



## 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.

## for the table

**crispy shishito peppers** miso cauliflower, chili threads 8~

**artichoke-white bean hummus-(vegan)** olio verde, vegetables, lavash 6~

**marinated olives** cerignola, niçoise, castelvetro, picholine, pepperoncini, jamón serrano 6~

**potato croutons** grana padano cheese, chives, truffle aioli 8~

**heartland soy beans-vegan** tamari-ginger vinaigrette, shishito peppers, crispy garlic, red peppers 8~  
++plain with kosher salt also available by request 5~

## soups and salads

### sweet corn soup

red crab, red pepper coulis, spring green garlic oil, pea tendrils 13~

### yellow tomato gazpacho

cucumber-radish salsa, heirloom cherry tomatoes, avocado, micro cilantro 11~

### caesar salad

caper-anchovy vinaigrette, crispy potato croutons, grana padano cheese, chopped egg yolk 12~  
~ white anchovies upon request 2~

### mixed green salad

vegan green goddess, sugar snap peas, cherry tomatoes, shredded carrots, heirloom radish 12~

### beet and kale salad

roasted beets, apple, goat cheese sphere, tarragon-walnut vinaigrette, midnight moon cheese 14~

## small plates

### heirloom tomato salad

fresh burrata, arugula, 10 year balsamic, local cherry tomatoes, basil oil, pine nut coulis 16~

### \*tenderloin steak tartar

waygu beef carpaccio, grilled bread, arugula-frisée salad, egg white, dijon vinaigrette 18~

### \* crispy scottish quail

blue corn cornbread, lingonberry jalapeno sauce, pickled vegetable relish 17~

### \*ahi tuna poke

avocado wasabi mayo, black tobiko, sesame wonton crisp, shoyu sesame vinaigrette 16~

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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*



## main course

### **\*wild-caught alaskan halibut** *gf*

chanterelle mushrooms, corn, english pea purée, compressed fennel, braised pea tendrils, tomatoes 39-

### **\*juniper-bourbon marinated elk strip loin** *gf*

sunchoke purée, black cherry compote, sauce moscovite, rainbow chard 46-

### **\*columbia river king salmon**

baby bok choy, shiitaki mushrooms, edamame, micro cilantro, dashi-mushroom broth, chili threads 34-

### **indian ridge farms organic half roasted chicken** *gf*

yellow corn polenta, hatch green chili, sunburst summer squash, caramelized carrots, sage roast chicken jus 32-

### **\*cider brined berkshire pork chop** *gf*

stone ground white cheddar grits, sautéed brussels sprouts, braised pork belly, sauce robert 37-

### **\*certified angus beef tenderloin** *gf*

salsify mashed potato purée, grilled asparagus, shallot-port demi-glace, local oyster mushroom 49-

### **\*colorado rack of lamb**

warm potato salad, mint, spring peas, beet gel, herb crème fraîche vinaigrette, beet chip, watercress 59-

### **spicy country fried cauliflower (vegan)**

ancient grain stir-fry, vegan demi-glace, seasonal vegetables 29-

### **veal scaloppine**

veal demi-glace, lemon beurre fondue, shaved grana padano, preserved lemon, tomatoes, crispy capers 34-

### **housemade herb ricotta cavatelli**

taleggio espuma, lemon curd, pheasant confit, fried morels, micro basil, morel oil, spinach, cherry tomatoes 31-

### **\*16 ounce dry aged bison ribeye**

broccolini, green peppercorn demi-glace, potato gratin 59-

**additional charge for split plates 15-**

## sides

- broccolini with lemon beurre fondue & parsley
- yukon gold mashed potatoes
- grilled asparagus
- brussels sprouts sautéed in butter & olive oil

all sides 9.00

*gf = gluten free*

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no outside food or beverages allowed*