

Starters

Piper Olives 5.50

Mediterranean olive medley marinated in rosemary, evoo and citrus with shaved prosciutto and flatbread.

Crispy Critters 7.50

Fresh East Coast calamari rings and tentacles, deep-fried and served on spicy pepper puree with tangy mango.

Goat Toasts 7.50

Rosemary focaccia toasts with goat chèvre brulé, tomato soffrito and **FUSTINI'S 18-year-old balsamic**.

Risotto Royale 8.50

Sautéed trumpet royale mushrooms on butternut risotto with Parmigiano Reggiano, roasted hazelnuts and crisp sage.

Duck Tacos 8.50

Seared breast tenders and corn crepes with scallion, roasted peppers, cilantro and smoked cheddar with spicy pepitas and avocado.

Blackened Scallops 9.50

Natural sea scallops toasted in Cajun spices with pink grapefruit salsa and spicy honey glaze.

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.

Soups and Salads

Piper Gumbo cup 4.50 bowl 6.50

Wild-caught shrimp, andouille sausage, veggies and greens in rich shrimp broth with Cajun spices and dark brown roux.

Dinner Soup cup 3.50 bowl 5.50

An innovative composition of the freshest ingredients, hours of preparation and a big pot.

Leafy Greens 4.00

Leafy baby lettuce tossed with shaved carrot, radish and cucumber with choice of dressing: Simple Balsamic, Honey Sherry, Blue Cheese or Yogurt Ranch. 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 warm crostini, grape tomatoes and shaved Parmigiano Reggiano.

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

Salad and Veggie Plate 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

Small Sides

- Sweet Fries 3.50
- Spicy Fries 3.50
- Grano Risotto 4.50
- Yukon Puree 3.50
- Green Beans 3.50
- Baby Carrots 3.50
- Root Vegetables 4.50
- Button Mushrooms 3.50



Main Plates

Almond-Fried Walleye 23.50

Great Lakes filets crusted in almonds with Yukon gold puree and string vegetables with orange brown butter, capers and frisée.

Oak-Roasted Salmon 23.50

Thick Canadian filet wood-roasted with trumpet mushrooms, pancetta and grano risotto with root vegetables and herb citronette.

Lobster Creole 24.50

Chunks of pan-seared lobster tail, andouille sausage and Creole veggies tossed with fettuccine pasta and creamy lobster sauce.

Chipotle Pork 17.50

Natural pork tenderloin filets grilled with smoky chipotle rub on sweet potato grits with tart cherry salsa, tobacco onions and string beans.

Crusty Chicken 17.50

Spice-crusted, pan-roasted free-range breast with root vegetable medley, cauliflower mash and brown mustard sauce with crisp apple relish.

Bistro Steak 19.50

USDA choice half-pound flat-iron tender char-grilled with leeks, baked potato skins, string beans and sauce bordelaise.

Piper Filet 23.50/32.50

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

Surf and Turf 32.50

USDA Choice 5-ounce filet mignon main plate served with pan-roasted Maine lobster tail with lemon, parsley and garlic crumb.

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**

Mushroom Parmigiano 17.50

Trumpet mushrooms crusted in Parmigiano Reggiano with oven-dried tomato, baby spinach and artichokes on fettuccini pasta with roasted garlic sauce. **Ovo-lacto**

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**

The Piper Pier Room, located on the ground level, accommodates groups up to 135. Call Julie for more information on banquets, parties, meetings and rehearsal dinners. We also do outdoor weddings on the lawn.

"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.

Please inform your server about any special dietary needs or food allergies you may have.

Piper also has a Food Sensitivity Menu for those on gluten-free or dairy-free diets.

Piper proudly serves organic and fair-traded coffees.

Stone Wraps

Wood-stone sandwiches served with veggie giardinere

Pancetta Pork 10.50

Wood-roasted, herb-cured pork belly slices in stone-toasted flatbread with pickled peppers, crisp apple, baby arugula and balsamic vinaigreta.

Tuscan Chicken 10.50

Roasted breast and capicola in stone-toasted flatbread with sautéed mushrooms, red onion, organic spinach and allioli.

Lobster Club 17.50

Maine lobster tail and cider bacon in stone-toasted flatbread with shredded fennel, grape tomato, scallion, frisée and citrus mayonnaise.

Wood Oven Pizzas

Piper pizzas are 10 inches

Piper Supreme 13.50

Pepperoni, sausage, onion, peppers and olive medley with wood-roasted tomato sauce and five-cheese blend.

Lamb Meatball 13.50

Lamb meatball slices, pepperoncini peppers, red onion and wood-roasted tomato sauce with feta cheese and fresh baby arugula.

Pesto Chicken 13.50

Grilled chicken breast, basil pesto, pinenuts and roasted onion on four-cheese sauce with Parmigiano Reggiano.

Veggie Medley 12.50

Our vegetarian pie! Roasted grape tomatoes, garlic and artichoke hearts with sautéed spinach, wood-roasted tomato sauce and goat cheese.

Pig Roast 12.50

Apple wood smoked ham, cider bacon and roasted apple with smoked blue cheese on barbecue glaze with fresh scallion.

BYO Pizza 8.00

Take out a building permit and create your own. BYO pizzas start with our special crust, wood-roasted tomato sauce and five-cheese blend.

Toppings 1.50 each

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| Anchovies | Mushrooms |
| Apples, Roasted | Olives, Green |
| Artichoke | Olives, Medley |
| Arugula | Onions, Red |
| BBQ Sauce | Onions, Roasted |
| Bacon | Parmigiano Reggiano |
| Basil Pesto | Pepperoni |
| Capicola | Peppers, Green |
| Cheese, Feta | Peppers, Italian |
| Cheese, Goat | Peppers, Red Roasted |
| Cheese, Smoked Blue | Pineapple |
| Chicken, Grilled | Pinenuts |
| Garlic, Fresh | Sausage, Italian |
| Garlic, Roasted | Spinach, Sautéed |
| Ham, Smoked | Tomatoes, Roasted |
| Lamb Meatballs | Tomatoes, Sundried |

