



### To Share

<b>Lamb Ribs</b> farm slaw, fig glaze	16
<b>Calamari Schnitzel</b> Moroccan seasoning, harissa aioli	14
<b>Fennel Sausage and Pepperoni Flatbread</b> house four cheese with basil-tomato	19
<b>Truffle Frites</b> parmesan, white truffle oil, chive	13
<b>Antipasto</b> meat, cheese, olives, and peppers	14

### From the Garden

add shrimp, chicken – 6 or steak to any salad - 8

<b>Caesar</b> little gem lettuce, caesar vinaigrette, croutons, parmesan	12
<b>Chopped Salad</b> grilled chicken, butter-lettuce, avocado, tomato, blue cheese, bacon ranch dressing	18
<b>Grilled Asparagus Salad</b> arugula, crispy shallots, Manchego cheese, white balsamic vinaigrette	13
<b>Garden Salad</b> greens, tomato, cucumber, olives, peppers, croutons, dressing of choice	12
<b>Buratta and Brussel Leaves</b> buratta cheese, crispy brussels sprouts, lemon evoo	10

### Sandwiches and More

all sandwiches come with side of chips, fries, or green salad

<b>Chargrilled Flat Iron Steak Bowl</b> jasmine rice, black beans, broccoli, peppers, onions, pico de gallo, avocado, chipotle lime cream	18
<b>Turkey-Cranberry Sandwich</b> dried cranberry mascarpone, tomato, turkey, arugula, red onion	15
<b>B.L.T.A</b> peppered bacon, avocado, lettuce, tomato, aioli, wheat bread	15
<b>Thai Stir Fry Veggie Bowl</b> jasmine rice, broccoli, carrots, peppers, mushrooms, thai basil, honey garlic peanut sauce	13
<b>Pronghorn Burger</b> natural grass fed beef, smoked cheddar, peppered bacon, tomato, lettuce, thousand island spread	16
<b>Blackened Tuna Tacos</b> albacore, farm slaw, avocado, cotija cheese, cilantro-lime aioli, tortillas	14

Pronghorn sources local ingredients, sustainably raised meats and line caught seafood when available

Please add \$5 to all split plates

Please ask for gluten free, dairy free, or vegan option if desired

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