

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 *gf*

miso vinaigrette, furikaki, cauliflower, chili threads 12

stuffed peppadew peppers

goat cheese, prosciutto, balsamic glaze 16

nut trio *gf*

pistachios, spicy pecans, marcona almonds 16

starters

half dozen east coast oysters *gf*

lemon wedge, mignonette 24

cheese plate

midnight moon goat, boschetto al tartufo, XO aged gouda, accompaniments 34

cheese and charcuterie plate

midnight moon goat, boschetto al tartufo, 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 *gf*

served with drawn butter *by the half pound* MP

three course tasting menu ~109

first course

french onion soup

reduced bourbon bone broth, focaccia crouton, aged gruyere cheese, chives

fig and pear salad

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

roasted beet salad *gf*

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

caesar salad

baby romaine, avocado, focaccia crouton, local egg, caviar, grana padano, caper anchovies vinaigrette

waygu beef carpaccio*

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

hamachi aguachile* *gf*

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

prince edward island mussels

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

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, shiitaki mushroom broth, red cabbage, bok choy, pickled beech mushrooms

coriander crusted hawaiian bigeye tuna* *gf*

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

petite beef tenderloin & maine lobster tail

5 ounce tenderloin, yukon gold potato purée, broccolini, lemon-beurre blanc, demi glace

bourbon marinated elk striploin*

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

dry aged bison ribeye -18oz *gf gf ~supplemental 18*

potato gratin, romanesco, 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

veal scaloppini oscar

blue crab, arugula-tomato panzenella, lemon beurre blanc, parmesan, crispy capers, veal demi-glace

boneless roast half chicken *gf ~84*

sunchoke puree, rosemary crispy sunchoke, cherry tomatoes, fennel, fresh shaved truffle, chicken jus

roasted heirloom harissa carrots *gf vegan ~64*

beluga lentils, coriander braised fennel, mint-lemon coconut crema, marcona almonds

premium cuts *include first course and dessert*

dry aged prime beef ribeye -18 oz ~ 131

dry aged beef tomahawk (*serves 2*) -32 oz ~ 218

center cut wagyu ribeye "filet" -gold graded 8 oz ~ 149

snake river farms wagyu striploin -12 oz ~ 125

premium cuts served with

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

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