



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

- nut trio** *gf* spicy pecans, marcona almonds, pistachios 9
- crispy shishito peppers** miso cauliflower, furikake 9
- roasted garlic harissa hummus** *vegan* assorted vegetables, naan 9
- spicy country fried cauliflower** *vegan* chili threads, sweet soy 9
- marinated olives** *gf* kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto de parma 9
- grana padano arancini** beet pesto, confit lemon, baby arugula, shaved grana padano 9
- stuffed peppadew peppers** goat cheese, prosciutto, balsamic glaze 9

soups and salads

- sweet corn soup** *gf* blue crab, red pepper coulis, cilantro oil, micro cilantro 15
- porcini mushroom soup** *gf* shaved burgundy truffle, chive crème fraiche, olio verde 16
- heirloom tomato salad** *gf* fresh burrata, arugula, red wine vinaigrette, herb salad, basil oil 17
- roasted beet salad** *gf* beet pesto, jumpin' good goat cheese, roasted local beets, baby kale, spicy candied walnuts, lemon-honey vinaigrette 15
- huckleberry & fig salad** *gf* grilled radicchio, fresh figs, purple gem lettuce, citrus glazed walnuts, danish blue cheese, huckleberry & balsamic gastrique 21
- palisade peach salad** *gf* burratina, san danielle prosciutto, arugula, basil, 10-year balsamic 19
- kale caesar salad** *vegan* avocado, crispy chickpeas, vegan caesar vinaigrette, vegan parmesan 14
- caesar salad** house croutons, grana padano, chopped egg yolks & whites, caper-anchovy vinaigrette 14
 - ~ white anchovies 3
 - ~ add seared king salmon 24
 - ~ add boulder organic grilled chicken breast 16

small plates

- pan seared diver scallops*** *gf* togarashi crusted scallops, forbidden rice pudding, shaved fennel, pickled ginger, micro cilantro, yuzu 19
- grilled spanish octopus** *gf* smoked baba ghanoush, tomato-olive tapenade 23
- beef tenderloin tartare** sesame, whiskey aged shoyu, scallions, wonton crisps, togarashi 21
- wagyu beef carpaccio*** *gf* arugula, frisée, grana padano, crispy caper, red wine vinaigrette 19
- house smoked salmon** beet & juniper cured salmon, smoked chevre mousse, frisée salad, baby beet 19
- cheese and charcuterie** 28
 - cyprus grove humbolt fog *arcata, california*
 - beemster x-o aged gouda *beemster polder, north holland*
 - mouco colorouge *fort collins, Colorado*
 - salumi from criminelli and procellino

all items on this page are subject to an up charge if ordered as an entrée 7

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

main course

wild-caught alaskan halibut *gf*

chanterelle mushrooms, corn, english peas, marinated cherry tomatoes, fennel purée, salsa verde 42

bourbon marinated elk strip loin*

butternut squash risotto, sautéed swiss chard, sauce moscovite, shaved plums 47

seared hawaiian yellowfin tuna*

ginger-shrimp dumplings, yuzu mustard greens, truffled oyster mushrooms, dashi demi-glaze 39

indian ridge farms half chicken *gf*

hatch green chili polenta, fresh zucchini chimichurri, crispy speck, grilled broccolini 32

cider brined pork chop* *gf*

stone ground white cheddar grits, bing cherries, shaved brussels, whole grain mustard demi-glaze 39

roasted colorado rack of lamb*

potato croquets, english pea-mint purée, confit garlic, root vegetable salad 63

porcini rotelle

porcini & portabella mushroom duxelle, spinach, grana padano cheese, soubise sauce
basil pesto & sun dried tomato ragout 36

vegetable tikka masala (vegan)

cumin basmati rice, sweet potato, squash, cauliflower, golden raisin chutney, pappadam 31

veal scaloppine

tomatoes, ciabatta croutons, crispy capers, lemon beurre fondue, shaved grana padano,
preserved lemon, veal demi-glaze 37

bone-in dry aged bison ribeye *

potatoes au gratin, truffle shoestring pommes frites, asparagus, green peppercorn sauce 63

certified angus beef tenderloin*

mashed potatoes, grilled asparagus, cipollini onions, arugula pistou, red wine bordelaise

6 oz beef tenderloin 51

9 oz beef tenderloin 56

snake river farms wagyu striploin *

yukon gold mashed potatoes, truffle shoestring pommes frites, asparagus, green peppercorn sauce 83

additional charge for shared entrees 15

sides

- **crispy brussels sprouts** *gf* balsamic, grana padano 9
- **grilled asparagus** lemon gremolata 9
- **grilled broccolini** *gf* citrus vinaigrette 9
- **hatch green chili polenta** *gf* 9
- **hand cut truffle fries** sea salt, grana padano, parsley 9
- **yukon gold mashed potatoes** *gf* chives 9

any side ordered as an entree 21

gf = gluten free

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**If you have an allergy requiring special attention, please advise your server
no outside food or beverages allowed*