



ENTRÉES

All entrées are accompanied with your choice of side: Idaho baked potato, baked sweet potato, mashed potatoes, fries, rice or steamed vegetables. Add a Sandpiper House, Caesar or Garden salad or our signature Clam Chowder for \$3.99. Hot bread available on request.



TENDERLOIN



PRIME RIB



FRESH SALMON



LOBSTER TAIL
(market price)

STEAKS

Enhance your steak with: Sautéed mushrooms, Sizzling style, Oscar style, or Black & Bleu.

FILET TENDERLOIN STEAK

Charbroiled, thick-cut, tenderloin. Trimmed and aged beef.
8 oz. 21.99 ~ 5 oz. 15.99 Oscar style add 3.00

STEAK SANDPIPER

Charbroiled bacon wrapped filet of tenderloin topped with a mushroom cap and béarnaise sauce. 23.99

PRIME RIB (limited availability)

Sandpiper's Signature Choice Prime Rib, aged and slow roasted to perfection in our own blend of seasonings. Served with raw or prepared horseradish.
Standard Cut 19.99 ~ Admiral Cut 24.99

RIBEYE

A 14 ounce Choice hand cut, highly marbled for juiciness and flavor. 23.99

NEW YORK

Manhattan style cut, thick and tender. 22.99 ~ Petite cut 15.99

USDA PRIME GRADE TOP SIRLOIN

Center cut, with choice of sauce or style: Jack Daniels, peppercorn medley, demi-glacé, béarnaise, garlic herb butter, Piper pub style, caramelized onions or bacon wrapped 6 oz. 13.99 ~ 8 oz. 15.99 ~ 12 oz. 18.99

NEW YORK AND HALIBUT COMBINATION

Petite cut New York with 1/2 Halibut Crunch. 25.99

FROM THE WATERS

FRESH FISH FROM HAWAII

Unique Chef inspired seasonal preparations with fresh fish.

LOBSTER TAIL

10 -12 ounce cold water Lobster tail steamed, served with lemon & drawn butter. MP

ALASKAN KING CRAB LEGS

A full pound of Alaskan King Crab legs served with lemon & drawn butter. MP

STUFFED BAKED HALIBUT

Fillet of Halibut stuffed with crab, shrimp and brie, oven baked with a lime peppercorn béurre blanc. 23.99

HAWAIIAN CRUNCH HALIBUT

Alaskan Halibut breaded with macadamia nuts, grilled and served with hazelnut béurre blanc. 23.99

FISH AND CHIPS

House crafted ale battered cod served with tartar and lemon. 11.99

FRESH SALMON

Poached, grilled, or broiled, served with honey béurre blanc. 21.99

Baked stuffed with: crab, shrimp and brie, topped with a creamy dill sauce. 22.99

Baked on a plank of cedar served with Gorgonzola cream sauce. 22.99

PAN SEARED SCALLOPS

Seared sea scallops and Italian Pancetta, served with fresh avocado, spicy asian aioli, toasted sesame seeds, reduced balsamic, and carrot shreds. 18.99

SHRIMP

Your choice of ale battered, coconut, scampi, teriyaki or simply broiled. 18.99

SESAME-CRUSTED AHI

Sesame crusted tuna filet with soy sauce, wasabi and pickled ginger. 24.99

FRESH IDAHO TROUT

Farm raised Ruby Red Rainbow Trout from the Hagerman Valley, seasoned with lemon pepper. 17.99

PASTA

Add a Sandpiper House, Caesar, Garden salad or our signature Clam Chowder. 3.99

PIPER PENNE

Tiger prawns, sea scallops and mushrooms sautéed in butter and garlic, then finished with a creamy Cajun sauce tossed with penne and fresh tomatoes. 16.99

FETTUCCINE ALFREDO

Fettuccine tossed in creamy Alfredo sauce and topped with roasted red peppers and blackened Cajun chicken or shrimp. 15.99

BRANDIED PORK

Pork medallions, flamed in shallots and brandy then covered with a mushroom burgundy sauce served over fettuccine. 15.99

MEDITERRANEAN PENNE

Tossed with artichoke hearts, mushrooms, tomatoes, kalamata olives, and fresh basil served in a white wine and vegetable broth. 15.99
Add Shrimp or Chicken 6.00

SPICY SHRIMP AND ANDOUILLE

Tossed over linguine pasta with bell peppers, red onion, mushrooms, tomatoes and red chili pepper sauce. 16.99

BEEF FILET MEDALLIONS IN GORGONZOLA CREAM

Seasoned and seared medallions accompanied with sautéed portabello mushrooms in a gorgonzola cream sauce and tossed with linguini. 17.99



Mediterranean Penne Pasta with Shrimp



Hawaiian Fish Specials

CHEF'S SIGNATURE ITEMS

PORKSHANK

An impressive shank of pork slow braised with citrus glaze accompanied with jalapeno cheddar mashed potatoes. 21.99

PEPPERED LAMB RACK

Peppered Lamb, seared to order and served with classic risotto, kicked up with a hint of horseradish and lemon zest. 1/2 Rack 17.99
Full Rack 31.99

ASIAGO CRUSTED COD

Succulent white Cod encrusted with an aged Asiago cheese grilled to golden brown, served atop a mixture of artichoke hearts, roasted tomatoes and sliced shallots. 16.99

CHICKEN OSCAR

Boneless breast of chicken charbroiled and topped with crab, artichoke hearts, mushrooms, and béarnaise sauce. 16.99

DRY RUB RIBEYE

Coated in the chefs blend of spices, topped with softened hickory coffee butter, finished with caramelized pearl onions and shallots. 25.99

BRAISED SHORT-RIBS

Slow braised beef short-ribs with whole grain mustard sauce on a bed of wild mushroom risotto. 19.99



Ask your server for our wine selection!

SOUPS & SALADS

CAESAR SALAD

A classic salad served with your choice of Cajun chicken, Gouda cheese and spicy walnuts or Smoked Salmon with roasted tomatoes and toasted bread. 12.99 / Plain Caesar 9.99

KNIFE AND FORK

Iceberg wedge, bleu cheese crumbles, bacon, tomato, egg, bleu cheese dressing & croutons. full 11.99 ~ half 6.99

CLAM CHOWDER

House made New England style 5.99

PIPER HOUSE SALAD

Oregon baby shrimp, cashews and scallions over chopped romaine lettuce tossed in our special creamy garlic dressing. full 9.99 ~ half 5.99

CAPRESE SALAD

Fresh mozzarella slices layered with vine-ripened tomatoes, laced with balsamic reduction, fresh basil ribbons and a touch of Fleur de Sel. 10.99

SOUP OF THE DAY

Our Chef prepared soup 5.99



Caprese Salad



Make room for Mud Pie!