

# Cafe Terigo

424 Main St 84060-5114 · +14356459555 · Updated: Jan 14, 2026

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## STARTERS 5

### Tender Steamed Artichoke

**\$9.00**

served with lemon basil aioli

### A Bundle Of Baby Onion Rings

**\$8.00**

served with berry ketchup

### Grilled Flatbread With Local Goat Cheese

**\$8.00**

and marinated, roasted tomatoes

### Crispy Calamari

**\$10.00**

with spicy aioli and roasted tomato sauce

### Chef's Daily Soup Selection

**AVAILABLE OPTIONS**

Cup: \$5.00

Boel: \$7.00

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## SALADS 5

### Terigo Chicken Salad

**\$18.00**

grilled chicken breast, sweet peppers, carrots, red onions, snow peas, sweet sesame dressing on your choice of mixed greens, angel hair pasta or half and half

### Chopped Romaine Salad

**AVAILABLE OPTIONS**

radicchio, kalamata olives, roasted red peppers, bocconcini pepperoncini, herb vinaigrette

\$12.00

Add Grilled Shrimp:

\$19.00

### Grilled Salmon Filet Salad

**\$22.00**

mixed greens, avocado, green beans, red potatoes, honey mustard dressing, baby onion rings

### Duck Confit And Spinach Salad

**\$21.00**

fresh berries, spiced pecans, citrus vinaigrette

### Marinated Flank Steak Salad

**\$22.00**

arugula, watercress, blue cheese dressing

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## ENTREES 10

### Herb Breaded Utah Trout

**\$29.00**

citrus butter, fresh sugar snap peas, cauliflower puree

<b>Roasted Chicken Breast</b>	<b>\$26.00</b>
beehive cheddar "macaroni and cheese", roasted brussels sprouts	
<b>Almond Encrusted Salmon Filet</b>	<b>\$28.00</b>
baby green beans, bacon, parmesan mashed potatoes	
<b>Grilled Beef Tenderloin Filet</b>	<b>\$29.00</b>
garlic mashed potatoes, crispy potato plank, swiss chard, shiitake mushrooms, beef demi-glace	
<b>Housemade Pork Ravioli</b>	<b>\$25.00</b>
with ricotta shaved asparagus, baby peas, lemon tarragon butter	
<b>Pan Seared Scallops</b>	<b>\$27.00</b>
on sweet corn risotto roasted red pepper and arugula purees	
<b>Mussels With Pappardelle Pasta</b>	<b>\$24.00</b>
tomatoes, bacon, spinach, saffron aioli	
<b>Grilled Shrimp</b>	<b>\$26.00</b>
on creamy rosemary gorgonzola polenta porridge with marinara sauce	
<b>Fettuccine With House Smoked Chicken Breast</b>	<b>\$26.00</b>
roasted tomatoes, toasted pinenuts and fresh basil in parmesan cream sauce	
<b>Traditional Veal Bolognese Sauce On Pappardelle Pasta</b>	<b>\$25.00</b>
asiago cheese	

## DESSERTS 5

<b>Terigo Bread Pudding With Hot Butter Rum Sauce</b>	<b>\$10.00</b>
a terigo house specialty, our bread pudding is made with sundried cranberries, pine nuts, and served with cinnamon ice cream	
<b>Chocolate Crème Brulee</b>	<b>\$10.00</b>
creamy imported chocolate with caramelized sugar top	
<b>Mud Pie</b>	<b>\$10.00</b>
a chewy chocolate and walnut crust, filled with coffee ice cream, topped with caramel and chocolate sauces and candied walnuts	
<b>Tiramisu</b>	<b>\$10.00</b>
a traditional italian dessert of espresso soaked ladyfingers and mascarpone cheese mixture, topped with crème anglaise and chocolate shavings	
<b>Trio Of Gelato</b>	<b>\$10.00</b>
a sample of three different flavors of gelato	