



# ENTRÉES

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 \$2.99. 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, Black & Bleu, Grilled onions, Garlic herb butter or Béarnaise.

### FILET TENDERLOIN STEAK

Charbroiled, thick-cut, tenderloin. Trimmed and aged beef.  
8 ounce. 24.99 ~ 5 ounce 17.99 Oscar style add 3.00

### STEAK SANDPIPER

Charbroiled bacon wrapped filet of tenderloin topped with a mushroom cap and béarnaise sauce. 26.99

### 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 22.99 ~ Admiral Cut 27.99

### RIBEYE

A 16 ounce Choice, hand cut, highly marbled for juiciness and flavor. 27.99  
Trimmed 10 ounce 21.99

### NEW YORK

Manhattan style cut, thick and tender. 23.99 / Petite cut 17.99

### USDA PRIME GRADE TOP SIRLOIN

Center cut, with choice of: béarnaise sauce, garlic herb butter, grilled onions or bacon wrapped  
6 oz. 14.99 ~ 8oz. 17.99 ~ 12 oz. 19.99

### NEW YORK AND HALIBUT COMBINATION

Petite cut New York steak with 1/2 Halibut Crunch. 27.99

### PRIME CAP STEAK (WHEN AVAILABLE)

The most flavorful cut of beef derived from the cap of ribeye.  
Topped with an herb compound butter and crispy shallot slivers over veal demi-glace. 24.99

## FROM THE WATERS

### 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. 24.99

### HAWAIIAN CRUNCH HALIBUT

Alaskan Halibut breaded with macadamia nuts,  
grilled and served with hazelnut béurre blanc. 24.99

### 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. 22.99

\* Baked stuffed with: crab, shrimp and brie,  
topped with a creamy dill sauce. 23.99

\* Baked on a plank of cedar served with Gorgonzola  
cream sauce. 23.99

### PAN SEARED SCALLOPS

Seared sea scallops and Italian Pancetta risotto, served  
with fresh avocado, spicy asian aioli, toasted sesame  
seeds, reduced balsamic, and carrot shreds. 21.99

### SHRIMP

Your choice of ale battered, coconut, scampi, teriyaki  
or simply broiled. 19.99

### FRESH IDAHO TROUT

Farm raised Ruby Red Rainbow Trout  
from the Hagerman Valley, seasoned  
with lemon pepper. 18.99



# PASTA

Add a Sandpiper House, Caesar, Garden salad or our signature Clam Chowder. 2.99

## PIPER PENNE

Tiger prawns, sea scallops and mushrooms sautéed in butter and garlic, then finished with a creamy kicked up Cajun sauce tossed with penne and fresh tomatoes. 19.99

## FETTUCINE ALFREDO

Fettuccine tossed in creamy Alfredo sauce and topped with roasted red peppers and blackened Cajun chicken or shrimp. 17.99

## SPICY SHRIMP AND ANDOUILLE

Tossed with linguini pasta, with bell peppers, red onion, mushrooms, and cajun pepper sauce. 17.99

## CHICKEN SCALLOPINI LINGUINI

Breast of Chicken served with lemon cream sauce, grilled artichokes and sprinkled with Fontina cheese. 18.99

## MEDITERRANEAN PENNE

Tossed with artichoke hearts, mushrooms, tomatoes, capers, Kalamata olives, and fresh basil served in a white wine and vegetable broth. 17.99 / Add Shrimp or Chicken 6.00

## BEEF FILET MEDALLIONS IN GORGONZOLA CREAM

Seasoned and seared medallions accompanied with sautéed portabella mushrooms in gorgonzola cream sauce and tossed with linguini. 18.99



Mediterranean Penne Pasta with Shrimp



Fish Specials

# CHEF'S SIGNATURE ITEMS

## PORK SHANK

An impressive shank of pork slow braised with citrus glaze accompanied with jalapeno cheddar mashed potatoes. 23.99

## CHICKEN OSCAR

Boneless breast of chicken charbroiled and topped with crab, artichoke hearts, mushrooms, and béarnaise, choice of side. 18.99

## BOURSIN STUFFED BONE-IN CHICKEN BREAST

Baked, stuffed chicken breast. Stuffed with garlic herb Boursin cheese and roasted tomatoes. Topped with lemon basil butter. Served with an arugula salad with garlic chips and roasted tomatoes. 16.99

## BEEF GRENADE

12 ounce braised beef grenade served with a tomato demi-glaze and Portobello risotto. 19.95

## MUSTARD GLAZED PORK FLAT IRON STEAK

Pan seared, oven finished, Pork Flat Iron glazed with brown sugar and mustard. Served with maple bacon Brussel sprouts. 18.99

## PEPPERED LAMB RACK <sup>GF</sup>

Peppered Lamb, seared to order and served with classic risotto, kicked up with a hint of horseradish and lemonzest. 1/2 Rack 18.99 / Full Rack 32.99

## ASIAGO CRUSTED COD

Premium succulent white Cod encrusted with an aged Asiago cheese, grilled to golden brown, served atop a mixture of artichoke hearts, roasted tomatoes sliced shallots and Kalamata olives, choice of side. 18.99

## DRY RUB RIBEYE

Coated in the chefs blend of spices, topped with softened hickory coffee butter, finished with grilled onions and shallots, choice of side. 29.99

## PORK FLAT IRON STEAK

Dry rub seared and roasted served with roasted garlic herb fingerlings and andouille sauce. 18.99



Ask your server for our wine selection!



Caprese Salad

# 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 croutons. 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 <sup>GF</sup>

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 <sup>GF</sup>

Fresh mozzarella layered with vine-ripened tomatoes, laced with balsamic reduction, fresh basil ribbons and a touch of Fleur de Sel 10.99 ~ half 6.49

## SOUP OF THE DAY

A large bowl of our Chef prepared soup or Clam Chowder 5.99



Make room for Mud Pie!