



STARTERS

SMOKED SALMON MOUSSE
Thai chili, cream cheese and lavosh \$9.95

LUMP CRAB CAKES
Curried celery root and apple \$12.95

PRINCE EDWARD ISLAND MUSSELS
Steamed in white wine with tomatoes and garlic \$8.95

ROASTED BEET CARPACCIO
Duck confit, pickled candy onions, baby arugula and cider vinaigrette \$10.95

CRISPY FRIED CALAMARI
Spinach and smoked tomato-horseradish sauce \$8.95

RISOTTO OF THE DAY
Chef's Selection \$9.95

SOUPS

BLUE CRAB & SWEET CORN BISQUE
Crab meat, parsley oil and sweet red pepper \$6.95

SOUP OF THE DAY
Market Price

SALADS

CLASSIC CAESAR SALAD
Creamy Caesar dressing, croutons and parmesan crisp \$6.75

WESTPORT WEDGE
Iceberg wedge, creamy lemon-parmesan dressing, applewood smoked bacon,
grape tomatoes and chives \$6.25

WALNUT & PEAR SALAD
Baby greens, Maytag blue cheese, red onion, candied walnuts and balsamic vinaigrette \$6.95

SPINACH SALAD AMERICANA
Red onion, grape tomatoes, button mushrooms, hard boiled egg
and warm bacon-Dijon vinaigrette \$6.95

PIERPONT'S SALAD
Field greens, crispy root vegetables, English cucumbers, grape tomatoes
and roasted shallot vinaigrette \$6.75



Join Us For

Wine Lover's Sunday

ALL BOTTLES OF WINE

DISCOUNTED 25-50%

every Sunday

OWNER
Rod Anderson

GENERAL MANAGER
Todd Brooks

CHEF
Patrick Williams

PREMIUM STEAKS

All of our Premium Steaks come with your choice of one house side item

STEAKS ARE TOPPED WITH MELTED BALSAMIC & ORANGE BUTTER

FILET MIGNON*
7oz. \$29.95 / 10oz. \$38.95

KANSAS CITY STRIP*
12oz. \$29.95 / 16oz. \$36.95

RIBEYE*
12oz. \$28.95 / 16oz. \$35.95

STEAK ENHANCEMENTS

Cabernet Sauce / Blue Cheese Cream / Béarnaise / Smoked Tomato Béarnaise
May be added for a \$2 supplement

au Poivre \$5 / Oscar \$7 / Pierpont \$4 / Lobster Tail \$15

HOUSE SIDE ITEMS - \$4

Roasted Garlic Whipped Potatoes / Yukon Gold Smashed Potato Cake with Fontina / Parmesan Steak Fries
Bourbon Sweet Potatoes / Guinness Stout Onion Rings / Sautéed Forest Mushrooms / 5-Spice Creamed Corn
Creamy Spinach / Sherry & Bacon Braised Green Beans / Risotto of the Day

ENTREES

Enjoy a *Small Plate* appetizer, soup or salad **and** dessert with any entree for a \$10 supplement

MUSCOVY DUCK BREAST

Sweet potato and maple mousseline, duck confit, baby arugula and tart cherry Zinfandel reduction \$24.95

SLOW BRAISED BEEF SHORT RIBS

Roasted garlic whipped potatoes, parsnips, brussels sprouts, forest mushrooms and cabernet jus \$22.95

FILET OSCAR

7oz. filet mignon, lump blue crab meat, roasted garlic whipped potatoes,
asparagus and smoked tomato béarnaise \$36.95

SMOKED PORK CHOP

Bourbon sweet potatoes and burgundy apple butter \$20.95

SAUTÉED SKATE WING

Yukon Gold smashed potato cake with fontina and 5 spice creamed corn \$20.95

PECAN CRUSTED WILD STRIPED BASS

Butternut squash-apple cider puree and spinach risotto \$24.95

GRILLED ATLANTIC SALMON*

Roasted garlic whipped potatoes and lemon butter sauce \$21.95

MONKFISH BOUILLABAISSE

Jumbo shrimp, mussels, white fish, chardonnay stewed tomatoes and garlic toast \$28.95

PAN ROASTED CHICKEN CACCIATORE

Chicken breast, smashed Yukon gold and fontina potato cake, summer squash,
garlic stewed tomatoes and tart cherry balsamic reduction \$19.95

EGGPLANT & GOAT CHEESE LASAGNA

Roasted red peppers, portabella mushrooms, spinach and citrus-tomato buerre blanc \$16.95

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



FOR YOUR CONVENIENCE, 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE