

..... appetizers

FRESHLY SHUCKED OYSTERS

citrus, tabasco, horseradish
29 / 6pc

WAGYU & PETROSSIAN CAVIAR

latke, crème fraîche, wasabi
28

SALMON CRUDO

charred poblano, barley miso
26

FOIE GRAS PARFAIT

ontario strawberry, hazelnut, mint
26

TORCHED HAMACHI

asian pear, yuzu miso, ginger
36 / 3pc

HOKKAIDO SCALLOP CRUDO

tomatillo, coriander, finger lime
28

CAESAR SALAD

white anchovy, bacon lardon,
parmigiano-reggiano
26

ALOBAR WEDGE SALAD

roquefort blue cheese, bacon lardon,
cherry tomato
28

ZUCCHINI SALAD

mint pesto, yogurt, pine nuts
meyer lemon
24

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
PRIME RIB & 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 PORK CHOP

pancetta, caperberry, verjus
70 / 10 oz

..... alobar classics

WEST COAST HALIBUT

asparagus velouté,
pickled mustard seed
74

RED SNAPPER

pine nuts, coriander,
anaheim chili
72

RICOTTA MEZZELUNE

black truffle, corn,
fontina
48

GRILLED SEA BREAM

eggplant, chermoula,
preserved lemon
48

CANESTRI ALLA VODKA

stracciatella, basil, tomato,
crispy garlic chili
44

MEDITERRANEAN OCTOPUS

romesco, almond,
butter bean
52

..... sides

FRENCH FRIES

14

PAIN AU LAIT

12 / 4pc

BROCCOLINI

18

TRUFFLE FRIES

28

SAN MARZANO TOMATOES

20