

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 CANADIAN AAA	68/8oz
FILET MIGNON CANADIAN AAA	90/10oz
NEW YORK PRIME STRIPLOIN	78/12oz
SURF & TURF CANADIAN FILET & NOVA SCOTIA LOBSTER	84/9oz
BONE-IN PRIME RIBEYE	130/24oz
DRY-AGED BONE-IN RIBEYE SPAIN	7 PER OZ
WAGYU FLAT IRON AUSTRALIA	95/8oz

sides

FRENCH FRIES 14
BRUSSELS SPROUTS 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