appetizers

FRESHLY SHUCKED OYSTERS
citrus, tabasco, horseradish
29 / 6pc

SALMON CRUDO
charred poblano, barley miso
26

TORCHED HAMACHI
asian pear, yuzu miso, ginger
36 / 3pc

WAGYU & PETROSSIAN CAVIAR
latke, crème fraîche, wasabi
28

FOIE GRAS TERRINE
quince, ice wine, tarragon
26

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

BEET & ENDIVE SALAD
orange, candied pepitas,
yogurt, mint
24

SEARED SEA SCALLOP
salt spring mussel, white wine,
fine herbs
44

GRILLED TIGER PRAWNS
x.o. relish, charred scallion,
pickled ramps
34

JOIN US FOR OUR SUNDAY ROAST
PRIME RIB & COMPLIMENTARY CORKAGE

prime cuts

USDA PRIME STRIPLOIN
green peppercorn jus
92 / 12 oz

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

ROASTED HALF CHICKEN
smoked paprika, white wine jus, oyster mushroom
48

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

IBERICO PORK CHOP
pancetta, caperberry, verjus
70 / 10 oz

alobar classics

CONFIT DUCK PAPPARDELLE
black kale, pecorino romano, garlic chili oil
48

RICOTTA MEZZELUNE
guanciale, butternut squash, parmigiano-reggiano
46

CANESTRI ALLA VODKA
stracciatella, basil, crispy garlic, chili oil
44

WEST COAST HALIBUT
green bean, almond, pickled mustard seed
74

GRILLED SEA BREAM
eggplant, chermoula, preserved lemon
52

RED SNAPPER
pine nuts, coriander, anaheim chili
72

sides

FRENCH FRIES
14

TRUFFLE FRIES
28

BROCCOLINI
18

PAIN AU LAIT
12 / 4pc

BRUSSELS SPROUTS
18