

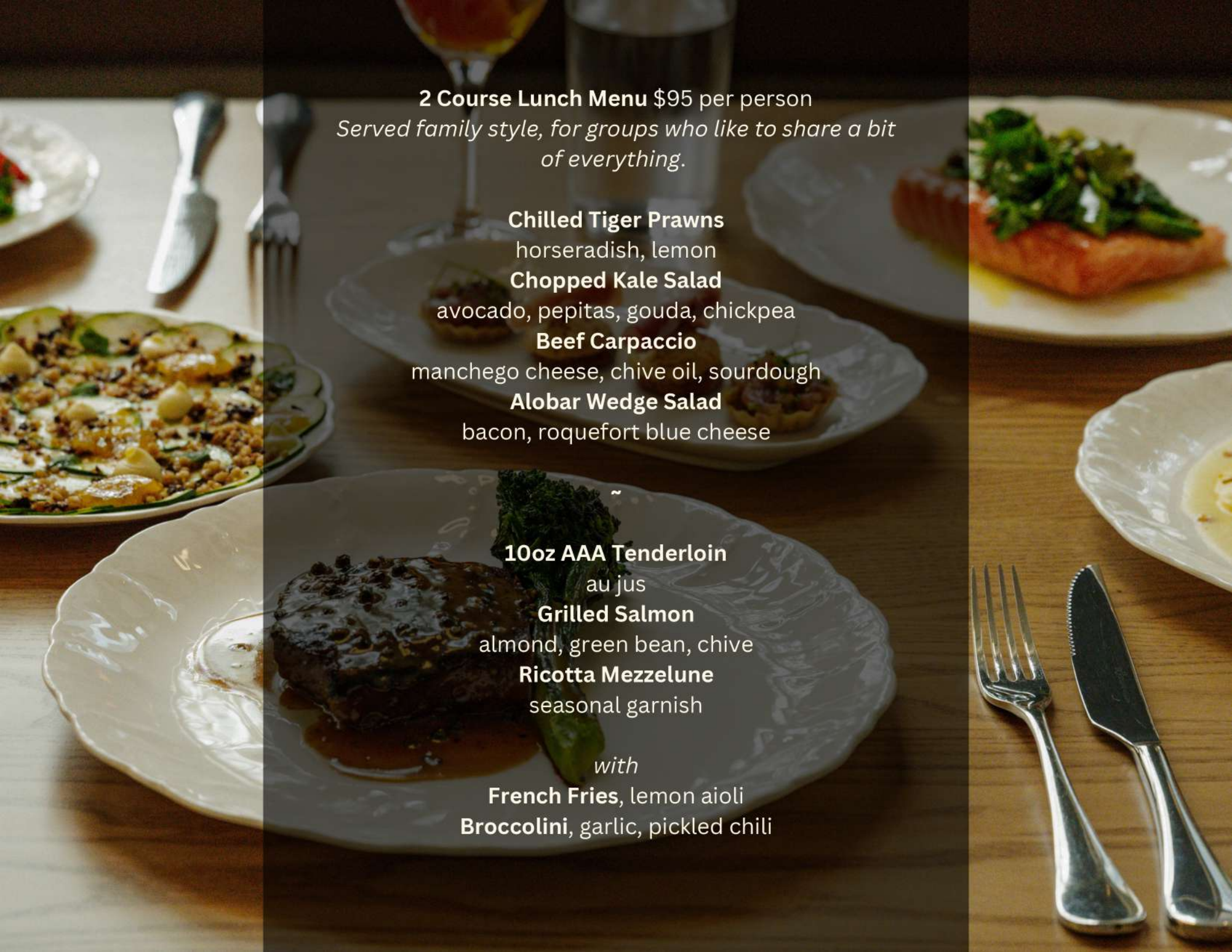
Alobar Downtown welcomes à la carte dining for groups of up to 10 guests which can be booked directly via OpenTable or [alobardowntown.com](http://alobardowntown.com).

For groups greater than 10 guests we offer seasonal coursed menus served in the style of a classic steakhouse.

For groups larger than 18 guests, please reach out to our team at [info@alobardowntown.com](mailto:info@alobardowntown.com) for event options.

alobar

DOWNTOWN  
150 York Street



**2 Course Lunch Menu \$95 per person**  
*Served family style, for groups who like to share a bit of everything.*

**Chilled Tiger Prawns**

horseradish, lemon

**Chopped Kale Salad**

avocado, pepitas, gouda, chickpea

**Beef Carpaccio**

manchego cheese, chive oil, sourdough

**Alobar Wedge Salad**

bacon, roquefort blue cheese

**10oz AAA Tenderloin**

au jus

**Grilled Salmon**

almond, green bean, chive

**Ricotta Mezzelune**

seasonal garnish

*with*

**French Fries, lemon aioli**  
**Broccolini, garlic, pickled chili**

## Multi Course Lunch Menu

*Individually plated lunch with options for those who prefer choices on site.*

2 Courses \$58 / person

3 courses \$72 / person

### **Chopped Kale Salad**

avocado, gouda, chickpea, radish  
*or*

### **Alobar Wedge Salad**

roquefort blue cheese, bacon  
*or*

### **Torched Hamachi**

asian pear, miso, ginger  
+\$15

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### **5 oz Yellowfin Tuna**

cerignola olive, cherry tomato, basil  
*or*

### **Ricotta Mezzelune**

seasonal garnish  
*or*

### **8 oz Bacon Wrapped Filet Mignon**

chimichurri  
+\$20

with

**Pain Au Lait**, butter  
**Broccolini**, garlic, pickled chili

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### **Cheesecake**

sour cherry compote



**3 Course Dinner Menu** \$125 per person  
*Served family style, for groups who like to share a bit of everything.*

**Pain au Lait**

**East Coast Oysters**

*citrus, horseradish*

**Torched Hamachi Crudo**

*asian pear, miso, ginger*

**Beef Carpaccio**

*manchego cheese, chive oil, sourdough*

**Alobar Wedge Salad**

*bacon, roquefort blue cheese*

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**Chef's Prime Beef Cut Selection**

*au jus*

**Grilled Salmon**

*almond, green bean, chive*

**Ricotta Mezzelune**

*seasonal garnish*

*with*

**French Fries, lemon aioli**

**Broccolini, garlic, pickled chili**

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**Mille-Feuille, raspberry chantilly**

**Cheesecake, sour cherry compote**

**Banana Cream Pie, spiced caramel, rum**

**3 Course Dinner Menu \$95 per person**  
*Individually plated dinner with options for those who prefer choices on site.*

**Pain Au Lait**

**Caesar Salad**

white anchovy, lardon, parmesan

*-or-*

**Alobar Wedge Salad**

roquefort blue cheese, bacon

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**6oz Prime Striploin**

au jus

*-or-*

**6oz Grilled Yellowfin Tuna**

piquillo pepper, caper, olive

*with*

**French Fries**, lemon aioli

**Broccoli**ni, garlic, pickled chili

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**Cheesecake**

sour cherry compote

*-or-*

**Banana Cream Pie**

rum, caramel