



STARTERS

LUMP CRAB CAKE
Grilled tomato Dijon \$7.25

PRINCE EDWARD ISLAND MUSSELS
Steamed with tomatoes, garlic, white wine, and herbs \$4.95

ROASTED VEGETABLE EMPANADA
Poblano, red pepper, onion, forest mushrooms, and goat cheese \$5.50

CRISPY FRIED CALAMARI
Spinach and smoked tomato-horseradish sauce \$4.95

BEEF CARPACCIO MODENESE
Red onion, Parmigiano-Reggiano, aged balsamic, and white truffle oil \$6.95

SOUPS

BLUE CRAB & SWEET CORN BISQUE
Crab meat, parsley oil, and sweet red pepper Cup \$3.95 / Bowl \$6.95

SOUP OF THE DAY
Market Price

SALADS

CLASSIC CAESAR SALAD
Creamy Caesar dressing, croutons, and parmesan crisp Petite Salad \$3.95 / Entree Salad \$6.75

BUTTER LETTUCE SALAD
Pickled sweet onions, Maytag blue cheese, applewood bacon, grape tomatoes,
and creamy sage vinaigrette Petite Salad \$3.75 / Entree Salad \$6.25

WALNUT & PEAR SALAD
Baby greens, Maytag blue cheese, red onion, candied walnuts, and balsamic vinaigrette
Petite Salad \$4.25 / Entree Salad \$6.95

SPINACH SALAD AMERICANA
Red onion, grape tomatoes, button mushrooms, hard boiled egg,
and warm bacon-Dijon vinaigrette Petite Salad \$4.25 / Entree Salad \$6.95

PIERPONT'S SALAD
Field greens, crispy root vegetables, English cucumbers, grape tomatoes,
and roasted shallot vinaigrette Petite Salad \$3.95 / 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

OWNER
Rod Anderson

GENERAL MANAGER
Oscar Espinoza

CHEF
Patrick Williams

~ *Chef's Weekday Special* ~

TWO COURSE LUNCH / \$15

ASK YOUR SERVER ABOUT TODAY'S OFFERING

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 \$6.95
add cheddar cheese \$.50 / add Maytag cheese \$.90 / add gruyere cheese \$.75
add applewood smoked bacon \$1.00

CRISPY FRIED COD

Spicy cole slaw and Pierpont's tartar sauce on potato bun \$8.95

PORTABELLA FOCACCIA

Portabella mushrooms, roasted red peppers, spinach, 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 focaccia \$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

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



Join Us For



ALL BOTTLES OF WINE

DISCOUNTED 25-50%

every Sunday

STEAKS

KANSAS CITY FRIED STEAK

Roasted garlic and andouille sausage cream, baby green beans,
and whipped potatoes \$9.95

BACON WRAPPED TENDERLOIN*

Roasted garlic whipped potatoes, green beans, and cabernet sauce
Single \$11.95 / Twin \$16.95

RIBEYE*

Broiled eight ounce cut topped with melted balsamic & orange butter
with parmesan steak fries \$13.95
larger cuts available upon request - please ask your server

KANSAS CITY STRIP*

Broiled eight ounce cut topped with melted balsamic & orange butter
with parmesan steak fries \$12.95
larger cuts available upon request - please ask your server

ENTREES

CHICKEN CASSEROLE

Yukon gold potatoes, artichokes, forest mushrooms, lemon,
and tarragon, with Pierpont's side salad \$9.95

FISH N' CHIPS

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

MEATLOAF

Cabernet jus, roasted garlic whipped potatoes, and green beans \$8.95

SAUTEED ATLANTIC SALMON*

Roasted garlic whipped potatoes, asparagus, and lemon butter \$12.95

CHICKEN POT PIE

Traditional style, with Pierpont's side salad \$9.95

FRIED CHICKEN TENDERS

Parmesan steak fries \$7.50

SAN FRANCISCAN STEW

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

BURGUNDY BEEF STEW

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

PASTAS

ACADIENNE SHRIMP LINGUINE

Jumbo shrimp, andouille sausage, poblano pepper,
and garlic cream sauce \$12.95

SALMON PENNE

Artichoke hearts, forest mushrooms, tomatoes, and vodka cream \$11.95

SHRIMP SCAMPI LINGUINE

Nicoise olives, grape tomatoes, fresh basil, lemon, white wine,
and garlic butter \$14.95

BEVERAGES

SODA \$2.50

Coke
Diet Coke
Sprite
Pibb Xtra

ICED TEA \$2.50

BOTTLED TEA \$4.25

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

BOTTLED WATER

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

HOT DRINKS \$2.50

Hot Tea
Coffee

*Italian
Cream Soda*
\$4 EACH

Lemon
Hazelnut
White Chocolate
Cherry
Grape

Mandarin Orange
Banana
Strawberry
Melon
Raspberry

Peach
Dark Chocolate
Mango Lime
Caramel

~ 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

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

#881 Montevina - California

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

#815 Chateau St. 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