

## appetizers

### FRESHLY SHUCKED 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 thyme  
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  
28

### WHITE ASPARAGUS

mustard, ricotta salata, mustard greens  
34

### SEARED SEA SCALLOP

salt spring mussel, white wine,  
fine herbs  
44

### GRILLED TIGER PRAWNS

wild garlic butter,  
pickled ramps  
32

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

..... **prime cuts** .....

**USDA PRIME STRIPLOIN**  
green peppercorn jus  
88 / 12 oz

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

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

**ALOBAR TENDERLOIN ROSSINI**  
bone marrow, creamed spinach,  
bordelaise jus  
88 / 8oz

**IBERICO RIBEYE**  
pancetta, caperberry, verjus  
70 / 10 oz

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

**WEST COAST HALIBUT**  
asparagus velouté,  
pickled mustard seed  
74

**DOVER SOLE**  
butter, shallot,  
croutons  
58 / 108

**RICOTTA MEZZELUNE**  
fava beans, snap pea,  
parmigiano reggiano  
46

**GRILLED SEA BREAM**  
eggplant, chermoula,  
preserved lemon  
48

**CANESTRI ALLA VODKA**  
'nduja, clams,  
parmigiano-reggiano  
44

**MEDITERRANEAN OCTOPUS**  
romesco, almond,  
butter bean  
52

..... **sides** .....

**FRENCH FRIES**  
14

**PAIN AU LAIT**  
12 / 4pc

**BROCCOLINI**  
18

**GREEN ASPARAGUS**  
18