



PRONGHORN

BEND, OREGON

Shared Plates

Piment d'Espelette Popcorn 9 - honey, butter	Crispy Calamari Paillard 11 - arugula, pickled red onion, aged balsamic
Truffle Frites 13 - parmesan, fine herbs	Burrata & Black Truffles 14 -fried brussels, extra virgin olive oil
NY Thin Crust Pie 16 - sauce basil pesto, fontina cheese, soppressata, arugula	Grilled Asparagus & Fennel Salad 13 - farm fresh fried egg, manchego cheese, farm micros

To Begin

Roasted Beets – Windflowers Farm micros, shaved fennel, lemon-pepper ricotta, orange, avocado	14
Blackened Chicken Salad – frisee, pancetta, radish, arugula, pickled red onion, aged balsamic	15
Windflower Farm Inspired Salad – please ask your server for tonight's preparation,	MP
Grilled Kale Caesar Salad – parmesan, torn garlic croutons, Caesar vinaigrette	13

Entrees

Spinach Garlic Tortellini - foraged Oregon mushrooms, shaved parmesan, cream sauce	28
Fettuccine Bolognese – house-made fennel sausage, basil tomato sauce, squash, parmesan	26
Pronghorn Burger – bacon, smoked cheddar, lettuce, tomato, special sauce, French fries	16
Spring Pea & Dungeness Crab – risotto, pea tendrils, cherry tomatoes, artichoke, mint, truffle oil	27
Kurobuta Pork Short Rib – cannellini bean cassoulet, spinach, carrot, ginger miso glaze	28
Steak Frites – 8oz locally sourced beef, bacon-shallot butter, horseradish aioli	32
Chef's Daily Special – locally sourced protein paired with sustainable raised produce	MP
8oz. Filet Mignon – boursin potato croquette, cipollini onions, asparagus, Oregon mushroom demi	39

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

3/21/2018



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Crafted Cocktails

Old Fashioned Woodford Reserve Bourbon, Blood orange, Bordeaux cherry, angostura bitters	14
Prongberry Cascade Alchemy Vodka, Triple Sec, cranberry juice, blackberries & rosemary	13
Belle Fleur Wild Root Pear Vodka, St Germain Liqueur, Grapefruit Juice	14
Basil Collins Hendricks Gin, Triple Sec, Basil, Lemon and Club Soda	14
Bubble Hound Tito's Vodka, Grapefruit Juice, top with Sparkling Wine	14
Skinny Margarita Blanco Tequila, Fresh Lime Juice, Soda Water	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
Ken Wright Pinot Blanc, Willamette Valley	14
Galerie Naissance Sauvignon Blanc, Napa	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
Markham Merlot, Napa Valley	16

Rosé

Stoller Rosé, Willamette Valley	14
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Sparkling

Roederer Estate Sparkling, Anderson V.	16
Argyle Brut, Willamette Valley	18

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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