

PURPLE SAGE

American Western Cuisine

APPETIZERS

Warm Potato Chips

Hand sliced potato chips topped with melted gorgonzola cheese
\$7.95

Blue Cheese Fondue

Creamy blue cheese fondue topped with port reduction. Served with seared beef tips, crusty bread, and Asian pears
\$14.95

Barbeque Chicken Tamales

Pulled chicken in jalapeño barbeque over tamale pancakes with avocado salsa and cilantro cream
\$9.95

Black Canyon Elk Chili

Tender elk meat stewed with guajillo chilies, tomatoes, ale, and spices topped with melted Manchego cheese and scallions. Served with Navajo fry bread
\$13.95

SALADS

Iceberg Wedge

Wedge iceberg lettuce topped with chili ranch dressing, apple wood smoked bacon and crumbled Gorgonzola
\$9.95

Purple Sage Salad

Chilled spring greens tossed in balsamic vinaigrette topped with spicy pecans and marinated red onions
\$7.95

Smoked Trout & Arugala Salad

Organic arugala and baby greens tossed with honey ginger vinaigrette topped with smoked trout, Asian pears, and toasted almonds
\$11.95

Composed Cheese Plate

Four gourmet cheeses selected by the chef served with port poached figs, pumpernickel toast, sliced apple, and candied pecans
\$14.95

ENTREES

Truffle Apple Chicken

Fresh airline chicken breast stuffed with black truffles, sour apples, and Camembert cheese over smoked paprika cream sauce. Served with buttermilk chive dumplings and braised red cabbage
\$28.95

Braised Lamb Shank

Morgan valley lamb shank braised in veal stock and merlot topped with black currant demi-glace served with creamy sage polenta and roasted brussel sprouts
\$36.95

Veal Meatloaf

Tender meatloaf with a hint of roasted poblanos and toasted pine nuts with sweet mild tomato chili sauce served with whipped potatoes and roasted brussel sprouts
\$27.95

Grilled Alaskan Salmon

Wild salmon filet over tequila coconut curry sauce and forbidden black rice topped with Napa cabbage salad
\$28.95

Sugar & Chili Cured Duck

Seared duck breast and roasted duck leg over green chili macaroni with sugar snap peas
\$36.95

Butternut Squash Ravioli

Hand made ravioli tossed with sour apple, red onion, pumpkin seeds and fresh sage brown butter
\$19.95

Cinnamon Seared Bison Loin

Bison tenderloin rubbed with cinnamon and espresso then pan seared and served over ancho cherry demi-glace. Served with scalloped purple potatoes, truffled spaghetti squash and braised red cabbage
\$42.95

Blue Corn Rainbow Trout

Fresh Utah trout dredged in blue corn meal, fresh herbs, and cracked pepper then pan fried. Topped with citrus sage butter served with scalloped purple potatoes and truffle spaghetti squash
\$26.95

Roasted Pork Tenderloin

Sliced pork tenderloin marinated in bourbon and molasses topped with mango barbeque sauce served with whipped sweet potatoes, snap peas and truffle spaghetti squash
\$25.95

Grilled Shrimp & Polenta

Lime grilled shrimp over golden polenta cakes topped with chipotle-creamed leeks
\$26.95

Filet Mignon

Grilled filet mignon topped with pink peppercorn pinot reduction over lobster mascarpone risotto with roasted brussel sprouts
\$37.95

DESSERTS

Bread Pudding

Cafe Terigo's bread pudding with golden raisins and pine nuts, topped with cinnamon ice cream over hot buttered rum sauce
\$9.95

Mini Chocolate Bundt Cake

Homemade chocolate cake served warm and topped with fudge sauce, served with butter pecan ice cream
\$8.00

Butterscotch Pudding

Creamy butterscotch pudding topped with whipped cream and served with toffee cookie
\$6.00

Ice Cream Sandwich

House made chocolate chip cookies filled with vanilla ice cream and served with warm chocolate sauce
\$7.00