

**EMAIL** Print this menu and present to your server when ordering.  
**CLUB** Special email club summertime offer: order 2 four course dinners from this  
**MEMBERS** prix fix menu and select your favorite steak package to grill at home for \$27.95

**(A \$60 value - four 10oz. KC Strip, four 10oz. Ribeye Steak or four 6oz. Filet Mignon)**

## PIERPONT'S SMALL PLATES

*Small Plates not valid with any other discount and not available for groups over twelve.*

### FIVE COURSE TASTING ~ \$45<sup>95</sup> PER PERSON

*Choose one plate from each category. A \$59.65 value.*

WINE PAIRING AVAILABLE ~ A SUPPLEMENT OF \$25

### FOUR COURSE TASTING ~ \$29<sup>95</sup> PER PERSON

*Choose one plate from Act III or IV and another plate from every other category. A \$39.65 value.*

WINE PAIRING AVAILABLE ~ A SUPPLEMENT OF \$20

#### ACT I

JUMBO LUMP CRAB CAKE ..... \$6.95  
 Grilled tomato-mustard sauce

PRINCE EDWARD ISLAND MUSSELS ..... \$5.50  
 Steamed in white wine with tomatoes and garlic

LOBSTER FIRECRACKERS ..... \$6.50  
 Crispy fried lobster and corn spring rolls with guacamole

BEEF CARPACCIO MODENESE ..... \$5.95  
 Thin slices of seared rare beef tenderloin, spinach, Parmigiano-Reggiano, red onion white truffle oil and age balsamic

FLASH-FRIED CALAMARI ..... \$5.50  
 Parmigiano-Reggiano cheese, fried spinach, smoked tomato coulis and horseradish cream

#### ACT II

PIERPONT'S SALAD ..... \$4.25  
 Spring greens, crispy root vegetables, English cucumbers, grape tomatoes and roasted shallot vinaigrette

CLASSIC CAESAR SALAD ..... \$4.25  
 Caesar dressing, croutons and parmesan crisp

WESTPORT WEDGE ..... \$4.00  
 Iceberg wedge, creamy lemon-parmesan dressing, applewood smoked bacon and chives

PINEAPPLE SALAD ..... \$4.50  
 Baby greens, grilled pineapple, crispy Prosciutto di Parma chips and Chianti vinaigrette

SPINACH SALAD ..... \$4.50  
 Shaved red onion, grape tomatoes, button mushrooms, hard-boiled eggs and warm Dijon-bacon vinaigrette

BLUE CRAB-SWEET CORN BISQUE ..... \$4.75  
 Jumbo lump crabmeat and parsley oil

ROASTED RED PEPPER & TOMATO SOUP ..... \$4.00  
 Parmigiano-Reggiano croutons

#### ACT III

CUMIN DUSTED HALIBUT ..... \$17.00  
 Jumbo prawns, roasted poblano and orange butter, celery root and jicama slaw

GRILLED ATLANTIC SALMON\* ..... \$16.00  
 Roasted potatoes, asparagus and citrus-tomato beurre blanc

LOBSTER BOUILLABAISSE ..... \$20.00  
 Half lobster tail, shrimp, scallop, mussels, white fish, chardonnay stewed tomatoes and garlic toast

GRILLED CHICKEN LYONNAISE ..... \$14.00  
 Six-ounce chicken breast, roasted garlic, gnochhi, forest mushrooms, spinach and caramelized onion sauce

PORTABELLA NAPOLEAN ..... \$14.00  
 Portabella cap, spinach, mushrooms, artichokes, asparagus, herbed risotto and roasted red pepper sauce

#### ACT IV

FILET AU POIVRE\* ..... \$18.00  
 Asparagus, whipped potatoes and cabernet sauce

FILET PIERPONT\* ..... \$19.00  
 Blue cheese cream, balsamic reduction, baby green beans and whipped potatoes

VEAL PRIMAVERA\* ..... \$16.00  
 Veal medallions, broccoli rapine, tomato, forest mushrooms and linguine

NEW ZEALAND LAMB CHOPS\* ..... \$20.50  
 Roasted Yukon gold potatoes, cannellini beans, Swiss chard and tart cherry-balsamic reduction

FILET OSCAR\* ..... \$22.00  
 Blue crab, smoked tomato béarnaise, asparagus and whipped potatoes

*\* Contains or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*\*\* Contains tree nuts and/or peanuts.*

#### ACT V

FLOURLESS CHOCOLATE TORTE\*\* ..... \$5.95  
 Earl grey cheery geels, brandied cream and lace cookie

WHITE CHOCOLATE BREAD PUDDING ..... \$5.50  
 Melba sauce, spiced peaches and white chocolate ganache

CHOCOLATE CARAMEL PEANUT BUTTER TART\*\* ..... \$5.95  
 Fried plantains, apricot coulis and banana lassi

VANILLA BEAN CRÈME BRÛLÉE\*\* ..... \$5.25  
 Drunken apricots and fresh berries

CHERRY & APRICOT CROSTATA\* ..... \$5.95  
 Vanilla caramel cherries and apricots, almond streusel, toffee sauce and blueberry preserves

DESSERT SPECIAL ..... MKT

{DAILY FROM 5 PM - CLOSE ~ NOT OFFERED ON HOLIDAYS ~ PLEASE ALLOW AT LEAST 2 HOURS FOR A FULL TASTING}