





»→ STARTERS ←«


Charcuterie and Cheese*	16
Chef's selection of Artisan meats, cheeses, house pickles, mustard & crostini	
 Grilled Veggie Flatbread	11
Garlic naan, grilled zucchini, portabella mushroom, roasted tomato, goat cheese, fresh arugula & balsamic reduction	
 Truffled Flatbread	12
Garlic naan, truffle oil, burrata, shaved black truffle, cherry tomato & black pepper	
Crispy Calamari	14
Fried calamari served with spicy Caribbean sauce	
Seared Tuna Tataki	15
Seared sesame crusted Ahi tuna, pickled daikon, sesame seaweed salad & wasabi avocado crème	
Crispy Pork Belly*	16
12-hour braised pork belly, celery root puree & a mandarin, apple & fennel salad	
 Caramelized Colorado Goat Cheese	13
Colorado goat cheese medallions with a turbinado sugar brulee, spiced honey, port wine dry cherry compote, lavash crackers	
Roasted Brussels with Crispy Chips	11
Roasted brussel sprout halves and crispy leaves served with soy sweet chili sauce & spicy peanut sauce	

»→ SOUPS ←«

Black Bean Minestrone	7
New England Style Seafood and Bacon Chowder	8

»→ SALADS ←«




Hearts of Romaine Salad	8
Shaved parmesan, house crouton, white anchovy & Caesar dressing	
 Bighorn Salad	7
Organic greens, cherry tomato, radish, carrot & basil vinaigrette	
 Roasted Beet and Arugula	9
Fresh arugula, roasted beet, toasted Marcona almond, pickled red onion, goat cheese & Dijon balsamic vinaigrette	

 Healthy and sustainable options. Ask about gluten free and vegan options. Bighorn is dedicated to supporting local farmers and growers. *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 7 or more. Split plate entrées \$8 Local taxes and a 5.9% Keystone surcharge will automatically be added to your bill.




»→ ENTRÉES ←«

	Pan Roasted Colorado Chicken Breast	26
	Gruyere cornbread pudding, braised spinach, pickled cherry compote, carrot puree & chicken au jus	
	Grilled Pork Loin*	26
	Honey glazed grilled pork loin, green chili polenta cake, grilled onion, cranberry chutney & browned butter salsa verde	
	Grilled Beef Tenderloin Filet*	39
	Topped with herb butter & shallot confiture, jumbo asparagus, mashed potato & red wine demi glace	
	Grilled Ribeye*	43
	12oz CAB ribeye, herb butter, sautéed mushrooms, demi glace with a twice baked sweet potato loaded with bacon, caramelized onion, balsamic vinegar, cambazola cheese, & brussels sprouts	
	Lobster Mac and Cheese	31
	Penne, lobster béchamel, toasted panko, topped with a 4oz butter poached lobster tail ~ half portion-\$16	
	Pan Seared Sea Scallops	29
	Scallops, parmesan risotto with wild mushroom and spinach, asparagus & charred tomato vinaigrette	
	Chef's Market Fish	Market price
	Ask server for today's selection	
	Quinoa Falafel	24
	Roasted cauliflower salad, golden raisin relish, pine nuts & charred eggplant romesco	

»→ ADD 4OZ BUTTER POACHED LOBSTER TAIL TO ANY ENTRÉE FOR \$10 ←«

»→ DESSERTS ←«

	Triple Chocolate Brownie	10
	Vanilla ice cream	
	Trio of House Sorbets	10
	Chef's selections of flavors	
	Mulled Fruit Bread Pudding	11
	Apples, pears, strawberries mulled in spiced red wine, baked into a rich bread pudding served with cinnamon ice cream & salted caramel sauce	
	Chai Pot de Crème	11
	Served with house whipped cream, cinnamon biscotti, & candied orange	

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