

SAGEBRUSH

— AMERICAN PUBLIC HOUSE —

DINNER MENU

SPRING 2025

TO START / TO SHARE

Creative Soup of The Day
prepared fresh daily

Crispy Nigiri GF
ahi tuna, crispy sticky rice, avocado, spicy aioli, furikake

Classic Hummus VG
vegetable crudité & grilled flat bread

Shrimp & Crab Croquette
served with lemon aioli, micro cilantro

Pork Montadito GF
aged prosciutto, roasted bell pepper, manchego,
black truffle raisin mojo

BIG SALADS

Ahi Spring Mountain Salad GF
mixed greens, frisée, seared ahi tuna, roasted peanuts,
bean sprouts, cilantro leaves, orange miso dressing

The Golden Greens V GF
mixed greens, spinach, beets, pistachio, golden raisins,
goat cheese crumbles, sherry vinaigrette

Caesar Salad V
garlic croutons, caesar dressing & shaved parmesan cheese
with Grilled Chicken with Grilled Shrimp*
with Grilled Salmon

La Italiana GF
romaine, arugula, avocado, shaved parmesan, crispy pancetta,
roasted red peppers, lemon juice and EVOO

DESSERT

Triple Chocolate Mousse Cake V
served with berries

Coconut Cheese Flan V GF
served with toasted coconut, candied walnuts, and berries

Madagascar Vanilla Bean Crème Brûlée V GF
served with strawberries

Dark Rum Bread Pudding V
served with vanilla ice cream

FAVORITES

Butternut Squash Risotto* V
roasted butternut squash, peas, spicy pepitas, shaved parmesan cheese

Potato Gnocchi with Pork Ragu
potato gnocchi, tomato base pork ragu, parmesan cheese, basil

Seared Grouper* GF
truffle cauliflower puree, cilantro, miso, *Desert Moon Mushroom*** compote

Grilled Salmon* GF
roasted fingerling potatoes, fresh grilled asparagus, sautéed spinach, lemon sage beurre blanc

Herb Roasted Chicken GF
roasted chicken thigh with white bean fricasee, pancetta lardons and sautéed garlic spinach

Braised Short Rib*
8oz shredded braised ribs, asiago rice arancini, grilled zucchini, parmesan cream

New York Strip Steak* GF
12oz New York Strip, creamy mashed potatoes, baby carrots & asparagus, roasted garlic compound butter

V vegetarian • VG vegan • GF gluten free

** Featuring fresh, organic mushrooms from Desert Moon Farms, a local, minority owned Nevada business

If you have any concerns regarding food allergies, please alert your server prior to ordering.
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.
A 20% service charge will be added to parties of 6 or more.

