



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, furikake, chili threads 8

black bean hummus cucumber-radish salsa, micro cilantro, cotija cheese, crispy lavash 6

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

spicy country fried cauliflower - *vegan*- chili threads, sweet soy, micro cilantro 8

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

yellow tomato gazpacho

heirloom cherry tomatoes, herb crouton, micro basil, crispy prosciutto, basil oil 11

caesar salad

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

kale caesar salad - *vegan*

ciabatta croutons, chopped avocado, crispy chickpeas, vegan caesar vinaigrette, vegan parmesan 13

mixed greens salad

summer berries, blue cheese, spiced pecans, compressed watermelon, 10 year balsamic, blackberry vinaigrette 12

beet salad

arugula, kale, shaved baby beets, roasted beets, goat cheese, pistachio pesto, herb oil 14

small plates

heirloom tomato salad

fresh burrata, arugula, 10 year balsamic, herb salad, basil oil, pine nut coulis 16

wagyu beef carpaccio*

arugula, frisée, grana padano, crispy capers, red wine vinaigrette 18

crispy soft shell crab*

spring snap peas, radish sprouts, watermelon radish, avocado, parsley, habanero crema 17

cheese plate

selection of imported and domestic cheeses and accompaniments 24

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*

**If you have an allergy requiring special attention, please advise your server*



main course

wild-caught alaskan halibut * *gf*

wild mushrooms, corn, english peas, salsa verde,
compressed fennel, sautéed ramps, marinated cherry tomatoes 42

juniper-bourbon marinated elk strip loin * *gf*

sunchoke purée, black cherry compote, sauce moscovite, rainbow chard 47

la belle farms duck breast * *gf*

buckwheat soba noodle salad, sugar snap peas, grilled ramps, baby bok choy,
daikon radish, citrus cantonese demi glace 37

indian ridge farms half chicken *gf*

hatch green chili polenta, crispy brussels sprouts, pork belly lardons, roast chicken jus 36

cider brined berkshire pork chop * *gf*

fried green tomatoes, tomatillo salsa, pickled cabbage, cajun white beans 37

certified angus beef tenderloin * *gf*

fondant potato, grilled asparagus, morel mushroom, ramp pistou, black garlic truffle demi-glace 49

roasted colorado rack of lamb* warm potato salad, mint, spring peas, beet gel,
shaved beets & watercress, herb crème fraîche vinaigrette 63

spicy country fried cauliflower (vegan)

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

veal scaloppine

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

16 ounce dry aged bison ribeye *

potatoes au gratin, truffle shoestring pommes frites, broccolini, green peppercorn sauce 54

porcini rotelle

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

satsuma A5 japanese waygu striploin

cut to order, limited availability, *market price*

additional charge for split plates 15

sides

- **crispy brussels sprouts** - *gf* - pork belly lardons 9
- **grilled asparagus** - lemon gremolata 9
- **grilled broccolini** - *gf* - citrus vinaigrette 9
- **sauteed ramps** - garlic and white wine 9
- **hatch green chili polenta** 9

gf = gluten free

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no outside food or beverages allowed***