

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
28

FOIE GRAS PARFAIT

rhubarb, pistachio, lemon balm
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

salt spring mussel, white wine, fine
herbs
44

WHITE ASPARAGUS

mustard, ricotta salata, fine herbs
34

JOIN US FOR SUNDAY ROAST FEATURING WEEKLY PRIME CHOP SPECIALS
& COMPLIMENTARY CORKAGE

..... prime cuts

PRIME STRIPLOIN AU POIVRE
green peppercorn jus
85 / 10 oz

BONE-IN PRIME RIBEYE
cremini mushroom, jus
140 / 24 oz

ROASTED HALF CHICKEN
truffle butter, morel mushroom
48

ALOBAR TENDERLOIN ROSSINI
bone marrow, creamed spinach,
bordelaise jus
68 / 6oz

LAMB SADDLE
white wine jus, chicory
85 / 10 oz

ADD HALF LOBSTER TAIL
18

..... alobar classics

CHILEAN SEA BASS
périgord truffle, dashi, ginger, scallion
85

DOVER SOLE
butter, shallot, croutons
105

RICOTTA MEZZELUNE
english pea, snap pea,
parmigiano reggiano
46

GRILLED SEA BREAM
eggplant, chermoula,
preserved lemon
48

BRAISED VEAL CANESTRI
parmigiano-reggiano,
oyster mushroom, pine nut
46

MEDITERRANEAN OCTOPUS
romesco, almond,
butter bean
52

..... sides

FRENCH FRIES
14

PAIN AU LAIT
12 / 4pc

BROCCOLINI
18

GREEN ASPARAGUS
18