

## Starters

### Piper Olives 6.50

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

### Crusty Critters 8.50

Wild-caught shrimp and 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**.

### Duck Tacos 8.50

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

### Tuna Crudo 9.50

Fresh albacore tuna seared very rare with toasted cumin spice sliced on marinated white beans with grilled vegetable confetti.

### Blackened Scallops 10.50

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

### Lobster Spuds 10.50

Gold potato shell filled with Maine lobster tail meat, potato puree and apple bacon lardons with leek butter.

## 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.

### Tuscan Chef Salad 14.50

Grilled **natural** chicken breast and premium prosciutto with baby arugula, farro, sweet onion, grape tomato and pickled peppers with Meyer lemon vinaigrette, pecorino Romano and **FUSTINI'S 18-year balsamic**.

### Leafy Greens 4.00

A medley of crisp lettuce hearts with shaved fennel, radish and cucumber with choice of dressing: Balsamic, Honey Sherry, Blue Cheese or Creamy Herb.

### 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.

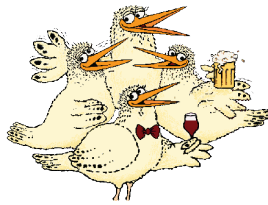
Anchovies, pepperoncini peppers or marinated olives available upon request. Add 50¢ each.

### 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
- 5 ea. Wild Shrimp, add 6.50
- 2 oz. Seared Rare Tuna, add 8.50
- 3 ea. Seared Scallops, add 9.50

**"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.**



## 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 leeks.

### Fire-Grilled Trout 21.50

Locally raised rainbow trout with baby arugula, pancetta and pickled lemon on grano risotto with baby carrots and pearl onion.

### Heritage Pork 19.50

Pan-roasted **Duroc** rack chop with red grapes, shallot and thyme with stone-ground grits and green beans.

### Creole Scampi 23.50

Blackened wild-caught jumbo shrimp and andouille sausage with creole veggies and tagliatelle pasta with creamy sauce.

### Mango Chicken 19.50

Natural wood-roasted breast with spicy pickled mango, roasted sweet onion, red peppers and cilantro with couscous and green beans.

## Steak Plates

**All served with fingerling potatoes, string beans, red wine glaze and choice of mushroom medley, toasted Vidalia onion or smoked blue cheese.**

### Bistro Steak 19.50

Choice half-pound flat-iron tender grilled with char-spice crust.

### Prime Sirloin 24.50

Fire-grilled half-pound USDA prime top sirloin finished with black sea salt flakes.

### Thick Strip 29.50

Natural hand-cut 12-ounce New York strip rubbed with smoked black pepper.

### Piper Filet 29.50/20.50

Choice 8-ounce center-cut tenderloin or 5-ounce petite filet with chicory spice blend.

### Surf and Turf 29.50

5-oz. petite filet and Maine lobster tail with leek butter.

## Veggie Plates

### Taco Platter 16.50

Grilled vegetables, refried beans and fresh cilantro with soft griddle crepes, Spanish black rice and avocado salsa. **Ovo-lacto**

### Mushroom Primavera 16.50

Roasted mushroom medley, grape tomato, fennel, baby spinach and tagliatelle with lemon oil, garlic crumb and shaved pecorino Romano. **Ovo-lacto**

### Fried Tomatoes 14.50

Fried heirloom tomato slices on black garlic couscous with toasted sweet corn salad, chili spiked yogurt and grilled flatbreads. **Ovo-lacto**

## Small Sides

- Garlic Bread 3.50
- Sweet Fries 3.50
- Spicy Fries 3.50
- Yukon Puree 3.50
- Fingerling Potatoes 4.50
- String Beans 4.50
- Sautéed Mushrooms 3.50

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.

18% gratuity added to groups of 6 or more.

## Stone Wraps

Wood-stone sandwiches served with pickled veggies

### Italian Sausage 9.50

Spicy-sweet, skinless sausage links with sweet peppers, onions and arugula wrapped in stone-roasted flatbread with balsamic vinaigrette.

### Garlic Chicken 9.50

Natural boneless breast with whole garlic, sundried tomato and baby spinach wrapped in stone-roasted flatbread with lemon-garlic oil.

### Lobster Roll 16.50

Maine lobster meat, sweet corn, fennel, peppers, scallion and cilantro wrapped in stone-roasted flatbread with citrus mayo.

## Wood Oven Pizzas

### Piper Supreme 13.50

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

### Cheese Head 12.50

Wisconsin goat cheese, roasted grape tomatoes and spinach with wood-roasted tomato sauce and five-cheese blend.

### Pesto Chicken 13.50

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

### Tuscan Tomato 13.50

Local heirloom tomato slices, house pancetta, shaved garlic and pickled peppers with four-cheese sauce and Parmigiano Reggiano.

### Smoky Sausage 12.50

Smoked blue cheese, Italian sausage and roasted sweet onion with wood-roasted tomato sauce.

### 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

Anchovies	Olives, Medley
Andouille	Onions
Artichoke	Onions, Roasted
Arugula	Pancetta
Bacon	Parmigiano Reggiano
Basil	Pepperoni
Basil Pesto	Peppers, Green
Cheese, Feta	Peppers, Italian
Cheese, Goat	Peppers, Red Roasted
Cheese, Smoked Blue	Pineapple
Chicken, Grilled	Pinenuts
Garlic, Fresh	Portobellos
Garlic Oil	Sausage, Italian
Garlic, Roasted	Spinach, Sautéed
Ham, Smoked	Tomato, Slices
Mushrooms	Tomatoes, Roasted
Olives, Green	Tomatoes, Sundried

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.

Piper Restaurant

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

PiperRestaurant.com

