



Alobar Downtown welcomes à la carte dining for groups of up to 10 guests which can be booked directly via OpenTable or 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 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.

Salmon Crudo

charred poblano, barley miso

Chopped Kale Salad

avocado, pepitas, gouda, chickpea

Tenderloin Beef Tartare

mustard, gherkin, sourdough

Alobar Wedge Salad

bacon, roquefort blue cheese

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

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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6 oz Grilled Salmon

almond, green bean, brown butter
or

Ricotta Mezzelune

seasonal garnish
or

7 oz Flat Iron Steak

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.

East Coast Oysters

citrus, horseradish

Torched Hamachi Crudo

asian pear, miso, ginger

Tenderloin Beef Tartare

mustard, gherkin, 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

Broccolini, garlic, pickled chili

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Cheesecake

sour cherry compote

-or-

Banana Cream Pie

rum, caramel