

..... appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
29 / 6pc

SALMON CRUDO

charred poblano, barley miso
26

TORCHED HAMACHI

asian pear, miso, ginger
36 / 3pc

WAGYU & PETROSSIAN CAVIAR

latke, crème fraîche, wasabi
42

FOIE GRAS PARFAIT

quince, hazelnut, shiso
26

NOVA SCOTIA LOBSTER & HOKKAIDO SCALLOP

tomatillo, coriander, finger lime
30

CAESAR SALAD

white anchovy, lardon, parmigiano-reggiano
24

ALOBAR WEDGE SALAD

roquefort blue cheese, bacon, cherry tomato
26

BEET SALAD

candied pecan, grape, stracciatella
24

SEARED SEA SCALLOP

chanterelle, amontillado, chive
38

RISOTTO

alba white truffle, taleggio cheese
48 / 88

..... prime cuts

PRIME STRIPLOIN AU POIVRE

green peppercorn jus
85 / 10 oz

BONE-IN PRIME RIBEYE

cremini mushroom, jus
140 / 24 oz

LAMB SADDLE

white wine jus, chicory
85 / 10 oz

AUSTRALIAN WAGYU STRIPLOIN

cremini mushroom, jus
125 / 12 oz

AAA TENDERLOIN

cremini mushroom, jus
90 / 10 oz

ADD HALF LOBSTER TAIL

18

..... alobar classics

WHOLE GRILLED LOBSTER

confit garlic butter
85

RICOTTA MEZZELUNE

guanciale, butternut squash, butter
46

CANESTRI

braised veal, parmigiano-reggiano,
white wine, pine nut
46

DOVER SOLE

butter, shallot, croutons
95

GRILLED SEA BREAM

piquillo pepper, caper, olive
48

MEDITERRANEAN OCTOPUS

romesco, almond, butter bean
52

..... sides

FRENCH FRIES

14

BROCCOLINI

18

PAIN AU LAIT

12 / 4pc

BRUSSELS SPROUTS

18