

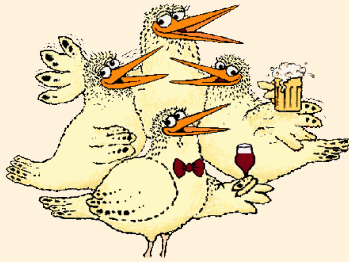
Current menu updated on December 13, 2011.

A Children's Menu is also available.

Piper proudly serves organic and fair-traded coffees.

Please inform your server about any special dietary needs or food allergies you may have.

Piper also has a Food Sensitivity Menu for those on gluten-free or dairy-free diets.



The Piper Pier Room, located on the ground level, accommodates groups up to 135.

Call Julie for more information on banquets, parties, meetings and rehearsal dinners. We also do off-site catering and weddings.

And remember, it's never too early to set the date for your holiday party.

Starters

Sticks and Dip 3.50

Wood-roasted garlic bread sticks with four-cheese fondue sauce.

Goat Toasts 6.50

Rosemary focaccia toasts with chèvre brulé and oven-dried tomato chutney with aged balsamic.

Shrimp Crock 7.50

Wild-caught shrimp wood-roasted with evoo, pancetta, lemon and fresh rosemary topped with Parmigiano Reggiano.

Griddle Crepes 7.50

Fire-grilled, marinated prime beef in corn crepes with bacon jack cheese, shiitake mushroom salsa and chimichurri sauce.

Popcorn Octopus 7.50

Chunks of fresh octopus deep fried in seasoned flour and served with allioli and apple-jicama slaw.

Blackened Scallops 8.50

Natural sea scallops seared in Cajun spices with pink grapefruit salsa, pistachio and spicy honey glaze.

Soups and Salads

Piper Gumbo cup 4.50 bowl 6.50

Wild-caught shrimp, andouille sausage, veggies and greens in rich shrimp broth with Cajun spices and dark brown roux.

Dinner Soup cup 3.50 bowl 5.50

An innovative composition of the freshest ingredients, hours of preparation and a big pot.

Leafy Greens 3.50

Artisan leaf lettuces, radish, cucumber and carrot with your choice of one dressing: Balsamic, Creamy Blue, Honey-Sherry or Ranch.

Warm Spinach 5.50

Baby spinach, shaved fennel, crisp apple, Michigan tart cherries and warm cider bacon dressing.

Caesar Bowl 5.50

Romaine hearts tossed with creamy Caesar dressing topped with warm crostini, grape tomatoes and shaved Parmigiano Reggiano.

Anchovies, marinated olives or pepperoncini peppers available upon request. Add 50¢ each.

Dinner Salad Options

Salads available in slightly larger size with:

5 oz. Grilled Chicken, add 5.50

5 oz. Bistro Steak, add 6.50

6 ea. Wild Shrimp, add 6.50

3 ea. Seared Scallops, add 7.50

Small Sides

Sweet Fries 3.50

Yukon Mashers 3.00

String Beans 3.00

Sautéed Mushrooms 3.00

Grano Risotto 3.50

Stuffed Potato 4.50

Garlic Broccolini 3.50

Smoky Bean Salad 2.00

Main Plates

Almond-Fried Walleye 22.50

Great Lakes filets crusted in almonds served with string vegetables, Yukon gold mashers, toasted orange butter and capers.

Jumbo Prawn Paella 22.50

Jumbo shrimp pan-roasted with Spanish chorizo sausage, fennel, garlic and fresh herbs on paella rice with roasted peppers, broccolini and saffron.

Chili-Toasted Pork 17.50

Medallions of natural pork tenderloin pan-roasted with toasted chili glaze, pistachio-date salsa and sweet potato polenta with green beans.

Chicken Penne 16.50

Pan-fried free-range chicken breast with chard greens, oven-dried tomato and mushrooms on penne pasta with goat cheese and brown sauce.

Pot-Roasted Pierogies 17.50

Prime roast beef wrapped in soft egg pasta with Parmigiano mashed potatoes sautéed with root vegetables, wild mushrooms, pancetta and burgundy wine sauce.

Steak Plates

Bistro Steak 17.00

Flat iron tender with grilled button mushrooms, salt-roasted red potatoes, garlic broccolini and red wine vinagreta.

Prime Sirloin 19.00

Half pound USDA prime top butt char-grilled served with baked red potato stuffed with smoked blue cheese, cider bacon and arugula with garlic butter and toasted cauliflower.

Seared Hanger 21.00

Pepper-crusted hanger steak with roasted mushroom medley, string beans, Yukon gold mashers and veal demi glaze.

Surf and Turf

Add two butter-roasted prawns to any Steak Plate for 6.50.

Vegetarian

Mushroom Risotto 14.50

Roasted mushroom medley on creamy grano risotto with Parmigiano Reggiano, broccolini with tart apple and leeks. **Ovo-lacto**

Greens and Beans 12.50

White beans and Swiss chard with toasted cauliflower, zucchini, red peppers, rutabaga, leeks and smoked tomato vinagreta. **Vegan**

Butternut Lasagna 14.50

Layers of roasted butternut squash with ratatouille-style vegetables, soft cheese and fresh basil pesto sauce. **Ovo-lacto**

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Sandwiches

All Served with a Smoky Bean Salad

Piper Prime Burger 10.50

Ground prime beef sirloin on a soft bun with bacon jack cheese, tomato, pickled red onion, arugula and a side of mayonnaise.

Cobb Chicken Wrap 10.50

Grilled chicken breast, avocado, tomato, bacon strips, watercress, smoked blue and cheddar cheeses wrapped in flatbread with creamy herb dressing.

Pulled Pork Sliders 10.50

Overnight roasted pork loin on three tiny buns topped with sweet-tangy barbecue glaze and apple-jicama slaw.

Wood Oven Pizzas

Piper Supreme 13.50

Pepperoni, sausage, onion, peppers and olive medley with wood-roasted tomato sauce and five-cheese blend.

Meaty Mushroom 13.50

Button mushrooms, Italian sausage, smoked ham and leeks with wood-roasted tomato sauce and five-cheese blend.

Pesto Chicken 13.50

Grilled chicken breast, basil pesto, pinenuts and roasted onion on four-cheese sauce with Parmigiano Reggiano.

Hog Wild 12.50

It's Back! Smoky pulled pork, cider bacon, roasted red onions, Piper barbecue glaze and five-cheese sauce.

Creamy Artichoke 12.50

Roasted artichoke hearts, baby spinach, garlic, bacon and four-cheese sauce.

BYO Pizza 7.50

Take out a building permit and create your own. BYO pizzas start with our special crust, wood-roasted tomato sauce and five-cheese blend.

Toppings 1.50 each

Anchovies	Garlic, Roasted	Parmigiano Reggiano
Artichoke	Goat Cheese	Pepperoni
Arugula	Green Olives	Pineapple
Bacon	Green Peppers	Pinenuts
Basil	Ham, Smoked	Portobellos
Basil Pesto	Italian Sausage	Red Peppers, Roasted
BBQ Sauce	Mushrooms	Sautéed Spinach
Chicken, Grilled	Olive Medley	Tomatoes, Roasted
Feta Cheese	Onions	Tomatoes, Slices
Garlic, Fresh	Onions, Roasted	Tomatoes, Sundried

18% gratuity added to groups of 6 or more.

"Ask your server about menu items that are cooked to order or served raw." Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Piper Restaurant

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PiperRestaurant.com