

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

Crispin Natural Hard Apple Cider 5.00

Cider is smoothed with pure apple juice, honey and/or maple syrup. Gluten free.

Starters

Piper Olives 6.50

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

Blackened Scallops 10.50

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

Lobster Spuds 10.50

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

Tuna Crudo 9.50

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

Salads

Leafy Greens 4.00

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

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

5 ea. Wild Shrimp, add 6.50

2 oz. Seared Rare Tuna, add 8.50

3 ea. Seared Scallops, add 9.50

Tuscan Chef Salad 14.50

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

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

Almond-Fried Walleye 23.50

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

Fire-Grilled Trout 21.50

Locally raised rainbow trout with Yukon gold puree, baby arugula, pancetta and pickled lemon with Parmigiano Reggiano, baby carrots and pearl onion.

Heritage Pork 19.50

Pan-roasted Duroc rack chop with red grapes, shallot, thyme and fingerling potatoes with green beans.

Mango Chicken 19.50

Natural wood-roasted breast with spicy pickled mango, roasted sweet onion, red peppers and cilantro with 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 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 Piper spice blend.

Surf and Turf 29.50

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

Desserts

Rum Vanilla Caramel Flan 5.50

Rich, smooth, silky vanilla custard served in rum caramel sauce.

Bittersweet Chocolate Cake 5.50

A rich chocolate flourless cake with fresh raspberry sauce.

Cocoa Panna Cotta 5.50

Milk chocolate panna cotta with salted-maple caramel and raspberries.

Piper Restaurant

2225 South Shore Dr., Macatawa, MI 49434

616-335-5866

PiperRestaurant.com

Piper Food Sensitivity Menu

Dairy Free

Starters

Piper Olives 6.50

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

Crusty Critters 8.50

Wild-caught squid, both rings and tentacles, deep-fried served with tangy lemon mayonnaise.

Blackened Scallops 10.50

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

Tuna Crudo 9.50

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

Salads

Leafy Greens 4.00

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

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

5 ea. Wild-Caught Shrimp, add 6.50

2 oz. Seared Rare Tuna, add 8.50

3 ea. Seared Scallops, add 9.50

Tuscan Chef Salad 14.50

Grilled natural chicken breast and premium prosciutto with baby arugula, sweet onion, grape tomato and pickled peppers with Meyer lemon vinaigrette and Fustini's 18-year balsamic.

Main Plates

Fire-Grilled Trout 21.50

Locally raised rainbow trout with fingerling potatoes, baby arugula, pancetta and pickled lemon with baby carrots and pearl onion.

Heritage Pork 19.50

Pan-roasted Duroc rack chop with red grapes, thyme and shallot with fingerling potatoes and green beans.

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, or toasted Vidalia onion.

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 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 Piper spice blend.

Veggie Plates

Mushroom Primavera 16.50

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

Dessert

Bittersweet Chocolate Cake 5.50

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.

"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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