














»→ STARTERS ←«

Charcuterie and Cheese	16
Chef's selection of Artisan meats & cheeses, house pickles, mustard & crostini	
Crispy Calamari	14
Fried calamari served with spicy Caribbean sauce	
Fig and Prosciutto Flatbread	16
Prosciutto, house fig balsamic mostarda, pickled red onion, 26 month aged gouda	
Pork Belly Bao	16
12 hour braised sticky pork belly, steamed bao bun, pickled cucumber, carrot-cilantro slaw	
Smoked Sweet Corn and Tomato Bruschetta 	13
Smoked sweet corn, fresh tomato, red onion, cilantro, honey lime dressing, smashed avocado, grilled baguette	
Tuna Poke Stack 	16
Ahi tuna, fresh avocado, quick pickled cucumber, scallion, sesame seed, wonton chips	
Caramelized Colorado Goat Cheese 	14
Colorado goat cheese medallions with a turbinado sugar brulee, baby bitter greens, spiced honey, port wine dry cherry compote, lavosh crackers	
Shrimp a la Plancha 	17
Grilled shrimp, charred shishito pepper, pickled watermelon raddish, cotija cheese, avocado salsa verde	

»→ SOUP AND SALAD ←«

Add grilled chicken \$6, 4oz broiled lobster tail \$12, 4oz house smoked salmon \$7, falafel \$5

French Onion Soup	8
Crostini, gruyere gratin	
Bighorn Salad   	Half-7 Full-11
Mixed greens, cherry tomato, radish, carrot, basil vinaigrette	
Hearts of Romaine Salad	Half-8 Full-12
Torn croutons, shaved parmesan, oven dried tomato, fried white anchovy	
Spicy Peach and Avocado Salad   	12
Marinated peaches, arugula, avocado, fresno chile, pistachio, honey mint dressing	
Strawberry Balsamic Salad  	12
Fresh strawberries, blueberries, almonds, spinach, arugula, pickled onion, goat cheese, quinoa, blueberry balsamic vinaigrette	

 Healthy and sustainable options.  Gluten free  Vegan. 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 charge entrées \$8 Local taxes and a 5.9% Keystone surcharge will automatically be added to your bill.



» → ENTRÉES ← «

Pan Roasted Colorado Chicken Breast	27
Toasted farro, grilled heirloom tomato, sweet corn puree, chermoula vinaigrette		
Lobster Mac and Cheese	Half -16 Full -32
Penne, lobster béchamel, toasted panko, topped with a 4oz butter poached lobster tail		
Quinoa Falafel	24
Roasted cauliflower salad, golden raisin relish, pine nuts, charred eggplant romesco		
Bighorn Burger	19
½ pound hand ground wagyu and ribeye patty, crispy pork belly, heirloom tomato, arugula, pickled red onion, truffle basil aioli on a toasted bun. Served with fries ~ Add Cheese \$1		
Grilled Beef Tenderloin Filet*	41
Topped with herb butter & shallot confiture, jumbo asparagus, mashed potato, red wine demi glace		
Grilled Ribeye*	43
12oz center cut ribeye, forest mushrooms, summer squash gratin, crispy leeks, demi glace		
Grilled Pork Loin*	27
White cheddar grits, grilled carrot, red eye demi, pickled peach and carrot salad		
Pan Seared Sea Scallops	29
Chickpea tabbouleh, shaved fennel, grapefruit, harissa yogurt, kalamata olive puree		
Pan Roasted Salmon*	28
Poblano puree, cotija and Yukon potato croquette, charred sweet corn, poblano relish, baby heirloom tomato, cilantro pesto		
Chef's Market Fish	Market price
Ask server for today's selection		

» → DESSERTS ← «

Triple Chocolate Brownie	10
Vanilla ice cream		
Trio of House Sorbets	10
Chef's selections of flavors		
Lemon Blueberry Crisp	11
Lemon blueberry compote, brown sugar oat streusel, house lemon whip cream		
House Made "S'mores"	12
Graham cracker cake, chocolate ganache, torched house made marshmallows crème anglaise, graham crumble		
Affogato	7
Ask your server for today's choice of gelato, topped with espresso and chopped hazelnuts.		

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