

Painted Pony

2 W Saint George Blvd Ste 22 84770-3231 · +14356341700 · Updated: Jan 14, 2026

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DINNER ENTREES 9

BACON WRAPPED DUCK	\$34.00
apple stuffing, celery root puree, cider reduction	
PROSCIUTTO WRAPPED FREE RANGE CHICKEN	\$34.00
house made pappardelle, olive cream sauce, pomegranate glazed carrots	
HANGER STEAK	\$38.00
(the butchers cut) red wine pan sauce, broccolini, truffled ruffles	
BONE IN PORK CHOP	\$35.00
juniper brined chop, blue cheese walnut stuffed pear, sweet corn bread pudding, smoked tomato relish	
PISTACHIO CRUSTED LAMB CHOPS	\$43.00
sweet potato gratin, shaved fennel, pomegranate, mint gelée	
GRASS FED TENDERLOIN	AVAILABLE OPTIONS
patatas bravas, truffle cream sauce, asparagus	
	\$45.00
	Petite: \$39.00
SEARED AHI TUNA	\$35.00
pan-fried noodles, wasabi aioli, edamame, orange mango sauce	
GRASS FED CHARBROILED RIBEYE	\$48.00
stilton fritters, red wine demi, maple bacon creamed brussels sprouts, sunchokes	
BUTTERNUT SQUASH RAVIOLI	\$30.00
sage brown butter, mushroom leek ragout, pine nut crumble	

DINNER SIDES 10

truffled ruffles	\$8.00
stilton fritters	\$8.00
sweet corn bread pudding	\$8.00
macaroni & cheese	\$8.00
herb whipped potatoes	\$8.00
broccolini	\$8.00
asparagus	\$8.00

patatas bravas	\$8.00
sweet potato gratin	\$8.00
blue cheese walnut stuffed pear	\$8.00

SMALL PLATES & APPETIZERS - LUNCH & DINNER MENU 7

Soup Of The Day	\$8.00
Sage Smoked Quail	\$17.00
tamarind glaze, mushroom risotto cake, creamed spinach	
Potato Trout Cakes	\$15.00
two smoked pepper sauces, remoulade	
Phyllo Baked Brie	\$16.00
berry compote, roasted garlic	
Bacon Wrapped Almond Stuffed Dates	\$12.00
stilton blue, port drizzles	
Steamed Mussels	\$16.00
saffron aioli, garlic, fennel, tomatoes	
Parmesan Crusted Asparagus	\$11.00
farm egg aioli	

LUNCH & DINNER SALADS 8

Mixed Greens	\$9.00
toasted walnuts, apples, blue cheese, balsamic vinaigrette	
Gorgonzola Salad	\$11.00
torn lettuces, grapes, walnuts, bacon, pickled onions, croutons	
Beet Salad	\$16.00
sherry vinaigrette, goat cheese beet gateau, candied hazelnuts	
Chopped Caesar	\$10.00
garlic croutons, parmesan frico	
Iceberg Wedge	\$10.00
tomatoes, bacon, bleu cheese dressing	
Green Goddess Salad	AVAILABLE OPTIONS
roasted poblano hummus, greens, feta, avocado, kalamata olives, potato, egg, seeded cracker	\$17.00
	Add Salmon: \$9.00
Ahi Tuna Salad ~ lunch only	\$16.00
wasabi, avocado, wonton, peanut lime dressing	

Cobb Salad ~ lunch only	\$15.00
chicken, kalamata olives, avocado, tomato, egg, bacon, blue cheese	

PONY DESSERTS 7

Seasonal Creme Brulee	\$10.00
Oozy Gooey Chocolate Cake	\$10.00
vanilla bean ice cream, raspberry	
Selection of House Made Sorbets	\$10.00
ask about today's flavors	
White Chocolate Cheesecake Tower	\$10.00
layered between walnut lace cookies with blueberries and raspberry sauce	
Coconut Key Lime Pie	\$10.00
lime custard tart with coconut graham cracker crust	
Seasonal Bread Pudding	\$10.00
Favorites include: raspberry, mexican chocolate, white chocolate banana nut.	
Frozen Lemon Soufflé	\$10.00
strawberry rhubarb sauce, orange shortbread	

COFFEE & COCOA 6

Espresso	AVAILABLE OPTIONS
	\$2.50
	\$4.00
Cappuccino	AVAILABLE OPTIONS
	\$5.50
	\$7.00
Latte	AVAILABLE OPTIONS
	\$5.50
	\$7.00
Hot Chocolate	\$3.50
Irish Coffee	\$10.50
Mexican Coffee	\$10.50

LUNCH MENU 11

Grilled Tenderloin Burger	\$15.00
melted bleu cheese, tomatoes, lettuce, pickled onions, poblano aioli	

Western Patty Melt	\$14.00
rye bread, roasted peppers, onions, pepperjack cheese, chipotle mayo	
Torta Ahogada: Spanish Dip Sandwich	\$14.00
tenderloin, roasted onions, green and red peppers, cotija, guajillo chile dipping sauce	
Rosemary Chicken Sandwich	\$15.00
grilled chicken breast, olive tapenade, roasted sweet peppers, spinach, provolone	
Beef Brisket Panini	\$14.00
pulled brisket, horseradish mayo, caramelized onions, gruyere cheese	
Grilled Portobello Mushroom Sandwich	\$12.00
provolone, avocado, lettuce, tomato, poblano aioli	
Smoked Turkey Club	\$12.00
bacon, avocado, lettuce, tomato, dark wheat roll	
Reuben	\$14.00
corned beef, sauerkraut, swiss cheese, thousand island, rye Sub Turkey = Maggie	
Oven Roasted Meatloaf	\$16.00
whipped potatoes, green beans, port wine mushroom gravy	
Linguine & Clams	\$15.00
littleneck clams, garlic, chili flakes, parsley	
Baked Macaroni and Cheese	\$14.00
sautéed vegetables, sharp cheddar	