



sample menu

Changes are made daily according to local produce and seasonal offerings.

our mission

Through the dedication of our knowledgeable and professionally trained staff, we at allred's are committed to creating a unique and memorable dining experience for each of our guests. Sourcing only the highest quality ingredients, our culinary team uses trans-fat free oils and incorporates local organic products whenever possible.

nut trio *gf* spicy pecans, marcona almonds, pistachios 9

roasted garlic red pepper hummus *vegan* assorted vegetables, harissa, naan 9

spicy country fried cauliflower *vegan* chili threads, sweet soy 9

marinated olives *gf* kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto de parma 9

blistered shishito peppers *gf* miso vinaigrette, furikaki, cauliflower, chili threads 9

stuffed peppadew peppers goat cheese, prosciutto, balsamic glaze 9

Three Course Tasting Menu ~ 65

First Course

caesar salad

ciabatta croutons, grana padano cheese, chopped egg yolks & whites, caper-anchovy vinaigrette

citrus baby green salad *-gf-*

gem lettuce, frisée, grapefruit, orange segments, white balsamic dressing

~add chilled lobster supplemental 12

heirloom tomato gazpacho *gf*

grilled bread, avocado, cucumber, radish, turnips, basil crema, lemon olio verde

*wagyu beef carpaccio

arugula, frisée, grana padano, crispy capers, red wine vinaigrette *supplemental 5*

pei mussels fresno chili, garlic white wine broth, fresh herbs, grilled bread *supplemental 4*

Entrée

*pan seared king salmon

everything bagel seasoning, chive dill crema, poppy seed spätzle, radish, radish sprouts, lemon oil

wild-caught alaskan halibut *gf*

chanterelle mushrooms, pea puree, cherry tomatoes, pea greens, parsley caper vinaigrette

indian ridge farms half chicken

couscous, heirloom tomatoes, saffron sunburst squash, espelette cipollini onions,

peppadew pepper-oregano chicken jus

*two bone colorado rack of lamb

goat cheese, roasted red potatoes, peppadew peppers, watercress & fennel salad, rosemary-lamb jus

four bone rack supplemental 14

*16 ounce dry aged bison ribeye *gf*

garlic herb roasted new potatoes, asparagus, green peppercorn sauce *supplemental 14*

certified angus beef tenderloin * *gf*

herb yukon mashed potatoes, grilled asparagus, roasted pearl onions, arugula pistou, red wine bordelaise

Dessert

sticky toffee pudding cake

whipped cream, rum toffee sauce, almond tuile

vanilla crème brûlée

fresh berries

dark chocolate mousse

cocoa nib tuile, gold leaf pecan praline, salted caramel

** consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

**If you have an allergy requiring special attention, please advise your server*