

our mission

Allred's service team is committed to creating a world class food and beverage experience through an engaging environment, centered around friendly, knowledgeable staff, serving high quality food.

Allred's is dedicated to purchasing meats and seafood from reputable, sustainable sources. Our culinary team utilizes the Seafood Watch program created by Monterey Bay Aquarium to aid them in their seasonal seafood selections.

please join us for monday "game night"

Enjoy Executive Chef Mike's featured game dishes every Monday night beginning at 5:30pm.

starters

smoked salmon & truffled egg salad 13
toasted sourdough, pickled red onion

grilled cheese sandwich 12
colorado camembert, marinated tomato, pesto, wild arugula

proscuitto di parma 13
grilled asparagus, manchego, black olive-pine nut tapenade

carne asada & chips 12
beef tenderloin, spanish rice, hominy

chilled shrimp cocktail 14
traditional cocktail sauce, garlic aioli, lemon

steamed mussel and crawfish pot 18
chorizo, saffron rice, chipotle broth

soup and salads

soup of the day 10

caesar salad 12
baby romaine hearts, marcona almonds, smoked tomato, fresh crouton

blt 12
boston bib lettuce, crispy pancetta, vine-ripe tomato, creamy gorgonzola

organic mixed greens 10
quinoa, candied pecan, goat cheese, orange-muscat vinaigrette

*Allred's is a non-smoking facility. Please refrain from using cell phones in the dining room.
A 20% gratuity may be added to parties of six or more.*

steaks

small filet	6oz.	34
big filet	10oz.	41
ny strip	14oz.	42
ribeye	16oz.	44

entrees

roasted chicken fusilli pasta <i>basil pesto cream, roasted vegetables</i>	30
colorado lamb chops <i>dijon herb crust</i>	46
elk short loin <i>cumin apple aioli</i>	44
bar burger <i>nueske's bacon, vermont cheddar, fries</i>	16

sauces 4

leek and goat cheese fondue
bordelaise
sage brown butter
chimichurri
creamy horseradish

seafood

black pearl organic salmon <i>black olive-pine nut tapenade</i>	32
rocky mountain trout <i>alaskan snow crab, shaved fennel, citrus butter</i>	32
cert. sustainable chilean sea bass <i>Vine ripe tomato, avocado, soy</i>	36
1 lb. alaskan king crab legs <i>melted butter, lemon</i>	48

sides 8

bacon bean casserole
mac & cheese black forest ham
twice baked potato <i>bacon, cheddar, sour cream</i>
crispy fries <i>plain 8</i> <i>truffle parmesan 12</i>
sweet potato mash
creamy parmesan spinach

the chef's table

The Chef's Table seats up to 6 guests and provides a first hand view of our world class kitchen. Executive Chef Mike Weist and his team will create a multi-course tasting menu in a progression of petite courses with each course laying the foundation for the next. Guests have the option of enjoying tasting portions of wine paired with each course.

Reservations for this table are required. The cost of this menu is \$85.

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