appetizers

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

BEEF CARPACCIO
manchego, chive, sourdough crumble
28

CRISPY LATKES
paprika, speck, grana padano
16

chilled seafood tower

east coast oysters, hokkaido sea scallop, prawn cocktail, tuna tartare
135

salads

CAESAR SALAD
white anchovy, bacon lardon
parmigiano reggiano
26

ALOBAR WEDGE SALAD
bacon, cherry tomato
roquefort blue cheese
28

BEET SALAD
candied pecan, orange, ginger, thai basil
24

weekly features

LIVE DJ SETS
join us on Thursdays from
5pm and request your favourite songs

LOBSTER SATURDAYS
featuring whole lobsters served in the shell
75

FISH AND CHIPS FRIDAYS
featuring pacific cod fish with house-made
tartare sauce for lunch

LIVE JAZZ TRIOS
join us on Saturdays from 6:30 for live music
performances

alobar classics

GRILLED SALMON
green bean, almond, pickled mustard seed
48

RICOTTA MEZZELUNE
guanciale, squash, sourdough, pecorino
46

RED SNAPPER
pine nut, coriander, anaheim chili
72

TRUFFLE CANESTRI
périgord black truffle, taleggio
52

ALOBAR BURGER & FRIES
brie de meaux, bacon jam, crispy onion
40 / 7oz

prime dry-aged porterhouse

served on a sizzling cast-iron, charred, with a side of au jus
177 / 26oz

prime cuts

Steaks are cooked to your preference and served sliced with jus

NEW YORK PRIME STRIPLOIN	82 / 12oz
BACON WRAPPED FILET **CANADIAN AAA**	68 / 8oz
BONE-IN PRIME RIBEYE	140 / 24oz
DRY-AGED BONE-IN RIBEYE **SPAIN**	9 per oz
PRIME "TRUE RIBEYE"	8 per oz

sides

CREMINI MUSHROOMS
parsley, garlic brown butter
18

BRUSSELS SPROUT
maple, mustard, grana padano
18

PAIN AU LAIT
whipped butter
12

FRENCH FRIES
lemon aioli
14

BROCCOLINI
chili, olive oil, lemon
18