

dinner features

ALOBAR BURGER & FRIES

brie de meaux, bacon jam
crispy onion
40 / 7oz

LAMB SHOULDER

braised lamb, rosemary jus
green asparagus
46 / 7oz

BONE MARROW

sourdough, parsley, garlic, caper
20

appetizer

EAST COAST OYSTERS

citrus, tabasco, horseradish
29 / 6pc

FRIED CALAMARI

zucchini, broccolini, lemon
22

TUNA TARTARE

ponzu, watermelon radish, ginger
34

SALMON CRUDO

barley miso, charred poblano
26

TORCHED HAMACHI

asian pear, miso, ginger
36

HOKKAIDO SEA SCALLOP

tiger's milk, red chili, grapefruit
27

CRISPY LATKES

smoked paprika, speck, grana padano
16

BEEF CARPACCIO

manchego, chive, sourdough crumble
28

salad

CAESAR SALAD

white anchovy, bacon lardon
parmesan
24

ALOBAR WEDGE SALAD

bacon, cherry tomato
roquefort blue cheese
28

BURRATA

green asparagus, mint, marcona almond
24

alobar classics

RICOTTA MEZZELUNE

snap pea, pecorino, lemon

46

CANESTRI ALLA VODKA

n'duja, clam, parmigiano reggiano

44

GRILLED SALMON

almond, green bean, brown butter

48

GRILLED SEA BREAM

eggplant, chermoula, preserved lemon

42

MEDITERRANEAN OCTOPUS

romesco, almond, butter bean

52

prime cuts

Steaks are cooked to your preference and served sliced with jus

PRIME "TRUE RIBEYE"

8 PER OZ

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**

78/7oz

DRY-AGED BONE-IN RIBEYE **SPAIN**

9 PER OZ

sides

CREMINI MUSHROOM 18

FRENCH FRIES 14

GREEN ASPARAGUS 18

BROCCOLINI 18

PAIN AU LAIT 14

join us for DJ sets every thursday & friday & live music every saturday evening