



PURPLE SAGE

"AMERICAN WESTERN CUISINE"

434 Main Street · Park City, Utah 84060

435.655.9505 · PurpleSageParkCity.com

Starters

Warm Housemade Potato Chips

With blue and pepper jack cheeses
& green onions

Barbeque Chicken Tamales

Pulled chicken in cider BBQ with
tamale pancakes,
avocado salsa & cilantro crème

Blue Cheese Fondue

With Asian pears,
crusty bread & Port syrup

'Black Canyon' Elk Chili

With Sonoma dry jack cheese,
scallion sour cream
& cornbread croutons

Blackened Sea Scallops

Served on field greens with a smokey
chipotle bacon vinaigrette

Purple Sage Salad

Mixed baby lettuces, spicy pecans,
marinated red onions
and balsamic vinaigrette

Pear and Arugula Salad

Smoked almonds, Manchego cheese,
and a Champagne vinaigrette

Iceberg Wedge

Chili Ranch dressing,
crispy apple wood smoked bacon
and grated blue cheese

Crisp Apple Salad

Watercress, endive, walnuts,
honey poppy seed dressing and
warm goat cheese toast

Entrees

Grilled Veal Meatloaf

Hints of poblano peppers and pine nuts,
sweet mild tomato chili sauce,
whipped potatoes and roasted brussel sprouts

Housemade Butternut Squash Ravioli

Tossed with Granny Smith apples, red onions,
pumpkin seeds and sage brown butter

Lime Grilled Black Tiger Shrimp

Griddled golden polenta cakes
& chipotle creamed leeks

Chili Cured Mapleleaf Farms Duck

Seared breast and confit leg with green chili
macaroni and sugar snap peas

Pan Fried Wild Salmon

Served on black rice with a blue cheese cream
sauce, asparagus and toasted pumpkin seeds

Roasted Pork Tenderloin

Marinated in bourbon and molasses, mango
barbeque sauce, whipped sweet potatoes and
sautéed sugar snap peas

Grilled Colorado Bison

10 oz. New York steak topped with pomegranate
glace and blue cheese, served with
chipotle bread pudding and asparagus

Sweet Corn Battered Utah Trout

Served on white bean chili and mixed mustard
greens, with a smoked tomato guacamole

Purple Sage Signature Steak Frites

Cowboy Style

12 oz. rib eye steak with herbed frites,
Cabernet grilled onions and ancho chili butter

Chef Style

10 oz Flatiron steak with herbed frites,
peppercorn jus and béarnaise

YOUR HOST - TRAVIS AXTELL · EXECUTIVE CHEF CHAD TANNER

HOURS: DINNER 5:30 - CLOSE · UTAH STATE LIQUOR LICENSEE

MENU ITEMS AND PRICING SUBJECT TO CHANGE · ENTREES FROM \$20

RESERVATIONS RECOMMENDED · PRIVATE DINING ROOM AVAILABLE