



## our mission

Allred's service team is committed to creating a world class food and beverage experience through an engaging environment, centered around friendly, knowledgeable staff, serving high quality food.

### for the table

<b>marinated olives</b> cerignola, nicoise, castelvetro	5	<b>hand cut truffle fries</b> sea salt, parsley, parmesan cheese	14
<b>red pepper hummus</b> lavash, chives	5	<b>roasted mushrooms</b> portabello, shiitake, parsley, braised pork belly	8
<b>nut trio</b> georgia peanuts, marcona almonds, pistachios	5	<b>heartland soy beans</b> kosher salt	7
<b>buffalo chili sampler</b> 3 oz taster of buffalo chili	5	<b>potato crouton</b> parmesan, parsley	7

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### smaller plates

<b>pinot grigio steamed pei mussels</b> chorizo, saffron rice, chipotle broth	17
<b>wild smoked salmon</b> cooked egg white & yolk, crème fraiche, pickled red onions	16
<b>pan seared gnocchi</b> black truffles, arugula, parmesan	16
<b>jumbo lump crab cake</b> avocado-basil mousse, jicama salad, cilantro	17
<b>elk carpaccio</b> whole grain aioli, spinach, sherry vinegar	15

### soups and salads

<b>lobster bisque</b> cognac cream, shaved chives	14
<b>potato and leek soup</b> shaved chives, arugula puree	12
<b>caesar salad</b> caper-anchovy vinaigrette, potato croutons, reggiano cheese, italian white anchovies	13
<b>young beet salad</b> frisee, hazelnuts, fruition farms sheep's milk cheese	13
<b>organic mixed greens salad</b> english cucumbers, sweet potato shoestrings, radish, sherry vinaigrette	12
<b>simple organic greens</b> organic baby lettuces, red wine vinaigrette	8



## main courses

<b>rocky mountain elk short loin</b> sweet potato "hash", shaved fennel, huckleberry reduction	39
<b>natural colorado roasted chicken</b> brussels sprouts, mashed yukon potatoes, chicken jus	29
<b>maple leaf duck breast</b> crispy duck leg, parmesan risotto, orange-apricot sauce	37
<b>hawaiian barramundi</b> beleuga lentils, smoked bacon lardons, caviar	33
<b>8 ounce prime beef tenderloin</b> roasted baby root vegetables, crispy parsnips, beef broth	48
<b>veal scaloppine</b> polenta, creamed spinach, lemon, crispy capers	33
<b>slow roasted wild salmon</b> roasted shiitake & portabello mushrooms, baby bok choy, ginger-mushroom broth	29
<b>colorado rack of lamb and braised lamb</b> sweet & sour stone fruit glazed lamb shoulder, smashed fingerling potatoes, fennel puree	49
<b>sautéed zucchini ribbons - vegan</b> tomato broth, roasted portabello mushroom, crispy garlic	25
<b>12 oz prime new york strip</b> blue lake beans, yukon gold mashed potatoes, green peppercorn sauce	57