

# Piper Food Sensitivity Menu

To better serve our customers with food sensitivities and, in particular, food allergies, we have developed this special menu to enhance your experience at The Piper.



## Gluten Free

### Stella Artois Cidre 5.00

Crisp and refreshing European-style cider made from handpicked apple. Gluten free.

## Starters

### Piper Olives 5.50

Mediterranean olive medley marinated in fresh herbs, evoo and citrus with shaved prosciutto.

### Blackened Scallops 9.50

Natural sea scallops seared in Cajun spices with pink grapefruit salsita, pistachio and spicy honey glaze. \*Celiacs, see server.

### Oyster Choice 8.50

You choose! Baked in the wood oven with creamy spinach, apple and bacon or raw on the half shell with preserved lemon, radish and shallot mignonette.

## Salads

### Leafy Greens 4.00

Leafy baby lettuce tossed with shaved carrot, radish and cucumber with choice of dressing: Simple Balsamic, Honey Sherry or Blue Cheese.

Cider Bacon Bits, add .50.

### Baby Blue Wedge 5.50

Baby iceberg lettuce wedge with smoked blue cheese dressing, pork belly "bits", tart pickled cherries and angel spice.

### Caesar Bowl 5.50

Romaine hearts tossed with creamy Caesar dressing topped with grape tomatoes and shaved Parmigiano Reggiano.

Anchovies, marinated olives or pepperoncini peppers available upon request. Add 50¢ each.

### Dinner Salad Options

Salads available in slightly larger size with:

5 oz. Grilled Chicken, add 5.50

4 oz. Bistro Steak, add 6.50

3 ea. Seared Scallops, add 8.50

3 oz. Seared Salmon, add 8.50

6 oz. Maine Lobster Tail, add 15.50

## Main Plates

### Almond-Fried Walleye 23.50

Great Lakes filets seared in butter with orange, capers and frisée served with string vegetables and Yukon gold puree.

### Oak-Roasted Salmon 23.50

Thick Canadian filet wood-roasted with trumpet mushrooms, pancetta, root vegetable medley and herb citronette.

### Chipotle Pork 17.50

Natural pork tenderloin filets grilled with smoky chipotle rub with tart cherry salsa, grilled scallions, string beans and Yukon gold puree.

### Bistro Steak 19.50

Choice half-pound flat-iron tender char-grilled with leeks, baked potato skins and string beans.

### Piper Filet 23.50/32.50

USDA choice beef tenderloin, 5-oz. filet mignon or 8-oz. center-cut with button mushrooms, baby carrots and chard greens with Yukon gold puree and garlic butter.

### Surf and Turf 32.50

5-oz. petite filet and Maine lobster tail with lemon and parsley.

## Veggie Plate

### Butternut Lasagna 17.50

Ratatouille of seasonal vegetables between layers of roasted butternut squash (lasagna) with fresh herb pesto, pinenuts and roasted red pepper sauce. Vegan \*Goat cheese optional.

## Desserts

### Bourbon Pecan Flan 5.50

Silky, smooth bourbon-vanilla custard with candied pecans and honey.

### Bittersweet Chocolate Cake 5.50

A rich chocolate flourless cake with fresh raspberry sauce.

Specific food allergies must be handled on an individual basis. Please complete an Allergy Alert Card with your server to ensure your safety and avoid any chance of cross contamination.

Thank you.

## Piper Restaurant

2225 South Shore Dr., Macatawa, MI 49434 616-335-5866 PiperRestaurant.com

# Piper Food Sensitivity Menu

## Dairy Free

### Starters

#### **Piper Olives 5.50**

Mediterranean olive medley marinated in fresh herbs, evoo and citrus with shaved prosciutto.

#### **Blackened Scallops 9.50**

Natural sea scallops seared in Cajun spices with pink grapefruit salsa, pistachio and spicy honey glaze.

#### **Chilled Oysters 8.50**

Raw on the half shell with preserved lemon, radish, shallot and micro greens.

### Salads

#### **Leafy Greens 4.00**

Leafy baby lettuce tossed with shaved carrot, radish and cucumber with choice of dressing: Simple Balsamic or Honey Sherry. Cider Bacon Bits, add .50.

#### **Caesar Bowl 5.50**

Romaine hearts tossed with creamy Caesar dressing topped with warm crostini and grape tomatoes.

Anchovies, marinated olives or pepperoncini peppers available upon request. Add 50¢ each.

#### **Dinner Salad Option**

All salads available in a slightly larger size with:

5 oz. Grilled Chicken, add 5.50

4 oz. Bistro Steak, add 6.50

3 ea. Seared Scallops, add 9.50

3 oz. Seared Salmon, add 8.50

6 oz. Maine Lobster Tail, add 15.50

**Specific food allergies must be handled on an individual basis. Please complete an Allergy Alert Card with your server to ensure your safety and avoid any chance of cross contamination. Thank you.**

### Main Plates

#### **Oak-Roasted Salmon 23.50**

Thick Canadian filet wood-roasted with trumpet mushrooms, pancetta with root vegetable medley and herb citronette.

#### **Chipotle Pork 17.50**

Natural pork tenderloin filets grilled with smoky chipotle rub with tart cherry salsa, grilled scallions and string beans.

#### **Crusty Chicken 17.50**

Spice-crust, pan-roasted free-range breast with root vegetable medley, brown mustard sauce and fresh apple relish.

#### **Bistro Steak 19.50**

USDA choice half-pound flat-iron tender char-grilled with button mushroom, baby carrots, string beans and sauce bordelaise.

#### **Piper Filet 23.50/32.50**

USDA choice beef tenderloin, 5-oz. filet mignon or 8-oz. center-cut char grilled with button mushrooms, baby carrots, string beans and sauce bordelaise.

#### **Surf and Turf 32.50**

5-oz. petite filet and Maine lobster tail with lemon and parsley.

### Veggie Plates

#### **Smoky Enchiladas 14.50**

Toasted corn tortillas filled with refried white beans and cilantro with adobo sauce, Spanish black rice and chunky avocado salsa. Vegan

#### **Butternut Lasagna 17.50**

Ratatouille of seasonal vegetables between layers of roasted butternut squash (lasagna) with fresh herb pesto, pinenuts and roasted red pepper sauce. Vegan

### Dessert

#### **Bittersweet Chocolate Cake 5.50**

Rich chocolate flourless cake with fresh raspberry sauce.

**"Ask your server about menu items that are cooked to order or served raw."  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."**

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