



## STARTERS

**SCOTCH EGG - 9**  
fennel sausage, arugula

**SKILLET CHORIZO QUESO FUNDIDO - 13**  
jack cheese, pico de gallo, pickled jalapeños, tortilla chips

**CHINESE BBQ PORK TENDERLOIN - 12**  
toasted sesame seeds, spicy mustard, bbq sauce

**AHI TUNA CARPACCIO - 15**  
scallions, avocado mousse, ponzu pearls, radish

**CHARCUTERIE CHEESE PLATE - 24**  
olives, pickled shallots, piquillo peppers, crackers

**DUNGENESS CRAB CAKES - 14**  
avocado, arugula, chipotle remoulade

**SOUP OF THE DAY - 7/9** • **ELK CHILI - 7/9**

Executive Chef Linde takes pride in sourcing fresh, local ingredients from Windflower Farm. Nestled amidst twenty acres in pastoral Alfalfa, just fifteen minutes east of Bend; Windflower Farm is dedicated to gourmet quality vegetables, herbs, dairy and fruit. Owner Gigi Meyer uses sustainable practices and strives to make Windflower Farm a regional model for farm-to-table agriculture.

## TO BEGIN

**ROASTED BEETS - 14**  
Windflower Farm Micros, shaved fennel, lemon-pepper ricotta, orange, avocado

**CAESAR SALAD - 13**  
housemade pancetta, parmesan, caesar vinaigrette, garlic croutons

**BABY ICEBERG WEDGE - 11**  
peppered bacon, tomato, radish, bleu cheese dressing, bleu cheese crumbles, chives

**ORGANIC GREEN HOUSE SALAD - 12**  
tomato, carrot, radish, cucumber, garlic crouton herb vinaigrette, ranch, blue cheese, balsamic vinaigrette or honey-mustard dressing

**POACHED PEAR, PANCETTA AND FRISEE SALAD - 12**  
bartlett poached pear, housemade pancetta, frisee lettuce, feta cheese, pickled shallots, poached pear vinaigrette

## ENTRÉES

**DUCK CONFIT & BUTTERNUT SQUASH RAVIOLI - 23**  
butternut squash, roasted fennel, fresh pear, parmesan, sage brown-butter sauce, aged balsamic

**MOROCCAN SPICED HALIBUT - 32**  
red quinoa, kale, castelvetro olive, roasted peppers, paprika-sherry sauce

**PRONGHORN BURGER - 16**  
bacon, smoked cheddar, lettuce, tomato, special sauce, french fries

**PARMESAN BRODO - 22**  
braised winter greens, capers, golden raisins, house crostini

**HERB ROASTED HALF CHICKEN - 26**  
creamed spinach, truffled fingerling potato, braised beets

**THAI CHILI-CARAMELIZED PORK - 24**  
sticky rice, wilted gai lan, snow peas

**WAGYU SKIRT STEAK & SEARED AHI TOGARASHI - 36**  
parsnip puree, pickled daikon, bok choy, black garlic ponzu

**CHEF'S DAILY SPECIAL - MP**  
locally sourced protein paired with sustainable raised produce

**12OZ RIBEYE - 39**  
fingerling and blue cheese potato hash, confit cipollini onions, grilled broccolini, three peppercorn demi

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies.  
Please add \$5 to all split plates and substitutions

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