

dinner features

ALOBAR BURGER & FRIES

truffle gouda, crispy onion, au jus
40 / 7oz

PROVIMI VEAL SCHNITZEL

mustard jus, caramelized shallot
48

TENDERLOIN STEAK TARTARE

mustard, gherkin, parmesan
28

appetizer

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

NOVA SCOTIA LOBSTER

jalapeño, lime, avocado, nori
24 / 2pc

TUNA TARTARE

ponzu, watermelon radish, ginger
34

SALMON CRUDO

barley miso, charred poblano
26

TORCHED HAMACHI

asian pear, miso, ginger
36

FRIED CALAMARI

zucchini, broccolini, lemon
22

salad

HEIRLOOM TOMATO SALAD

aged balsamic, basil, shallot, fennel
pollen, olive oil
20

ZUCCHINI SALAD

niçoise olive, lemon, pine nut
yogurt
24

CAESAR SALAD

white anchovy, bacon lardon
parmesan
24

ALOBAR WEDGE SALAD

bacon, cherry tomato
roquefort blue cheese
26

fish

GRILLED SEA BREAM
tomato, olive, jingle bell pepper
42

GRILLED SALMON
almond, green bean, brown butter
48

MEDITERRANEAN OCTOPUS
romesco, almond, butter bean
52

pasta

CONFIT DUCK CAVATELLI
black kale, pecorino romano
46

RICOTTA MEZZELUNE
black truffle jus, corn, fontina
48

TIGER PRAWN SPAGHETTI
clam & mussel, cherry tomato, chili
48

prime cuts

Steaks are cooked to your preference and served sliced with jus

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

sides

FRENCH FRIES 14

PAIN AU LAIT 14

BROCCOLINI 18

CREMINI MUSHROOM 18

SHISHITO PEPPER 18

join us for live music every friday and saturday evening