

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, sourdough
28

POTATO PAVÉ

crème fraîche, bacon, chive
18

appetizer

EAST COAST OYSTERS

citrus, tabasco, horseradish
29 / 6pc

NOVA SCOTIA LOBSTER & HOKKAIDO SEA SCALLOP

tomatillo, coriander, finger lime
30

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

BONE MARROW

sourdough, parsley, garlic, caper
32

salad

CAESAR SALAD

white anchovy, bacon lardon
parmesan
24

ALOBAR WEDGE SALAD

bacon, cherry tomato
roquefort blue cheese
26

BEET SALAD

candied pecan, grape, stracciatella
24

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

BRAISED VEAL CANESTRI
pecorino, oyster mushroom, pine nut
46

RICOTTA MEZZELUNE
black truffle, grana padano
50

SEAFOOD CHITARRINE
clam, mussel, prawn, cherry tomato
48

prime cuts

Steaks are cooked to your preference and served sliced with jus

CHATEAUBRIAND CANADIAN AAA	150/14oz
BACON WRAPPED FILET MIGNON CANADIAN AAA	68/8oz
NEW YORK PRIME STRIPLOIN	78/12oz
BACON SURF & TURF CANADIAN FILET & NOVA SCOTIA LOBSTER	88/10oz
BONE-IN PRIME RIBEYE	140/24oz
WAGYU STRIPLOIN WESTHOLME, AUSTRALIA	72/7oz
DRY-AGED BONE-IN RIBEYE SPAIN	7 PER OZ

sides

FRENCH FRIES 14

PAIN AU LAIT 14

BROCCOLINI 18

CREMINI MUSHROOM 18

MASHED POTATO 18

join us for live music every friday and saturday evening