

Purgy's Dinner Menu



Starters

Brussels Sprouts

preserved lemon, goat cheese, pickled onion, aged balsamic **8**

Elk Sliders

white cheddar, balsamic reduction, sautéed onions, fried jalapeño **13**

Pork Rind Nachos

pico de gallo, pickled jalapeños, sour cream guacamole, house cheese sauce **12**

add carne asada **4** add pulled pork **4**

House Smoked Red Bird Chicken Wings

choice of sauce- Buffalo or BBQ

1/2 pound **11** 1 pound **16**

Garlic Truffle Fries

shaved parmesan, garlic, herbs, truffle oil **9**

Salads

Sesame Peanut Chicken

lo mein noodles, cashews, carrots, chicken, mixed greens, house made peanut sauce **14**

Chicken Caesar

chopped romaine hearts, crunchy croutons, asiago cheese, creamy Caesar dressing **9** add chicken **5**

Mains

8oz James Ranch Burger

black garlic aioli, lettuce, onion, pickle, tomato, house made lardons **18**

House Smoked Baby Back Ribs

house chipotle BBQ sauce, corn bread, charred brussel sprouts.
½ rack **20** or whole rack **28**

8oz Hand Cut Top Sirloin

roasted carrots, fingerling potatoes, demi glace **23**

Roast Chicken Breast

in lemon and thyme then seared crispy, wild mushroom risotto, rosemary compound butter, house made bacon **18**

House Made Veggie Lasagna

chef's choice of vegetables (ask your server about today's creation!), asiago, spicy herb sauce **15**

Veggie Bowl

mixed grains, sweet potato cake, spinach, avocado, pickled red onions, tossed with a chipotle cilantro lime crème **14** add chicken **5** sirloin **9**

6oz Filet

potato pave, roasted carrots, braised greens, classic red wine demi glace **40**

Dessert

Lemon Olive Oil Cake

Chantilly crème, thyme macerated strawberries **7**

Classic Chess Pie

brandy peach compote, pecan brittle, powdered sugar **9**