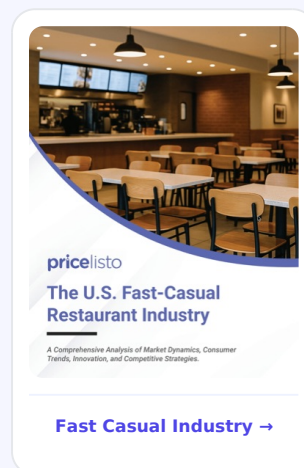




Painted Pony Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Beginnings

ITEM	PRICE
Everything Spiced Ahi Tuna Seared and chilled, thin sliced, chili aioli, avocado, and shaved scallion.	\$15.60
Breaded Mozzarella Hand cut and fried wedges, house marinara, and crispy parsley.	\$10.80
Cheese Curds Poutine Breaded wisconsin curds, demi-glaze, shredded short ribs, and beer cheese drizzle.	\$12.00
Classic Shrimp Cocktail Poached white shrimp, classic cocktail sauce or coconut curry dipping sauce.	\$15.60
Fried Calamari and Olives Lightly fried, crispy capers, house cured olives, and lemon.	\$14.40
Jalapeño Popper Dip Cream cheese, cheddar and mozzarella, roasted hot peppers, bacon, green onion, and warm bavarian pretzels.	\$9.60
Littleneck Clams Drawn butter or beer broth, fresh lemon, crostini.	\$15.60
Pork Belly and Pickles Board Sweet and spicy chili glazed pork belly slabs, house made pickled onions and cucumbers, and cinnamon chipotle chips.	\$13.20
Wings 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 Avocado, hard boiled egg, bleu cheese, pork belly lardons, tomatoes, and chopped greens.	\$13.20
Garden Fresh mix of greens.	\$9.60
Greek Local feta, cucumbers, tomatoes, red onion, kalamata olives, and chopped romaine.	\$10.80
Harvest Sweetened cranberries, glazed pecans, bosc pears, gorgonzola cheese, and harvest greens.	\$10.80
Build Your Own Red sauce or fig jam, mozzarella or cheddar 9.	\$10.80
Fig, Onions, Pork Belly and Gorgonzola Mission fig jam, caramelized onions, and pork belly lardons.	\$16.80
Kalamata, Feta and Spinach Alfredo, tomato, lemon peel, and red onion.	\$15.60
Roasted Tomato and Artichoke Garlic oil, mozzarella blend, and basil pesto.	\$16.80
Short Ribs, Green Onions and Asiago Braised and shredded short ribs, tomato, and beer cheese drizzle.	\$16.80

Hands

ITEM	PRICE
Bistro Burger 8 ounces choice blend, caramelized onions, gorgonzola cheese, fig jam, and brioche bun.	\$16.80

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

Fresh Pasta

ITEM	PRICE
Bolognese Traditional slow-cooked beef, pork and tomatoes, parmesan cheese, and fresh herbs.	\$21.60
Classic Pasta Dishes 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 Creamy alfredo, bacon, peas, and parmesan.	\$21.60
Pasta Putanesca Classic tomato and caper sauce, mixed olives, garlic, roasted peppers, and artichoke hearts.	\$21.60
Seafood Arribiata Calamari, shrimp, scallops, clams, spicy garlic and tomato sauce, toasted fennel, and parmesan cheese.	\$28.80
White Clam Sauce Fresh littlenecks, garlic, white wine broth, virgin oil, and parsley.	\$26.40
Wild Mushroom Ravioli and Short Ribs Porcini mushrooms, shredded braised short ribs, veal demi-glace, light cream, parmesan cheese, and fresh herbs.	\$28.80

Mains

ITEM	PRICE
Fish and Chips Golden ale battered haddock, potatoes, tarter sauce, and house slaw.	\$20.40
Mac and Cheese Cheddar gouda blend, shell pasta add short ribs 8, add pork belly 6.	\$14.40
Norwegian Salmon Fillet Brown sugar and sea salt glaze, sauteed spinach, and cauliflower risotto.	\$36.00
Pan Seared Scallops Pan seared, cracked pepper, white wine, butter and lemon sauce, crispy brussels sprouts, and pork belly.	\$36.00
Rosemary Chicken Parmesan crusted chicken breast, herbed compound butter, shaved brussels, and cauliflower risotto.	\$21.60

ITEM	PRICE
Tuna Livernese Black and blue seared tuna, peppercorn crust, garlic, tomato, capers, olives, and tagliatelle pasta.	\$42.00
Steaks and Chop	
Braised Short Ribs 10 ounces, and veal demi-glace.	\$39.00
Delmonico 14 ounces off-the-bone ribeye, and garlic butter.	\$39.00
New York Strip 12 ounces boneless striploin, and gorgonzola butter.	\$39.00
Pork Rib Chop Duroc pork, brown sugar, and sea salt, and poached pear chutney.	\$36.00
Steak Tips Bourbon and brown sugar marinated, pan seared, caramelized onions, mushrooms, and peppers.	\$36.00
Tenderloin Medallions Sauteed mushrooms, and whiskey demi-glace.	\$42.00
Pony Classics	
Chicken Alexander Breaded chicken breast, white wine, mushrooms, and mozzarella.	\$22.80
Chicken Caruso Breaded chicken breast, shrimp, broccoli, and burgh sauce.	\$26.40
Chicken Parmigiana Breaded chicken breast fillets, mozzarella, tomato sauce, and capellini.	\$22.80
New England Baked Cod Cracker crumbs, white wine and butter roasted cod, choose two sides.	\$24.00
Sides	
Avgolemeno Soup Traditional Greek chicken soup with a tangy twist.	\$6.00
Cauliflower Risotto Creamy risotto infused with the subtle flavor of cauliflower.	\$6.00
House Fries Crispy, flavorful potatoes served as a side dish.	\$4.80
House Slaw Crisp shredded cabbage slaw in a light dressing.	\$6.00
Mashed Pots Smooth, creamy potatoes.	\$6.00
Onion Rings Crispy onion slices served as a side dish.	\$7.20
Roasted Carrots Freshly roasted carrots.	\$6.00

ITEM	PRICE
Roasted Potatoes Tender potatoes roasted to perfection.	\$6.00
Soup Otd Creamy soup served as a side dish.	\$6.00
Spinach Fresh spinach leaves.	\$6.00
Sweet Tots Crispy sweet potato bites served as a side dish.	\$6.00
Tossed Salad Fresh mixed greens tossed to perfection.	\$6.00