAD

avocado, pepitas, gouda
chickpea, radish
26

ALOBAR BURGER & FRIES

truffle gouda, crispy onions
au jus
40 / 7oz

GRILLED TUNA SALAD

taggiasca olive, green bean
fingerling potato, anchovy
44

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

TORCHED HAMACHI

asian pear, miso, ginger
36

TORO SASHIMI

wasabi, dashi, ginger
42

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

add a supplemental protein to any salad

cornish hen 16 / grilled tuna 26 / usda prime striploin 32

CAESAR SALAD

white anchovy, lardon
parmesan
24

ALOBAR WEDGE SALAD

bacon, roquefort blue cheese
cherry tomato
26

BEET SALAD

candied pecan, orange
ginger dressing, thai basil
24

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

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

prime cuts

Steaks are cooked to your preference and served sliced with au jus
horseradish cream 8 / chimichurri 8 / peppercorn jus 12

STEAK FRITES

12 oz striploin / 78

BACON WRAPPED FILET

8 oz tenderloin / 68

24oz BONE-IN RIBEYE

usda prime, nebraska
130

BROCCOLINI

18

CANESTRI PASTA GRATIN

24

FRENCH FRIES

14

GRILLED SPINACH

18

CREMINI MUSHROOM

18

PAIN AU LAIT

12 / 4pc

desserts

CHEESECAKE

sour cherry compote
20

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

rum, caramel
20

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