



STARTERS

BEEF CARPACCIO MODENESE

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

JUMBO LUMP CRAB CAKES

Grilled tomato-mustard sauce \$6.95

PRINCE EDWARD ISLAND MUSSELS

Steamed in white wine with tomatoes and garlic \$4.50

FLASH-FRIED CALAMARI

Parmigiano-Reggiano, fried spinach, tomato coulis and horseradish cream \$4.95

SOUPS

BLUE CRAB SWEET CORN BISQUE

Jumbo lump crab meat and parsley oil Cup \$3.95 / Bowl \$7.50

ROASTED RED PEPPER AND TOMATO

Parmigiano-Reggiano croutons Cup \$3.25 / Bowl \$5.95

SALADS

CLASSIC CAESAR SALAD

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

WESTPORT WEDGE

Iceberg wedge, creamy lemon-parmesan dressing, applewood smoked bacon and chives
Petite \$3.50 / Bowl \$6.25

PINEAPPLE & PROSCIUTTO SALAD

Baby greens, grilled pineapple, crispy Prosciutto de Parma chips and Chianti vinaigrette
Petite \$3.95 / Bowl \$6.95

SPINACH SALAD AMERICANA

Shaved red onion, grape tomatoes, button mushrooms, hard boil egg and warm Dijon-vinaigrette
Petite \$3.95 / Bowl \$6.95

PIERPONT'S SALAD

Spring greens, crispy root vegetables, English cucumbers, grape tomatoes and roasted shallot vinaigrette
Petite \$3.75 / Bowl \$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



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 ~

MONDAY

BBQ BRISKET SANDWICH

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

TUESDAY

GRILLED CHEESE SANDWICH

Port salut cheese, brioche bread and a bowl of roasted red pepper and tomato soup
Half Sandwich \$6.95 / Whole Sandwich \$8.95

WEDNESDAY

SWEET POTATO CLAM CHOWDER

Creamy chowder with chopped clams, sweet potatoes and applewood bacon \$6.95

THURSDAY

BBQ PORK SANDWICH

Cheddar cheese, Pierpont's barbecue sauce and parmesan steak fries \$8.95

FRIDAY

SALMON PENNE

Forest mushrooms, artichoke hearts, tomatoes and spicy vodka cream \$10.95

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 \$4.95
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

SOUTHWESTERN GRILLED CHICKEN

Applewood smoked bacon, avocado, red chile aioli and cilantro \$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 and tomato \$7.95

*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.

~ Entrees ~

STEWES

SAN FRANCISCAN

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

BURGUNDY BEEF

Mushrooms, pear onions, baby carrots and Yukon gold potatoes \$9.95

PASTAS

CHICKEN & PROSCIUTTO FILLED TORTELLINI

White truffle cream sauce \$9.95

LOBSTER DIABLO MACARONI

Artichoke hearts, peas and spicy tomato cream \$14.95

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 WITH PESTO

Pasta braids, roasted red peppers and basil pesto \$7.95

CAMPO LINDO CHICKEN & NOODLES

Hearty American classic \$6.95

STEAKS

KANSAS CITY FRIED STEAK

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

TOP SIRLOIN

Broiled seven ounce cut with parmesan steak fries \$9.95

RIBEYE*

Broiled eight ounce cut with parmesan steak fries \$12.95

KANSAS CITY STRIP*

Broiled eight ounce cut 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, baby green beans and tomato buerre blanc \$12.95

CHICKEN DIJON

Grilled chicken breast, Dijon-brown sugar glaze, whipped potatoes and baby green beans \$10.95

FRIED CHICKEN TENDERS

Parmesan steak fries \$7.50

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
Plum Blossom

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 "BUBBLING WITH EXCITEMENT"

#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 "THE POPULAR ONE"

#802 14 Hands - Columbia Valley, WA

Crisp green apple \$6.50 glass / \$24.00 bottle

#803 Yalumba, "Y" Series - South Australia
Tropical fruit and vanilla \$8.00 glass / \$30.00 bottle

#804 Chateau Ste Michelle, "Indian Wells" - WA
Pineapple, butterscotch and toasted vanilla
\$10.50 glass / \$40.00 bottle

WHITE OPTIONS "NO MORE CHARD, PLEASE"

#805 Fess Parker - White Riesling, Santa Barbara

Peach and pear \$7.25 glass / \$27.00 bottle

#806 Sokol Blosser, Evolution - Blend, OR

Fruity and fun \$10.25 glass / \$39.00 bottle

#807 Montevina, Pinot Grigio - Amador, CA

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

#808 Adelsheim, Pinot Gris - Willamette, OR
Fresh orange and peach \$9.50 glass / \$36.00 bottle

#809 Kenwood, Sauvignon Blanc - Sonoma, CA
Lemon and honeydew \$6.75 glass / \$25.00 bottle

#810 Dry Creek, Fume Blanc - Sonoma, CA
Lemongrass, grapefruit and lime \$8.00 glass / \$30.00 bottle

ROSÉ "THE BLUSH OF YOUTH"

#827 Montevina, White Zinfandel - California
Strawberry and sweet raspberry \$6.50 glass / \$24.00 bottle

#828 Green Point, Pinot Noir - Victoria, AU
Strawberry, current and earth \$9.75 glass / \$37.00 bottle

RED WINE

CABERNET SAUVIGNON "KING CAB"

#811 Vintage Ink, Cabernet/Merlot - CA

Blackberries and chocolate \$6.50 glass / \$24.00 bottle

#812 Trinchero, Family Selection - Lake County
Cassis and ripe cherry \$7.50 glass / \$28.00 bottle

#813 Toasted Head, North Coast - Sonoma

Cassis, cherry and cedar \$8.75 glass / \$33.00 bottle

#814 Charles Krug, Yountville - Napa

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

MERLOT "THE KINDER GENTLER WINE"

#815 Sonoma Vineyards - Sonoma, CA

Plum, chocolate and cedar spice \$7.75 glass / \$29.00 bottle

#816 Wente, Crane Ridge - Livermore Valley, CA

Blackberries, vanilla and smoke \$10.00 glass / \$38.00 bottle

PINOT NOIR "SILK & SEDUCTIVE"

#817 Mirrasou - CA

Cherry cola and strawberries \$6.50 glass / \$24.00 bottle

#818 Carmel Road - Monterey, CA

Cherry preserves, mushroom and roasted almond
\$10.50 glass / \$40.00 bottle

RED OPTIONS "THE SPICE OF LIVE"

#819 Alexander Valley Vineyards, Temptation, Zinfandel - CA
Plum bing cherries and cocoa \$7.50 glass / \$28.00 bottle

#820 Coppola Directors Cut, Zinfandel - Sonoma, CA
Rum raisin and strawberry jam \$11.00 glass / \$42.00 bottle

#821 Marietta, Old Vine, Zin Blend - CA

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

#822 Montevina, Syrah - Amador, CA

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

#824 Rosemount, Shiraz - Mudgee, AU

Blueberry jam and pepper \$8.75 glass / \$34.00 bottle

#825 Tamari, Malbec - Mendoza, Argentina

Cherry and spiced fig \$9.00 glass / \$34.00 bottle

#826 Caposaldo, Chianti - Tuscany, Italy

Violets and cherry \$6.50 glass / \$24.00 bottle



Wine Doggy Bags

TAKE YOUR UNFINISHED BOTTLE OF WINE HOME