



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 or soup of the day for \$2.99. Hot bread available on request.



TENDERLOIN



PRIME RIB



FRESH SALMON



LOBSTER TAIL
(market price)

STEAKS

Enhance your steak with: ½ Crab 21, ½ Lobster 22, ½ Shrimp 10, Sautéed mushrooms 3, Sizzling style 4, Oscar style 3, Black & Bleu 3, Boursin Shrimp 5, Grilled onions 2, or Béarnaise 2

FILET TENDERLOIN STEAK

Charbroiled, thick-cut, tenderloin. Trimmed and aged beef.
9 ounce. 31.99 ~ 6 ounce 24.99

STEAK SANDPIPER

Charbroiled bacon wrapped filet of tenderloin topped with a mushroom cap and béarnaise sauce. 33.99

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 10 oz 28.99 ~ Admiral Cut 16 oz 33.99

RIBEYE

A 14 ounce Choice, hand cut, highly marbled for juiciness and flavor. 30.99
Trimmed 10 ounce 27.99

NEW YORK

Manhattan style cut, thick and tender. 24.99 Petite cut 16.99

USDA PRIME GRADE TOP SIRLOIN

Center cut, with choice of: béarnaise sauce, garlic herb butter, grilled onions or bacon wrapped
6 oz. 15.99 ~ 9oz. 19.99

NEW YORK AND HALIBUT COMBINATION

Petite cut New York steak with 1/2 Halibut Crunch. 31.99

PRIME CAP STEAK (LIMITED AVAILABILITY)

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. 25.99

FROM THE WATERS

LOBSTER TAIL

10 – 12 ounce Cold water Lobster tail steamed,
served with lemon & drawn butter. 44.99

ALASKAN KING CRAB LEGS

A full pound of Alaskan king crab legs served
with lemon & drawn butter. 42.99
½ pound of crab dinner. 23.99

STUFFED BAKED HALIBUT

Fillet of Halibut stuffed with crab,
shrimp and brie, oven baked with a
lime peppercorn béurre blanc. 25.99

HAWAIIAN CRUNCH HALIBUT

Alaskan Halibut breaded with macadamia
nuts, grilled and served with
hazelnut béurre blanc. 25.99

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. 25.99

SHRIMP

Your choice of ale battered, coconut, scampi,
teriyaki or simply broiled. 21.99

FRESH IDAHO TROUT

Farm raised Ruby Red Rainbow Trout
from the Hagerman Valley,
seasoned with lemon pepper. 19.99

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

FETTUCCINE ALFREDO

Fettuccine tossed in creamy Alfredo sauce and topped with roasted red peppers and blackened Cajun chicken or shrimp. 19.99

SPICY SHRIMP AND ANDOUILLE

Tossed with linguini pasta, with bell peppers, red onion, mushrooms, and cajun pepper sauce. 18.99

MEDITERRANEAN PENNE

Tossed with artichoke hearts, mushrooms, tomatoes, capers, Kalamata olives, and fresh basil served in a white wine and vegetable broth. 18.99 / Add Shrimp or Chicken 6.

BEEF FILET MEDALLIONS IN GORGONZOLA CREAM

Seasoned and seared medallions accompanied with sautéed portabella mushrooms in gorgonzola cream sauce and tossed with linguini. 19.99



Mediterranean Penne Pasta with Shrimp



Fish Specials



Ask your server for our wine selection!



Caprese Salad



Make room for Mud Pie!

CHEF'S SIGNATURE ITEMS

PORK SHANK

An impressive shank of pork slow braised with citrus glaze accompanied with jalapeno cheddar mashed potatoes. 26.99

CHICKEN OSCAR

Boneless breast of chicken charbroiled and topped with crab, artichoke hearts, mushrooms, and béarnaise, choice of side. 19.99

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

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. 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 29.99

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. 19.99

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. 33.99

PORK FLAT IRON STEAK

Dry rub seared and roasted served with roasted garlic herb fingerlings and andouille sauce. 21.99

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. 15.99 / Plain Caesar 9.99

KNIFE AND FORK

Iceberg wedge, bleu cheese crumbles, bacon, tomato, egg, bleu cheese dressing & croutons. full 12.99 ~ half 7.99

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 layered with vine-ripened tomatoes, laced with balsamic reduction, fresh basil ribbons and a touch of Fleur de Sel full 10.99 ~ half 6.99

SOUP OF THE DAY

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