



Purple Sage

American Western Bistro
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434 Main Street
Park City, Utah
(435) 655-9505
www.purplesageparkcity.com

Open nightly at 5:30 for Dinner

AMEX, DISC,
MCARD, VISA

Reservations recommended
Private dining available.

"Since 2003 the Purple Sage has been serving American Western cuisine in the Rocky Mountain Bell building in the middle of historic Main Street. Our unique cuisine focuses on the bold and rustic flavors of the West with a modern and sophisticated twist. House specialties include our award-winning meatloaf, sugar and chili cured duck, and our fresh Utah trout. For a truly unique dining experience in a beautiful and intimate atmosphere please join us at the Purple Sage.

Owner: Travis Axtell
Executive Chef: Chad Tanner



Starters

Warm Housemade Potato Chips

With blue and pepper jack cheeses & green onions

Blue Cheese Fondue

With Asian pears, crusty bread and port syrup available with bison or beef tips

Barbeque Chicken Tamales

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

Blackened Sea Scallops

Served with field greens and 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 tossed with arugula and Asian pears

Iceburg Wedge

Crispy applewood smoked bacon, grated blue cheese and Chili Ranch dressing

Crisp Apple Salad

Watercress, endive, walnuts, Honey Poppyseed dressing and warm goat cheese toast

Black Canyon Elk Chili Stew

Spicy elk chili topped with chive sour cream and Beehive cheddar

Entrées

Grilled Black Tiger Shrimp

Served on griddled golden polenta cakes & topped with chipotle creamed leeks

Butternut Squash Ravioli

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

Grilled Veal Meatloaf

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

Fried Utah Rainbow Trout

Sweet corn battered & served with white bean chili and smoked tomato guacamole

Sugar and Chili Cured Duck Breast

First seared, then roasted breast served on a bed of green chili macaroni and cheese

Grilled Salmon

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

Grilled South Dakota Bison

10 oz. rib eye topped with balsamic blue cheese butter, served with chipotle bread pudding and asparagus

Roasted Pork Tenderloin

Marinated in bourbon and molasses, mango barbeque sauce, whipped sweet potatoes

Roasted Half Chicken

Served on garlic mashed potatoes and topped with a mustard pan sauce

Purple Sage Signature Steak Frites

Cowboy Style

Grilled steak of the day, herbed fries, Cabernet grilled onions & ancho chili butter

Chef Style

Grilled Flatiron steak with herbed fries, peppercorn jus & béarnaise

A Menu Sampling • Wine list and full menu online @ purplesageparkcity.com

Entrees range from \$20-\$36