

# An American Western Bistro

Prospector Menu 65\$ per person Tonight's Menu:

#### To Start

Warm House Made Potato Chips

With pepper jack and blue cheese, topped with green onions

#### Salads

Purple Sage Salad

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette

or

#### Iceberg Wedge

Crispy apple wood smoked bacon, grated blue cheese, and chili ranch dressing on iceberg lettuce

#### Entrees

#### Grilled Veal Meatloaf

Tender veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet mild tomato chili sauce, and served with whipped potatoes and roasted Brussels sprouts

## Lime Grilled Black Tiger Shrimp

Served on griddled golden polenta cakes with a chipotle creamed leek sauce

#### Chicken Fried Chicken

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and green beans

#### Butternut Squash Ravioli

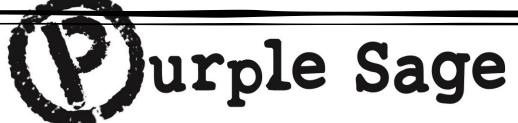
House made ravioli filled with butternut squash and mascarpone cheese, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter

## Dessert

Butterscotch pudding with whipped cream

#### Ancho Chile Brownie

Sweet and spicy brownie topped with vanilla bean ice cream, caramel sauce and candied pecans



# An American Western Bistro Uinta Menu 75\$ per person Tonight's Menu:

### To Start

#### Chicken Tamale Pancakes

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème

### Salads

#### Purple Sage Salad

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette

or

#### Iceberg Wedge

Crispy apple wood smoked bacon, grated blue cheese, and chili ranch dressing on iceberg lettuce

#### Entrees

### Sugar and Chili Cured Duck

Seared, roasted Mapleleaf Farms duck breast and confit leg served on green chili mac'n'cheese and sugar snap peas

or

#### Corn Battered Utah Trout

Fried Rainbow trout served with white bean chili, asparagus, and smoked pablano crème

or

# Purple Sage Flat Iron Steak

802 Flat Iron Steak topped with chimichurri whipped goat cheese and served with herbed fries

or

# Butternut Squash Ravioli

Housemade ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and Gold Creek parmesan cheese

### <u>Dessert</u>

# Butterscotch pudding with whipped cream

or

## Bread Pudding

Café Terigo's famous bread pudding with dried cranberries and pine nuts, topped with cinnamon ice cream and hot butter rum sauce