

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 \$3.99 **Hot bread available on request.**



Enhance your Steak with:

King Crab - 20	Lobster Tail - 20
Shrimp - 10	Halibut Crunch - 13
Oscar Style - 3	Sautéed Mushrooms - 2
Béarnaise - 2	Sizzling Style - 4
Dry Rub Style - 3	Grilled Onions - 2
A Bacon Wrapped	Black & Bleu - 3
Scallop Skewer - 7	



TENDERLOIN



PRIME RIB



FRESH SALMON

STEAKS

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

FILET TENDERLOIN STEAK

Charbroiled, thick-cut, tenderloin. Trimmed and aged beef.
9 ounce 34.99 ~ 6 ounce 27.99

STEAK SANDPIPER

Charbroiled bacon wrapped filet of tenderloin topped with a mushroom cap and béarnaise sauce. 36.99

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. 29.99 ~ Admiral Cut 16 oz 38.99

RIBEYE

A 14 ounce Choice, hand cut, highly marbled for juiciness and flavor. 32.99
Trimmed 10 ounce 28.99

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. 17.99 ~ 9 oz. 21.99

NEW YORK AND HALIBUT COMBINATION

Petite cut New York steak with 1/2 Halibut Crunch. 32.99

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. 29.99

FROM THE WATERS

ALASKAN RED KING CRAB LEGS

1 1/2 pounds of Alaskan king crab legs served with lemon & drawn butter. 67.99
1 pound crab dinner. 48.99
1/2 pound crab dinner. 24.99

STUFFED BAKED HALIBUT

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

HAWAIIAN CRUNCH HALIBUT

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

FRESH IDAHO TROUT

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

FRESH SALMON

* Poached, grilled, or broiled, served with honey beurre 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

FISH & CHIPS

Wild caught premium white Alaskan Cod in our house crafted ale batter. 12.99
Sub Halibut for 23.99

PASTA

Add a Sandpiper House, Caesar, Garden salad or our signature Clam Chowder or daily soup. 3.99
All Pastas can be made with Gluten free rice noodles.

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. 23.99

FETTUCCINE ALFREDO

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

CREAMY BOURSIN LINGUINI

Boursin cheese sauce tossed with linguini pasta, with roasted tomatoes, artichoke hearts and choice of chicken or shrimp. 21.99

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. 21.99



Mediterranean Penne Pasta with Shrimp

CHEF'S SIGNATURE ITEMS

PORK SHANK

An impressive shank of pork slow braised with citrus glaze accompanied with jalapeño 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

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. 21.99

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. 35.99

CHICKEN PICATTA

Seared seasoned breast of chicken, in a white wine butter sauce with capers, garlic and lemon zest served with a side of grilled asparagus. 19.99



Ask your server for our wine selection!



Caprese Salad

SOUPS & SALADS

CAESAR SALAD

A classic salad served with Cajun Chicken, Gouda cheese and spicy walnuts. 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

PIPER HOUSE SALAD

Oregon baby shrimp, cashews and scallions over chopped romaine lettuce tossed in our special creamy garlic dressing. full 9.99 ~ half 6.99

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 House-made New England style Clam Chowder. 5.99



Save room for Mud Pie!