



CAFÉ PIERROT

Soup du Jour Cup \$3 Bowl \$4

SALADS

House Salad

mixed spring greens topped with tomatoes, onions, olives, and cucumbers
with balsamic vinaigrette | appetizer \$5 entrée \$10

Warm Goat Cheese Salad

panko encrusted baked goat cheese served over mixed spring greens with dried cranberries & pecans
tossed in an orange vinaigrette | appetizer \$8 entrée \$16

Crab Cake

crab cake with remoulade sauce served over our house salad | appetizer (one crab cake) \$8 entrée (two crab cakes) \$16

Harvest Salad

mixed spring greens, gorgonzola bleu cheese, Dried Cranberries, and walnuts
with raspberry vinaigrette | appetizer \$6 entrée \$11

add protein to salads (ENTRÉE ONLY): grilled chicken \$6 grilled salmon \$10 grilled shrimp \$7

ENTREES

Penne a la Vodka

penne pasta served in a pink vodka sauce \$14... add grilled chicken +\$6

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 Bourguignon

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