



STARTERS

Oysters on the Half Shell*

Six \$14.95 Twelve \$23.95

Blue Crab Cakes

charred tomato remoulade \$13.95

Chardonnay Steamed Mussels

Prince Edward Island mussels, leeks, house bacon lardons, herb butter and garlic toast \$10.95

Flash Fried Calamari

fried spinach, tomato and horseradish cream \$9.95

Artisan Cheese Plate

imported and domestic cheeses with appropriate accompaniments \$14.95

Braised Rabbit

nutmeg, spaetle, Barbera D'Asti jus \$10.95

Hand Cut Beef Tartare*

smoked egg yolk, black garlic, greens, radish and green peppercorn crackers \$10.95

SOUPS AND SALADS

Blue Crab-Sweet Corn Bisque

jumbo lump crab meat and herb oil \$7.95

Chef's Soup of the Day

\$6.95

Watercress and Chilled Beets

goat cheese, sunflower seeds, cider-honey vinaigrette \$6.75

Caesar*

romaine, shaved Parmigiano-Reggiano, sourdough croutons \$6.75

Pierpont's

heirloom tomatoes, arugula, English cucumber, radish, roasted shallot vinaigrette \$6.75

Walnut and Pear

spring greens, vanilla poached pear, brown sugar walnuts, red onion, blue cheese and balsamic vinaigrette \$8.95

CHEFS

Matt Barnes, James Paul & Shannon Lehman

~ ENTRÉE SELECTIONS ~

Shellfish Cioppino

PEI mussels, shrimp, diver scallop, roasted poblano-tomato broth, garlic bread \$29.95

Stuffed Maine Lobster Tail

Bacon-tarragon béchamel, roasted garlic whipped potatoes, asparagus \$44.95

Black Cod*

parsnip gnocchi, smoked oyster mushrooms and lavender butter \$29.95

Butternut Squash Risotto

roasted butternut squash, Brussels sprouts, spiced pecans and mission fig \$19.95

Loch Duart Salmon*

Forbidden rice, sugar snap peas, braised pork belly and ginger-soy reduction \$26.95

Campo Lindo Farms Chicken

pan-roasted breast, pecan crusted confit, charred corn, vanilla sweet potatoes and rosemary-smoked maple \$24.95

Duroc Pork Chop*

fennel pollen, bourbon-apple cider, red chili, mission fig and golden raisin risotto \$24.95

Twelve Hour Beef Short Ribs

whipped parsnip potatoes, Brussels sprouts, black currant and ginger beer jus \$22.95

Filet Mignon Pierpont*

8 oz. cut, blue cheese cream, balsamic-fig reduction, garlic butter green beans and roasted garlic whipped potatoes \$43.95

Coffee and Ancho Chili Rubbed KC Strip*

14 oz. cut, Grand Marnier butter, garlic butter asparagus and roasted garlic whipped potatoes \$49.95

~ PREMIUM STEAKS ~

All premium cuts served with choice of side item

USDA Choice
Filet Mignon*
8 oz. \$37.95

USDA Prime
Kansas City Strip*
14 oz. \$44.95

USDA Prime
Ribeye*
14 oz. \$44.95

Dry Aged USDA Choice
Kansas City Strip*
12 oz. \$49.95

SIDE DISHES *all sides \$6*

Brussels Sprouts, currants
Herb Risotto
Baby Green Beans, bacon lardons,
shallots, sherry

Forest Mushrooms
Roasted Garlic Whipped Potatoes
Asparagus, garlic butter

SIGNATURE STEAK TOPPINGS

Oscar \$8.95
Pierpont ~ blue cheese cream with
fig-balsamic reduction \$6.95
Coffee and Ancho Chili Rub \$6.95
Cognac Demi-Glace \$3.00

** 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.*

~ SMALL PLATES TASTING MENU ~

Three Course Tasting ~ \$35.95 Per Person

Choose two plates from Act I, Act II or Act IV
and one plate from Act III

Wine Pairing available ~ a supplement of \$18

Four Course Tasting ~ \$41.95 Per Person

Choose one plate from each Act

Wine Pairing available ~ a supplement of \$24

~ ACT I ~

Lump Crab Cake ~ grilled tomato-mustard sauce

Wine ~ Pierre Sparr Riesling

Chardonnay Steamed Mussels ~ Prince Edward Island
Mussels, leeks, house bacon lardons, herb butter and garlic
toast

Wine ~ Domaine Lafond Lirac Blanc

Flash Fried Calamari ~ fried spinach, tomato and
horseradish cream

Wine ~ La Marca Prosecco

Artisan Cheese Plate ~ imported and domestic
cheeses with appropriate accompaniments

Wine ~ Dependent on Cheese Selection

Hand Cut Beef Tartare * ~ smoked egg yolk, black
garlic, greens, radish and green peppercorn crackers

Wine ~ St. Francis Merlot

~ ACT II ~

Pierpont's Salad ~ heirloom tomatoes, arugula,
English cucumber, radish, roasted shallot vinaigrette

Wine ~ Benziger Family Sauvignon Blanc

Caesar* ~ romaine, shaved Parmigiano-Reggiano,
sourdough croutons

Wine ~ Gilbert Picq Chablis

Walnut and Pear ~ spring greens, vanilla poached
pear, brown sugar walnuts, red onion, blue cheese,
and balsamic vinaigrette

Wine ~ Pierre Sparr Riesling

Watercress and Chilled Beets ~ goat cheese,
sunflower seeds, cider-honey vinaigrette

Wine ~ Roederer Estate Brut

Blue Crab & Sweet Corn Bisque ~ jumbo lump crab
meat and herb oil

Wine ~ Shannon Ridge Chardonnay

Chef's Soup of the Day ~ ask your server for details

Wine ~ Dependent on the Soup of the Day

~ ACT III ~

Loch Duart Salmon * ~ Forbidden rice, sugar snap peas,
braised pork belly and ginger-soy reduction

Wine ~ Ayres Pinot Noir

Black Cod* ~ parsnip gnocchi, smoked oyster mushrooms
and lavender butter

Wine ~ Jovino Pinot Gris

Shellfish Cioppino ~ PEI mussels, shrimp, diver scallop,
roasted poblano-tomato broth, garlic bread

Wine ~ Vietti "Tre Vigne" Barbera d'Asti

Stuffed Maine Lobster Tail ~ supplement of \$4.00

Bacon-tarragon béchamel, roasted garlic whipped potatoes,
asparagus

Wine ~ Gilbert Picq Chablis

Butternut Squash Risotto ~ roasted butternut squash,
Brussels sprouts, spiced pecans and mission fig

Wine ~ Domaine Lafond Lirac Blanc

Filet Mignon* ~ asparagus, roasted garlic whipped
potatoes and Cognac demi-glace

Wine ~ Simi Cabernet Sauvignon

Coffee and Ancho Chili Rubbed KC Strip* ~ 8 oz. cut
with whipped potatoes, asparagus and Grand Marnier butter

Wine ~ Château Greysac Médoc

~ ACT IV ~

Milk Chocolate Mousse Torte ~ coffee ganache,
crème anglaise

Wine ~ Fonseca Bin #27 Porto

Vanilla Crème Brulee ~ fresh berries

Wine ~ Disznókő Tokaji Aszu "5 Puttonyos"

White Chocolate-Brioche Bread Pudding ~ spiced
caramel apples, flambéed tableside with rum

Wine ~ NxNW Late Harvest Riesling

Sweet Potato Entremet ~ sweet potato custard, pecan
sponge cake, marsala mousse and chai tea crème anglaise

Wine ~ Taylor Fladgate 10-year Tawny

Rum Cake ~ coconut sorbet and passion fruit coulis

Wine ~ Maison Nicolas Sauternes

Small Plates not valid with any other discount and not available for groups over twelve.

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