



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

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

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

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

stuffed peppadew peppers goat cheese, prosciutto, balsamic glaze 9

potato croutons black truffle aioli, shaved grana padano, parsley 9

three course tasting menu ~79

first course

summer berry salad

summer berries, compressed watermelon, blue cheese, spiced pecans, 10 year balsamic, blackberry vinaigrette

caesar salad

chopped romaine lettuce, crispy potato croutons, chipped grana padano, caesar dressing

heirloom tomato and burrata salad

arugula, 24-month parma de prosciutto, fresh basil, red wine vinegar, tondo balsamico, olive oil

yellowtail hamachi crudo

pomegranate añejo tequila granita, fresno chili, tajín, finger lime, micro cilantro

beef tartare

gochujang chili, soy pearls, garlic, sesame, scallion, crispy wonton

wagyu beef carpaccio

arugula, frisée, grana padano, crispy capers, red wine vinaigrette

steamed pei mussels

garlic confit and white wine broth, fresno chili, heirloom cherry tomato, parsley, grilled baguette *additional 5*

entrée

alaskan day boat halibut

edamame, maitake, micro herbs, compressed fennel, black garlic shoyu, yuzu koshu verde

columbia river king salmon

purple potatoes confit, blistered cherry tomatoes, basil zucchini cream, zucchini ribbons, tarragon, chive beurre blanc

colorado rack of lamb

tomato eggplant jam, frescatrano olive, fennel arugula salad, local goat cheese, rosemary lamb jus

bison tenderloin

garlic and roasted-red-pepper potato purée, grilled artichoke hearts, broccolini, oyster mushrooms, smoked blue cheese, shallot gastrique, cherry demi glaze

piedmontese beef striploin

red wine vinegar braised shallots, creamy polenta, broccolini, crispy caper-peppadew chimichurri *additional 19*

iberico bellota pork loin

crispy brussels sprouts, il porcellino summer sausage, stone ground grits, pickled peaches, aged gouda, sauce robert

wild mushroom risotto

aged italian rice, chanterelle & porcini mushrooms, aged grana padano, shaved summer truffles

*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*