

small bites

spicy country fried cauliflower *vegan*

chili threads, sweet soy 12

marinated olives *gf*

kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma 12

blistered shishito peppers

miso vinaigrette, furikaki, cauliflower, chili threads 12

stuffed peppadew peppers

goat cheese, prosciutto, balsamic glaze 16

nut trio

pistachios, spicy pecans, marcona almonds 16

starters

east coast wellfleet oysters

lemon wedge, mignonette *half dozen* 24

cheese plate

midnight moon goat, robiola bosina, XO aged gouda, accompaniments 34

cheese and charcuterie plate

midnight moon goat, robiola bosina, XO aged gouda, trio of cured meats, accompaniments 42

spicy ahi tuna

crispy sushi rice, ponzu, jalapeño, togarashi, pickled ginger, micro cilantro 18

alaskan king crab legs

served with drawn butter *by the pound* MP

three course tasting menu ~98

first course

porcini mushroom soup

truffle crostini, manchego, chives, olio verde

maine lobster bisque

poached lobster claw, cognac cream, aji panca, chive

roasted beet salad

frisee, arugula, feta cheese crema, pistachio-shallot relish, maple-cider vinaigrette

fig and pear salad

arugula, frisee, bartlett pear, mission figs, danish blue cheese, spiced pecans, blackberry gastrique

citrus and fennel salad

shaved fennel, mixed greens, blood orange, grapefruit, meyer lemon vinaigrette, olio verde

hamachi aguachile*

jalapeño - cucumber consume, fresno chile, avocado mousse, tajin, micro-cilantro

prince edward island mussels

white wine beurre, garlic confit, fresno chili, micro cilantro, grilled baguette

waygu beef carpaccio*

focaccia croutons, crispy capers, grana padano cheese, red wine vinaigrette

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*

entrée

wild caught chilean seabass - *certified sustainable*

miso-beurre, mushroom tare, ginger red cabbage, broccolini, beech mushrooms

coriander crusted hawaiian bigeye tuna* *gf*

bok choy, citrus beet purée, soy apple-cider glaze, ginger, pickled carrot, red beet crisp

bourbon marinated elk striploin*

butternut squash-farro "risotto," braised rainbow chard, pepitas, pomegranates, huckleberry gastrique

house dry aged bone in striploin* *gf*

potato gratin, broccolini, crispy shoestring potatoes, confit garlic, green peppercorn demi-glace

prime beef tenderloin* *gf*

yukon gold potato purée, asparagus, confit pearl onion, mushroom ragout, roast garlic demi-glace

colorado half rack of lamb*

tomato-eggplant jam, goat cheese, watercress, fennel, chimichurri new potatoes, lamb jus

la belle farms duck breast*

five spice, soba noodle, braised shiitake, cucumber-herb salad, pickled vegetables, duck jus, scallions

veal scaloppine

arugula-tomato panzenella, lemon beurre, parmesan, preserved lemon, crispy capers, veal demi-glace

white truffle mushroom risotto *gf*

porcini and oyster mushrooms, grana padano, lemon confit, micro-arugula

**limited availability fresh shaved white truffle on request*

premium cuts *includes first course and dessert*

dry aged beef ribeye -18 oz~ 98

dry aged bison ribeye -18 oz~ 132

dry aged beef tomahawk -28 oz~ 141

center cut wagyu ribeye "filet" -gold graded 8 oz ~ 129

snake river farms wagyu striploin 12 oz ~ 121

premium cuts served with

yukon gold potato purée, asparagus, confit pearl onion, mushroom ragout, roast garlic herb demi glace

dessert

triple chocolate espresso torte amarena cherry

sticky toffee pudding cake whipped cream, rum toffee sauce, almond tuile

vanilla crème brûlée fresh berries

blueberry vegan cashew cheesecake hazelnut crumble, fresh berries, mint

dessert cheese plate cambozola, midnight moon, lingonberry compote

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