



# PRONGHORN

BEND, OREGON

## Shared Plates

<b>Crab Hush Puppies</b> - tabasco aioli	14	<b>Calamari Schnitzel</b> - Moroccan seasoning, harissa aioli	14
<b>Chips N' Dip</b> - hummus, cherries, pita	10	<b>BBQ Pork Nachos</b> - pico de gallo, sour cream, cotija	15
<b>Truffle Frites</b> - parmesan, herbs	13	<b>Scallops</b> - cauliflower, grape relish	16

## Salads

<b>Beet Salad</b> apricot, avocado, quinoa, shaved carrot, <u>spinach</u> , edamame, seeds, herb vinaigrette	15
<b>Crab Louie</b> little gem, chopped egg, cherry tomato, cucumber, thousand island dressing	12
<b>Wedge Salad</b> iceberg, bacon, apple, everything seeds, blue cheese dressing	14
<b>Caesar Salad</b> little gem, parmesan, torn garlic croutons, caesar vinaigrette	13

## Pasta

<b>Truffle Risotto</b> prosciutto crisp, goat cheese, peas, <u>chard</u> , parmesan	28
<b>Banana Leaf Steamed Escolar</b> rice noodles, <u>Chinese vegetables</u> , miso soy vinaigrette	29
<b>Whole Grain Mustard Pappardelle</b> stout braised short ribs, fava beans, <u>heirloom carrots</u>	32
<b>Puttanesca</b> spaghetti, clams, fried olives, calamari, basil	30

## Entrees

<b>Pronghorn Burger</b> bacon, smoked cheddar, lettuce, tomato, special sauce, french fries	16
<b>Fried Chicken</b> watermelon, <u>fennel</u> , honey dijon glaze	25
<b>Lamb Ribs</b> balsamic glaze, dirty rice, cilantro, <u>farm slaw</u>	27
<b>Double Cut Pork Chop</b> peach salsa, brussel sprouts, peach ketchup, beans	25
<b>Steak Frites</b> 8oz of Central Oregon beef, bacon-shallot butter, horseradish aioli	28
<b>Grilled Prawns</b> creamy polenta, <u>carrots</u> , mushrooms, salsa verde	32
<b>Daily Catch</b> locally sourced seafood paired with sustainable raised produce	MP
<b>8oz. Filet Mignon</b> loaded potato, peas and <u>carrots</u> , mushroom demi	39
*10oz Eye of the Rib, ask server for availability	-55-

All items that are underlined are sourced from Windflower Farms, located in Alfalfa Oregon.

Please notify server of any allergies, add \$5 to all split plates

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness



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## Crafted Cocktails

<b>Old Fashioned</b> Woodford Reserve Bourbon, Blood orange, Bordeaux cherry, angostura bitters	14
<b>The Peacemaker</b> Crater Lake Rye Whisky, Humm Kombucha, house-made ginger lime syrup	14
<b>Fine and Dandy</b> Botanist Gin, Cointreau, lemon, angostura orange bitters	15
<b>Mojito</b> Crater Lake Vodka, simple syrup, limes and lemon, soda water and mint <i>Why not add some flavor to it - Marion berry, blackberry or strawberry \$2.00</i>	13
<b>The Lemon Drop</b> Cascade Alchemy Vodka, Limoncello Liqueur, Triple sec, lemon	14
<b>Prongberry</b> Cascade Alchemy Vodka, Triple Sec, cranberry juice, blackberries & rosemary	13
<b>Rose Sangria</b> Rose, Bulleit Bourbon, Chambord, Seasonal Fresh Fruit	14
<b>Orange Basil Spritzer</b> Elk Cove Pinot Gris, Orange Arancello, Club soda, Basil	12
<b>Pimms Cup</b> Pimms, Lemonade, Mint, Orange, Strawberries & Cucumber	13

## Wines by the Glass

<b>White</b>		<b>Red</b>	
Raeburn Chardonnay, Russian River Valley	12	Stoller Pinot Noir, Willamette Valley	14
Elk Cove Pinot Gris, Willamette Valley	11	Vietti <i>Tre Vigne</i> Barbera d'Asti, Italy	13
Harper Voit Pinot Blanc Surlie, Willamette	14	Sauvion Chinon, Cabernet Franc	9
Joseph Phelps Sauvignon Blanc, St. Helena	16	The Calling Cabernet, Alexander V.	16
<b>Rosé</b>		<b>Sparkling</b>	
Stoller Rosé, Willamette Valley	14	Roederer Estate Sparkling, Anderson V.	15

## Dessert Wine

Cline Cellars, Late Harvest Mourvedre, Contra Costa	14
Eola Hills Vin D'Or, Late Harvest Sauvignon Blanc	15
Joseph Phelps, Eisrebe White, Napa Valley	15
30 year Old Port Wine	12

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