



CAFÉ PIERROT

APPETIZERS

Soup du Jour

Cup \$3 Bowl \$4

House Salad

mixed spring greens topped with tomatoes, onions, olives, and cucumbers with balsamic vinaigrette \$5

Warm Goat Cheese Salad

panko encrusted baked goat cheese served over mixed spring greens with dried cranberries & pecans tossed in an orange vinaigrette \$8

Crab Cakes

crab cakes with remoulade sauce served over our house salad \$8

ENTREES

Harvest Salad

mixed spring greens, gorgonzola bleu cheese, Dried Cranberries, and walnuts with raspberry vinaigrette \$11
add protein: grilled chicken \$4 grilled salmon \$6 grilled shrimp \$5

Penne a la Vodka

penne pasta served in a pink vodka sauce \$14... add grilled chicken +\$4

Risotto

risotto served with sautéed chicken, asparagus, and sundried tomatoes \$16

SEAFOOD

Grilled Salmon Salad

grilled salmon served over mixed spring greens with balsamic vinaigrette \$17

Potato Encrusted Filet of Sole

potato encrusted filet of sole served in a white wine lemon butter sauce with our vegetable du jour \$19

Atlantic Salmon

pan seared salmon in a fresh dill cream sauce served with mashed potatoes and our vegetable du jour \$19

BEEF

Charbroiled Rib Eye Steak

topped with a demi-glaze sauce and gorgonzola bleu cheese served with tumbleweed fried onions \$22

Steak Diane

filet mignon with a brandy demi-glaze sauce served with a side of mashed potatoes and our vegetable du jour \$23

Beef Bourguignonne

braised sirloin stew in a red wine reduction sauce with mushrooms, pearl onions, and carrots \$19

Black Angus Burger

8 oz. black angus burger topped with your choice of cheese and served with a side of potato salad or fries \$12

POULTRY

Chicken Francaise -or- Chicken Marsala

served with rice and our vegetable du jour \$16

Chicken Milanese

breaded chicken breast with marinara sauce and sautéed spinach over angel hair pasta \$16

Chicken Champagne

sautéed chicken in a champagne cream sauce with sundried tomatoes over penne pasta \$16

split plate charge \$7