



PRONGHORN

BEND, OREGON

Shared Plates

Crab Hush Puppies - tabasco aioli	14	Calamari Schnitzel - Moroccan seasoning, harissa aioli	14
Burrata - fried brussels, lemon	10	BBQ Pork Nachos - pico de gallo, sour cream, cotija	15
Truffle Frites - parmesan, herbs	13	Lamb Ribs - fig glaze, farm slaw	16

Salads

Beet Salad spinach, red wine poached quince, avocado, ricotta, seeds, radicchio, herb vinaigrette	15
Crab Citrus Salad arugula, frisee, grapefruit, orange, poppy seed, hazelnut	16
Wedge Salad iceberg, bacon, apple, everything seeds, radish, blue cheese dressing	14
Caesar Salad little gem, parmesan, torn garlic croutons, caesar vinaigrette	13

Pasta

Spinach Garlic Tortellini foraged Oregon mushrooms, truffle oil, shaved parmesan, cream sauce	28
Smoked Salmon fregola, roasted parsnip, heirloom carrots, cherry tomato, kale, pesto	30
Whole Grain Mustard Pappardelle stout braised short ribs, broccoli rabe, sunchokes	32
Gnocchi Alla Romana chicken ragu, chanterelle mushroom, sage, cabbage	28

Entrees

Pronghorn Burger bacon, smoked cheddar, lettuce, tomato, special sauce, french fries	16
Braised Lamb Shank polenta, Brussel sprouts, balsamic glaze, radicchio, sunchokes	27
Double Cut Pork Chop yam hash, lobster mushroom, barrel aged maple glaze, chard	28
Steak Frites 8oz of Central Oregon beef, bacon-shallot butter, horseradish aioli	32
Daily Catch locally sourced seafood paired with sustainable raised produce	MP
8oz. Filet Mignon creamed leeks, chanterelle mushroom, pear quince gratan, bordelaise	39
*10oz Eye of the Rib, ask server for availability -55-	

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

10/23/2017



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Crafted Cocktails

Old Fashioned Woodford Reserve Bourbon, Blood orange, Bordeaux cherry, angostura bitters	14
Fine and Dandy Botanist Gin, Cointreau, lemon, angostura orange bitters	15
Prongberry Cascade Alchemy Vodka, Triple Sec, cranberry juice, blackberries & rosemary	13
American Chai Cascade Alchemy Chai Vodka, Oregon Chai Tea, apple juice	14
Hot Tennessee Toddy Jack Daniels, honey, lemon slice, cinnamon stick	15
Hot Oregon Chai Cascade Alchemy Chai Vodka, Oregon Chai	14
Ol' Smokey Big Gin Barrel Aged, muddled orange and Bordeaux cherry, bitters	15
The Black De Schutes Crater Lake Hazelnut Coffee Vodka, Amaretto Disaronno, Baileys, Triple Sec, coffee, topped with whipped cream	16

Wines by the Glass

White

Raeburn Chardonnay, Russian River Valley	13
Elk Cove Pinot Gris, Willamette Valley	12
Harper Voit Pinot Blanc Surlie, Willamette	14
Joseph Phelps Sauvignon Blanc, St. Helena	19
Galerie Naissance Sauvignon Blanc	15

Red

Stoller Pinot Noir, Willamette Valley	15
Vietti <i>Tre Vigne</i> Barbera d'Asti, Italy	14
Sauvion Chinon, Cabernet Franc	11
The Calling Cabernet, Alexander V.	16
Felino Cabernet Sauvignon	12

Rosé

Stoller Rosé, Willamette Valley	14
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Sparkling

Roederer Estate Sparkling, Anderson V.	16
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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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