

## appetizers

### EAST COAST OYSTERS

citrus, tabasco, horseradish  
28 / 6pc

### NOVA SCOTIA LOBSTER

jalapeño, lime, avocado, nori  
24 / 2pc

### TIGER PRAWN

horseradish, cocktail sauce  
36 / 3pc

### SALMON CRUDO

barley miso, charred poblano  
26

### TUNA TARTARE

ponzu, watermelon radish, ginger  
34

### TORCHED HAMACHI

asian pear, miso, ginger  
36

### BEEF CARPACCIO

manchego, chive aioli,  
sourdough crumble  
28

### SEARED SCALLOP

beurre blanc, grapefruit, pea shoot  
36



### CAESAR SALAD

white anchovy, lardon  
parmesan  
24

### BEET SALAD

candied pecan, orange  
ginger dressing, thai basil  
24

### ALOBAR WEDGE SALAD

bacon, cherry tomato  
roquefort blue cheese  
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 jus

BACON WRAPPED FILET MIGNON <b>CANADIAN AAA</b>	68/8oz
FILET MIGNON <b>CANADIAN AAA</b>	90/10oz
NEW YORK PRIME STRIPLOIN	78/12oz
IBERICO PORKCHOP BONE-IN <b>SPAIN</b>	80/10oz
BONE-IN PRIME RIBEYE	130/24oz
DRY-AGED BONE-IN RIBEYE <b>SPAIN</b>	7 PER OZ
WAGYU FLAT IRON <b>AUSTRALIA</b>	95/8oz

## sides

FRENCH FRIES 14  
BRUSSELS SPROUT 18  
PAIN AU LAIT 12

BROCCOLINI 18  
CREMINI MUSHROOM 18  
POTATO GRATIN 24

## alobar classics

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

**RICOTTA MEZZELUNE**  
butternut squash, guanciale  
46

**CONFIT DUCK CAVATELLI**  
black kale, pecorino romano  
46

**GRILLED SALMON**  
almond, green bean, brown butter  
48

**GRILLED TUNA**  
cerignola olive, cherry tomato, basil  
44

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