

..... **appetizers** .....

**EAST COAST OYSTERS**

citrus, tabasco, horseradish  
28 / 6pc

**NOVA SCOTIA LOBSTER**

jalapeño, lime, avocado, nori  
24 / 2pc

**SALMON CRUDO**

charred poblano, barley miso  
26

**SEARED SEA SCALLOP**

west coast mussel, white wine, herbs  
44

**TORCHED HAMACHI**

asian pear, miso, ginger  
36 / 3pc

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**CAESAR SALAD**

white anchovy, lardon, parmigiano-reggiano  
24

**ALOBAR WEDGE SALAD**

roquefort blue cheese, bacon, cherry tomato  
26

**WHITE ASPARAGUS**

pommery mustard, ricotta salata  
34

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**JAPANESE WAGYU TATAKI**

wasabi, ginger, radish  
38

**FOIE GRAS PARFAIT**

rhubarb, pistachio,  
lemon balm  
26

..... **prime cuts** .....

**10oz PRIME STRIPLOIN**  
peppercorn jus  
95

**10oz IBERICO PORK CHOP**  
chorizo jus  
80

**24oz BONE-IN PRIME RIBEYE**  
cremini mushroom, jus  
130

**10oz AAA TENDERLOIN**  
cremini mushroom, jus  
90

**8oz SNAKE RIVER WAGYU FLATIRON**  
au jus  
95

..... **alobar classics** .....

**CANESTRI**  
pecorino, lardo, black pepper, butter  
44

**DOVER SOLE**  
butter, shallot, croutons  
95

**RICOTTA RAVIOLI**  
black truffle, chanterelle mushroom  
50

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

**WHOLE GRILLED LOBSTER**  
confit garlic butter  
85

**RED SNAPPER**  
coriander, anaheim chili, pine nut  
85

..... **sides** .....

**FRENCH FRIES**  
14

**PAIN AU LAIT**  
12 / 4pc

**BROCCOLINI**  
18

**BRUSSELS SPROUTS**  
18

**TIGER PRAWN**  
garlic butter, sourdough crouton  
30