



for the table

- 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  
**nut trio** pistachios, spicy pecans, marcona almonds 9  
**japanese miazaki A5 wagyu** pickled vegetables, scallion oil, sesame *market price*

**three course tasting menu ~89**

**first course**

**mixed berry salad**

organic mixed greens, goat cheese, spicy pecans, blackberry vinaigrette, aged balsamic

**caesar salad**

romaine, grana padano, ciabatta crisp, chopped egg whites, egg yolk, white anchovies

**hamachi aguachiles**

cucumber-jalapeno consommé, lime, tajin, avocado mousse, fresno chili, cilantro

**tropical tea cured yellowfin tuna**

pickled cucumber, shiso, aged saba, olio verde, puffed rice

**crispy scottish quail**

blue cornmeal, pickled spring vegetables, arugula, huckleberry gastrique

**beef tenderloin tartare** - *additional 5*

black summer truffles, capers, cornishon, quail egg, dijon, grilled baguette

**steamed pei mussels**

confit garlic-white wine broth, fresno chili, heirloom cherry tomato, parsley, grilled baguette

**entrée**

**wild caught alaskan halibut**

morel mushrooms, asparagus, olive oil marble potatoes, crispy fennel, watercress

**togarashi crusted yellowfin tuna**

yuzu koshu, forbidden rice, bok choy, seaweed salad, lemongrass, pickled ginger, fried rice noodle, ponzu beurre

**herb marinated boneless lamb loin**

parsnip puree, charred local tomato, rosemary lamb jus, arugula, fennel, crispy garlic, mint chimichurri

**juniper-bourbon marinated elk loin**

butternut squash farro risotto, braised swiss chard, pepitas, pomegranate, acorn squash crisp, huckleberry reduction

**angus beef tenderloin**

fondant potato, balsamic wilted spinach, wild mushroom ragout, glazed baby carrots, bordelaise

**dry aged bone-in bison ribeye**

roasted root vegetables, pickled mustard seeds, broccolini, sherry demi-glaze ~ *additional 25*

**petite beef tenderloin and argentinian red prawns**

crispy marble potatoes, charred broccolini, grilled lemon, gremolada, chimichurri

**wild mushroom pappardelle** - *59*

fresh egg pappardelle pasta, wild mushrooms, grana padano, goat cheese fondu, summer truffles

**sweet & sour cauliflower** - *59*

crispy cauliflower florets, jasmine rice, tri-color quinoa, scallion, cilantro, sesame

**allred's custom cuts\***

**dry aged bone-in angus beef ribeye** 18 oz ~94

**35-day dry aged tomahawk ribeye** 32 oz ~119

**snake river farms wagyu striploin** 12 oz ~96

**center cut wagyu ribeye filet**-gold graded 8 oz ~112

\*available as part of our tasting menu for supplemental ~20

*allred's is proud to offer reverse osmosis filtered, ph balanced, re-mineralized tap water*

*\*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*