



STARTERS

ROASTED SCALLOPS

Dehydrated Nicoise olives, rosemary oil, and garlic confit \$11.95

LUMP CRAB CAKES

Grilled tomato Dijon \$12.95

PRINCE EDWARD ISLAND MUSSELS

Steamed in white wine with tomatoes and garlic \$8.95

BEEF CARPACCIO MODENESE

Red onion, Parmigiano-Reggiano, aged balsamic, and white truffle oil \$10.95

CRISPY FRIED CALAMARI

Spinach and smoked tomato-horseradish sauce \$8.95

CHICKEN STUFFED MUSHROOMS

Campo Lindo chicken confit, roasted red peppers, bacon, and fontina cheese \$9.95

ROASTED VEGETABLE EMPANADAS

Poblano, red pepper, onion, forest mushrooms, and goat cheese \$10.95

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

BUTTER LETTUCE SALAD

Pickled sweet onions, Maytag blue cheese, applewood bacon, grape tomatoes, and creamy sage vinaigrette \$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



ALL BOTTLES OF WINE

DISCOUNTED 25-50%

every Sunday

OWNER
Rod Anderson

GENERAL MANAGER
Oscar Espinoza

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

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

ENTREES

Enjoy a Small Plate appetizer, soup or salad, and dessert with any entree for a \$12 supplement

LOBSTER AND SCALLOPS THERMIDOR
Asparagus and roasted garlic whipped potatoes \$34.95

SLOW BRAISED BEEF SHORT RIBS
Roasted garlic whipped potatoes, parsnips, Brussels sprouts,
forest mushrooms, and cabernet jus \$22.95

PEPPERCORN DUSTED AHI TUNA
Jasmine rice, oyster mushrooms, celery root puree, wasabi cream, and ponzu \$27.95

GRILLED BONELESS PORK CHOP
Capocollo, spinach, and fontina cheese stuffed, with roasted Yukon gold potatoes \$20.95

CRISPY FRIED SKATE WING
Andouille sausage and poblano jambalaya \$20.95

ROAST IDAHO TROUT
Blue crab, roasted Yukon gold potatoes, asparagus, and sherry cream \$24.95

GRILLED ATLANTIC SALMON*
Roasted garlic whipped potatoes and lemon butter sauce \$21.95

MONKFISH BOUILLABAISSE
Jumbo shrimp, mussels, chardonnay stewed tomatoes, and garlic toast \$28.95

STUFFED CAMPO LINDO CHICKEN
Forest mushrooms duxelles stuffing, roasted garlic whipped potatoes,
asparagus, and cognac pan jus \$20.95

EGGPLANT & GOAT CHEESE LASAGNA
Roasted red peppers, portabella mushrooms, spinach,
and citrus-tomato bierre blanc \$16.95

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

*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.