



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, oilio 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*