

## 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** .....

**ROASTED HALF CHICKEN**  
truffle butter, morel mushroom  
48

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

**LAMB SADDLE**  
white wine jus, chicory  
85 / 10 oz

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

**ADD HALF LOBSTER TAIL**  
18

..... **alobar classics** .....

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

**DOVER SOLE**  
butter, shallot, croutons  
105

**RICOTTA MEZZELUNE**  
fava beans, 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