

..... 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

WAGYU & PETROSSIAN CAVIAR

latke, crème fraîche, wasabi
42

TORCHED HAMACHI

asian pear, miso, ginger
36 / 3pc

CAESAR SALAD

white anchovy, lardon, parmigiano-reggiano
24

ALOBAR WEDGE SALAD

roquefort blue cheese, bacon, cherry tomato
26

BEET SALAD

candied pecans, grapes, stracciatella
24

SEARED SEA SCALLOP

chanterelles, amontillado,
chives
38

FOIE GRAS PARFAIT

quince, hazelnut,
shiso
26

..... prime cuts

PRIME STRIPLOIN

peppercorn jus
85 / 12 oz

AUSTRALIAN WAGYU STRIPLOIN

cremini mushroom, jus
120 / 10 oz

BONE-IN PRIME RIBEYE

cremini mushroom, jus
130 / 24 oz

AAA TENDERLOIN

cremini mushroom, jus
90 / 10 oz

RACK OF LAMB

savory jus, cerignola olive
80 / 10 oz

..... alobar classics

WHOLE GRILLED LOBSTER

confit garlic butter
85

DOVER SOLE

butter, shallot, croutons
95

CANESTRI

alba white truffle, taleggio
95

GRILLED SEA BREAM

piquillo pepper, caper, olive
48

RICOTTA MEZZELUNE

guanciale, butternut squash, butter
46

CHILEAN SEA BASS

artichoke, white bean, mustard
85

..... sides

FRENCH FRIES

14

PAIN AU LAIT

12 / 4pc

BROCCOLINI

18

BRUSSELS SPROUTS

18

TIGER PRAWN

garlic butter, sourdough crouton
30