



STARTERS

LUMP CRAB CAKE

Spicy green cabbage slaw \$6.95

PRINCE EDWARD ISLAND MUSSELS

Steamed with tomatoes, garlic, white wine and herbs \$4.50

CRISPY FRIED CALAMARI

Peperoncini, carrots and smoked tomato-horseradish sauce \$4.95

BEEF CARPACCIO MODENESE

Thin slices of seared rare beef tenderloin, baby arugula, Parmigiano-Reggiano, red onion, white truffle oil and aged balsamic \$4.50

SOUPS

BLUE CRAB & SWEET CORN BISQUE

Crab meat, parsley oil and sweet red pepper Cup \$3.95 / Bowl \$7.50

SOUP OF THE DAY

Market Price

SALADS

CLASSIC CAESAR SALAD

Creamy Caesar dressing, croutons and parmesan crisp Petite Salad \$3.75 / Entree Salad \$6.75

WESTPORT WEDGE

Iceberg wedge, creamy lemon-parmesan dressing, applewood smoked bacon, grape tomatoes and chives Petite Salad \$3.50 / Entree Salad \$6.25

PINEAPPLE & PROSCIUTTO SALAD

Baby greens, grilled pineapple, crispy Prosciutto di Parma chips, Chianti vinaigrette and tart cherry balsamic reduction Petite Salad \$3.95 / Entree Salad \$6.95

SPINACH SALAD AMERICANA

Red onion, grape tomatoes, button mushrooms, hard boiled egg and warm bacon-Dijon vinaigrette Petite Salad \$3.95 / Entree Salad \$6.95

PIERPONT'S SALAD

Field greens, crispy root vegetables, English cucumbers, grape tomatoes and roasted shallot vinaigrette Petite Salad \$3.75 / Entree Salad \$6.75

SALAD ENHANCEMENTS

The following items are available to add to any salad:

Broiled Chicken \$4.45 / Broiled Salmon \$4.95 / Sliced Beef Tenderloin* \$5.95 / Fried Calamari \$4.25 / Poached Shrimp \$2.25 each



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

~ Daily Special Features ~

TUESDAY

LOBSTER SALAD SANDWICH

On brioche with Pierpont's side salad \$10.95

WEDNESDAY

HOT HAM & CHEESE

Sauteed ham, fontina cheese, broccoli and honey mustard on toasted brioche with parmesan steak fries \$7.95

THURSDAY

BBQ BRISKET SANDWICH

Cheddar cheese, Pierpont's barbecue sauce and parmesan steak fries \$7.95

FRIDAY

FRIED COD SANDWICH

Spicy cole slaw, tartar sauce and parmesan steak fries \$7.95

ENTREE SALADS

BLACKENED CHICKEN COBB SALAD

Romaine and iceberg, chopped egg, grape tomatoes, white cheddar, avocado, applewood bacon and ranch dressing \$11.95

SEAFOOD SALAD

Shrimp, scallops, lobster, wonton chips, Pierpont's greens, cucumbers, grape tomatoes and ginger-cilantro vinaigrette \$13.95

SANDWICHES

Served with parmesan steak fries

add any of our petite salads or a cup of soup for \$3

PIERPONT'S STEAKBURGER

Broiled ground steak, lettuce, tomato, pickle and onion \$5.95
add cheddar cheese \$.50 / add Maytag cheese \$.90 / add gruyere cheese \$.75
add applewood smoked bacon \$1.00

PORTABELLA CIABATTA

Portabella mushrooms, roasted red peppers, spinach, sliced red onions, goat cheese and basil pesto \$8.95

DIJON CHICKEN

Brown sugar and Dijon glazed grilled chicken breast, applewood smoked bacon and gruyere cheese on ciabatta \$8.95

PHILLY CHEESESTEAK ITALIANO

Shaved beef, caramelized onions, sweet peppers and fontina cheese fondue \$9.95

LUMP CRAB CAKE MELT

Cheddar cheese, applewood smoked bacon and sweet corn relish on garlic toast \$12.95

TASTY B.E.A.S.T.

Applewood smoked Bacon, fried Egg, Avocado, Spinach, Tomato and sun-dried tomato mayonnaise on ciabatta \$7.95

~ Entrees ~

Add any of our petite salads or a cup of soup for \$3

PASTAS

CHICKEN & PROSCIUTTO FILLED TORTELLINI

White truffle cream sauce, sun-dried tomatoes and spinach \$10.95

SALMON PENNE

Artichoke hearts, forest mushrooms, tomatoes and spicy vodka cream \$10.95

LINGUINE PRIMAVERA

Forest mushrooms, tomato, zucchini and yellow squash \$8.95

SHRIMP SCAMPI LINGUINE

Nicoise olives, grape tomatoes, fresh basil, lemon, white wine and garlic butter \$13.95

GEMELLI & SMOKED CHICKEN

Pasta braids, roasted red peppers, goat cheese and basil pesto \$9.95

CAMPO LINDO CHICKEN & NOODLES

Hearty American classic \$6.95

STEAKS

KANSAS CITY FRIED STEAK

Roasted garlic and andouille sausage cream, baby green beans and whipped potatoes \$8.95

TOP SIRLOIN*

Broiled seven ounce cut topped with melted balsamic & orange butter with parmesan steak fries \$9.95

RIBEYE*

Broiled eight ounce cut topped with melted balsamic & orange butter with parmesan steak fries \$12.95

KANSAS CITY STRIP*

Broiled eight ounce cut topped with melted balsamic & orange butter with parmesan steak fries \$12.95

SEAFOOD & FOWL

FISH N' CHIPS

Pale Ale battered white cod served with tartar sauce and parmesan steak fries \$9.95

SAUTEED ATLANTIC SALMON*

Roasted garlic whipped potatoes and 5-spice cream corn \$12.95

PAN ROASTED CHICKEN CACCIATORE

Chicken breast, roasted garlic whipped potatoes, summer squash, braised tomatoes and tart cherry-balsamic reduction \$13.95

FRIED CHICKEN TENDERS

Parmesan steak fries \$7.50

STEWES

SAN FRANCISCAN

Shrimp, lobster, mussels, white fish and chardonnay stewed tomatoes \$13.95

BURGUNDY BEEF

Braised beef tips, mushrooms, pearl onions, baby carrots and Yukon gold potatoes \$9.95

DESSERT

Finish your meal with any of the following desserts for \$4

GRAND MARNIER CHEESECAKE WITH STRAWBERRY COULIS / DUET OF SORBET OR ICE CREAM
VANILLA BEAN CREME BRULEE / WHITE CHOCOLATE BRIOCHE BREAD PUDDING

BEVERAGES

SODA \$2.50

Coke
Diet Coke
Sprite
Pibb Xtra

ICED TEA \$2.50

HOT DRINKS \$2.50

Hot Tea
Coffee

BOTTLED WATER

Acqua Panna
San Pellegrino
Small \$2.75 / Large \$4.25

BOTTLED TEA \$4.25

Pomegranate Green Tea
Passion Fruit Green Tea
Ginger Peach Decaf
Raspberry Quince

ITALIAN CREAM SODAS \$4

Peach
Raspberry
Cherry
Hazelnut
Mandarin Orange
Grape
Strawberry
Mango Lime
Caramel
Lemon
Melon
Banana
White Chocolate
Dark Chocolate



~ Wines by the Glass ~

WHITE WINE

SPARKLING

#800 Korbel - Brut Rosé, California

Citrus and strawberry \$9.00 glass / \$34.00 bottle

#801 Roederer Estate - Anderson Valley Brut

Apple, orange and toast \$10.25 glass / \$39.00 bottle

CHARDONNAY

#802 14 Hands - Columbia Valley, Washington

Crisp green apple \$6.00 glass / \$22.00 bottle

#803 Alexander Valley Vineyards - California

Lush apple and pear, medium oak \$9.00 glass / \$34.00 bottle

#804 Kim Crawford "Unoaked" - Marlborough, New Zealand

Pineapple and tropical fruit \$10.50 glass / \$40.00 bottle

OTHER WHITES

#805 Hogue, Riesling - Columbia Valley, Washington

Peach and pear \$7.00 glass / \$26.00 bottle

#806 Seven Daughters, Blend - California

Fruity and fun \$8.00 glass / \$30.00 bottle

#807 Montevina, Pinot Grigio - Amador, California

Citrus and crisp apple \$7.00 glass / \$26.00 bottle

#810 Seaglass, Sauvignon Blanc - Santa Barbara, California

Tropical fruit and bright citrus \$7.00 glass / \$26.00 bottle

ROSÉ

#827 Montevina, White Zinfandel - California

Strawberry and sweet raspberry \$6.25 glass / \$23.00 bottle

#828 Valley of the Moon, Sangiovese Rosé - Sonoma

Raspberry, cherry and strawberry jam \$8.50 glass / \$32.00 bottle

RED WINE

CABERNET SAUVIGNON

#812 Montevina - California

Black cherry, vanilla and spicy oak tones \$7.00 glass / \$26.00 bottle

#813 Sebastiani - Sonoma County

Silky tannins, blackberry and toasty oak \$9.00 glass / \$34.00 bottle

#814 Charles Krug, Yountville - Yountville, Napa

Roses, cherry, cocoa and coffee \$13.00 glass / \$50.00 bottle

#829 Hess, Mendocino, Lake County - Napa County

Fruity aromas of red cherry, ripe tannins \$9.00 glass / \$34.00 bottle

MERLOT

#811 Montevina - California

Ripe berry, jammy currant \$7.00 glass / \$26.00 bottle

#815 Chateau St. e Michelle - Columbia Valley, Washington

Great structure, dark red fruit and cola \$9.00 glass / \$34.00 bottle

#816 Franciscan - Napa Valley

Black cherry, clove and oak \$11.00 glass / \$42.00 bottle

PINOT NOIR

#852 Hob Nob - France

Black cherry and red berries \$7.00 glass / \$26.00 bottle

#817 Parker Station - Santa Barbara County

Cherry, vanilla and a bit of toast \$7.50 glass / \$28.00 bottle

#818 Sebastiani - Sonoma County

Cherry, strawberry and firm tannins \$10.50 glass / \$40.00 bottle

OTHER REDS

#819 Alexander Valley Vineyards, Temptation, Zinfandel - CA

Plum Bing cherries and cocoa \$7.50 glass / \$28.00 bottle

#820 Coppola Directors Cut, Zinfandel - Sonoma

Rum raisin and strawberry jam \$11.00 glass / \$42.00 bottle

#821 Marietta, Old Vine, Zin Blend - California

Black plum and smokey spice \$8.75 glass / \$33.00 bottle

#822 Montevina, Syrah - Amador, California

Violets, blackberries and pepper \$7.00 glass / \$26.00 bottle

#824 Rosemount, Shiraz - Mudgee, Australia

Blueberry jam and pepper \$7.00 glass / \$26.00 bottle

#825 Elsa, Malbec - Mendoza, Argentina

Ripe plum and jammy berry \$9.00 glass / \$34.00 bottle

#826 Concannon Petite Sirah - Central Coast, California

Ripe fruit and toasty oak \$8.00 glass / \$30.00 bottle



Wine Doggy Bags

TAKE YOUR UNFINISHED BOTTLE OF WINE HOME