



## 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

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

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