

lunch features

CHOPPED KALE SALAD

avocado, pepitas, gouda
chickpea, radish
28

GRILLED TUNA SALAD

taggiasca olive, green bean
fingerling potato, anchovy
44

ALOBAR BURGER & FRIES

truffle gouda, crispy onion
au jus
40 / 7oz

TENDERLOIN STEAK TARTARE

mustard, gherkin, sourdough
28

appetizer

EAST COAST OYSTERS

citrus, tabasco, horseradish
29 / 6pc

TORCHED HAMACHI

asian pear, miso, ginger
36

NOVA SCOTIA LOBSTER & HOKKAIDO

SEA SCALLOP

tomatillo, coriander, finger lime
30

SALMON CRUDO

barley miso, charred poblano
26

FRIED CALAMARI

zucchini, broccolini, lemon
22

TUNA TARTARE

ponzu, watermelon radish, ginger
34

POTATO PAVÉ

crème fraîche, bacon, chive
18

add a supplemental protein to any salad
cornish hen 16 / grilled tuna 26 / prime striploin 32

CAESAR SALAD

white anchovy, lardon
parmesan
24

ALOBAR WEDGE SALAD

bacon, roquefort blue cheese
cherry tomato
26

BEET SALAD

candied pecan, grape
stracciatella
24

join us for happy hour from 2:30 p.m. to 5:30 p.m. & from 9 p.m. until late
available at our bar, lounge, and patio

steak frites

Steaks are cooked to your preference and served with house cut french fries

STRIPLOIN

6 oz striploin, au jus
52

BONE-IN RIBEYE STEAK

24 oz ribeye, au jus
140

FLAT IRON

7 oz flat iron, au jus
46

alobar classics

BRAISED VEAL CANESTRI

pecorino romano, oyster mushroom, pine nut
46

GRILLED SEA BREAM

tomato, olive, jingle bell pepper
42

SEAFOOD CHITTARINE

clam, mussel, prawn, cherry tomato, chili
48

GRILLED SALMON

almond, green bean, brown butter
48

RICOTTA MEZZELUNE

butternut squash, crouton, pecorino
50

PROVIMI VEAL SCHNITZEL

mustard jus, caramelized shallot
48

BROCCOLINI

18

FRENCH FRIES

14

CREMINI MUSHROOM

18

PAIN AU LAIT

12 / 4pc

dessert

CHEESECAKE

sour cherry compote
20

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

rum, caramel
20

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