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# Painted Pony Restaurant

Menu Prices — October 23, 2026

Painted Pony Restaurant menu with prices in United States, updated June 2025: 62 items across 8 categories, prices from $4.80 to $42.00.

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# Painted Pony Restaurant Menu with Prices (United States)

Painted Pony Restaurant menu with prices in United States, updated June 2025: 62 items across 8 categories, prices from $4.80 to $42.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/painted-pony-restaurant

**Menu categories:** Beginnings · Salads · Hands · Fresh Pasta · Mains · Steaks and Chop · Pony Classics · Sides

## Beginnings

| ITEM | PRICE |
|---|---|
| **Everything Spiced Ahi Tuna**<br>Seared and chilled, thin sliced, chili aioli, avocado, and shaved scallion. | **$15.60** |
| **Breaded Mozzarella**<br>Hand cut and fried wedges, house marinara, and crispy parsley. | **$10.80** |
| **Cheese Curds Poutine**<br>Breaded wisconsin curds, demi-glace, shredded short ribs, and beer cheese drizzle. | **$12.00** |
| **Classic Shrimp Cocktail**<br>Poached white shrimp, classic cocktail sauce or coconut curry dipping sauce. | **$15.60** |
| **Fried Calamari and Olives**<br>Lightly fried, crispy capers, house cured olives, and lemon. | **$14.40** |
| **Jalapeño Popper Dip**<br>Cream cheese, cheddar and mozzarella, roasted hot peppers, bacon, green onion, and warm bavarian pretzels. | **$9.60** |
| **Littleneck Clams**<br>Drawn butter or beer broth, fresh lemon, crostini. | **$15.60** |
| **Pork Belly and Pickles Board**<br>Sweet and spicy chili glazed pork belly slabs, house made pickled onions and cucumbers, and cinnamon chipotle chips. | **$13.20** |
| **Wings**<br>Always at the pony. Bone-in or tenders choose - classic buffalo, hot honey, bbq or jala-mango served with bleu cheese, r... | **$10.80** |

## Salads

| ITEM | PRICE |
|---|---|
| **Cobb**<br>Avocado, hard boiled egg, bleu cheese, pork belly lardons, tomatoes, and chopped greens. | **$13.20** |
| **Garden**<br>Fresh mix of greens. | **$9.60** |
| **Greek**<br>Local feta, cucumbers, tomatoes, red onion, kalamata olives, and chopped romaine. | **$10.80** |
| **Harvest**<br>Sweetened cranberries, glazed pecans, bosc pears, gorgonzola cheese, and harvest greens. | **$10.80** |
| **Build Your Own**<br>Red sauce or fig jam, mozzarella or cheddar 9. | **$10.80** |
| **Fig, Onions, Pork Belly and Gorgonzola**<br>Mission fig jam, caramelized onions, and pork belly lardons. | **$16.80** |
| **Kalamata, Feta and Spinach**<br>Alfredo, tomato, lemon peel, and red onion. | **$15.60** |
| **Roasted Tomato and Artichoke**<br>Garlic oil, mozzarella blend, and basil pesto. | **$16.80** |
| **Short Ribs, Green Onions and Asiago**<br>Braised and shredded short ribs, tomato, and beer cheese drizzle. | **$16.80** |

## Hands

| ITEM | PRICE |
|---|---|
| **Bistro Burger**<br>8 ounces choice blend, caramelized onions, gorgonzola cheese, fig jam, and brioche bun. | **$16.80** |
| **Burger**<br>8 ounces house choice blend, pickled onions, lettuce, tomatoes, cheese, brioche bun bacon, caramelized onions, and avoca... | **$14.40** |
| **Chicken and Waffles**<br>Buttermilk fried chicken breast, roasted jalapeno jam, heirloom tomato salata, cheddar cheese and green onion belgian wa... | **$15.60** |
| **Chicken Avocado**<br>Marinated and grilled breast, smoked bacon, tomatoes, avocado, lemon ailoi. | **$14.40** |
| **Chicken Parm**<br>Hand breaded chicken breast, melted mozzarella, house tomato sauce, and tuscan roll. | **$12.00** |
| **Eggplant Parm**<br>Hand breaded eggplant, melted mozzarella, house tomato sauce, and tuscan roll. | **$10.80** |
| **Jala-mango Burger**<br>8 ounces choice blend, cheddar cheese, jala-mango glazed onion rings, pork belly, and brioche bun. | **$16.80** |
| **Pork Belly**<br>Hot honey, pickles, house slaw, smashed curds, cajun crema, and brioche bun. | **$15.60** |
| **Steak and Cheese**<br>Cheddar, caramelized onions, shaven prime rib, and bourbon demi-glace for dipping. | **$15.60** |

## Fresh Pasta

| ITEM | PRICE |
|---|---|
| **Bolognese**<br>Traditional slow-cooked beef, pork and tomatoes, parmesan cheese, and fresh herbs. | **$21.60** |
| **Classic Pasta Dishes**<br>Choose pasta, choose sauce: marinara 14 \| alfredo, pesto, vodka sauce 15 add meatballs 5 add chicken 5 add shrimp 7. | **$21.60** |
| **Pasta E Carbonara**<br>Creamy alfredo, bacon, peas, and parmesan. | **$21.60** |
| **Pasta Putanesca**<br>Classic tomato and caper sauce, mixed olives, garlic, roasted peppers, and artichoke hearts. | **$21.60** |
| **Seafood Arribiata**<br>Calamari, shrimp, scallops, clams, spicy garlic and tomato sauce, toasted fennel, and parmesan cheese. | **$28.80** |
| **White Clam Sauce**<br>Fresh littlenecks, garlic, white wine broth, virgin oil, and parsley. | **$26.40** |
| **Wild Mushroom Ravioli and Short Ribs**<br>Porcini mushrooms, shredded braised short ribs, veal demi-glace, light cream, parmesan cheese, and fresh herbs. | **$28.80** |

## Mains

| ITEM | PRICE |
|---|---|
| **Fish and Chips**<br>Golden ale battered haddock, potatoes, tarter sauce, and house slaw. | **$20.40** |
| **Mac and Cheese**<br>Cheddar gouda blend, shell pasta add short ribs 8, add pork belly 6. | **$14.40** |
| **Norwegian Salmon Fillet**<br>Brown sugar and sea salt glaze, sauteed spinach, and cauliflower risotto. | **$36.00** |

| ITEM | PRICE |
|---|---|
| **Pan Seared Scallops**<br>Pan seared, cracked pepper, white wine, butter and lemon sauce, crispy brussels sprouts, and pork belly. | **$36.00** |
| **Rosemary Chicken**<br>Parmesan crusted chicken breast, herbed compound butter, shaved brussels, and cauliflower risotto. | **$21.60** |
| **Tuna Livernese**<br>Black and blue seared tuna, peppercorn crust, garlic, tomato, capers, olives, and tagliatelle pasta. | **$42.00** |

## Steaks and Chop

| ITEM | PRICE |
|---|---|
| **Braised Short Ribs**<br>10 ounces, and veal demi-glace. | **$39.00** |
| **Delmonico**<br>14 ounces off-the-bone ribeye, and garlic butter. | **$39.00** |
| **New York Strip**<br>12 ounces boneless striploin, and gorgonzola butter. | **$39.00** |
| **Pork Rib Chop**<br>Duroc pork, brown sugar, and sea salt, and poached pear chutney. | **$36.00** |
| **Steak Tips**<br>Bourbon and brown sugar marinated, pan seared, caramelized onions, mushrooms, and peppers. | **$36.00** |
| **Tenderloin Medallions**<br>Sauteed mushrooms, and whiskey demi-glace. | **$42.00** |

## Pony Classics

| ITEM | PRICE |
|---|---|
| **Chicken Alexander**<br>Breaded chicken breast, white wine, mushrooms, and mozzarella. | **$22.80** |
| **Chicken Caruso**<br>Breaded chicken breast, shrimp, broccoli, and burgh sauce. | **$26.40** |
| **Chicken Parmigiana**<br>Breaded chicken breast fillets, mozzarella, tomato sauce, and capellini. | **$22.80** |
| **New England Baked Cod**<br>Cracker crumbs, white wine and butter roasted cod, choose two sides. | **$24.00** |

## Sides

| ITEM | PRICE |
|---|---|
| **Avgolemeno Soup**<br>Traditional Greek chicken soup with a tangy twist. | **$6.00** |
| **Cauliflower Risotto**<br>Creamy risotto infused with the subtle flavor of cauliflower. | **$6.00** |
| **House Fries**<br>Crispy, flavorful potatoes served as a side dish. | **$4.80** |
| **House Slaw**<br>Crisp shredded cabbage slaw in a light dressing. | **$6.00** |
| **Mashed Pots**<br>Smooth, creamy potatoes. | **$6.00** |

| ITEM | PRICE |
| --- | --- |
| **Onion Rings**<br>Crispy onion slices served as a side dish. | **$7.20** |
| **Roasted Carrots**<br>Freshly roasted carrots. | **$6.00** |
| **Roasted Potatoes**<br>Tender potatoes roasted to perfection. | **$6.00** |
| **Soup Otd**<br>Creamy soup served as a side dish. | **$6.00** |
| **Spinach**<br>Fresh spinach leaves. | **$6.00** |
| **Sweet Tots**<br>Crispy sweet potato bites served as a side dish. | **$6.00** |
| **Tossed Salad**<br>Fresh mixed greens tossed to perfection. | **$6.00** |