



DINNER MENU

Starters

<u>Lamb Lollipop</u>	\$12
<u>Mussels of the Day</u>	\$12
<u>Crabmeat & Spinach Dip</u>	\$12
<u>Fried Calamari</u>	\$10
<u>Fried Pickles</u>	\$8
<u>Grilled Vegetables W/ Hummus</u>	\$10

Salads

<u>The Piedmont</u>	\$6 Side- \$9 Entrée
Romaine and spring mix, tomato, red & yellow peppers, cucumber, flash fried chick peas served with our house vinaigrette dressing and blue cheese crumbles	
<u>The Pullman Wedge</u>	\$8
Hearts of romaine, tomato, bacon & blue cheese crumbles, served with our house vinaigrette dressing.	
<u>Caesar Salad</u>	\$6 Side - \$9 Entrée
<u>Add Shrimp, Crab/Lobster cake, Steak or Chicken to any salad \$10</u>	

Side Dishes

<u>Loaded Baked Potato (Cheese/Bacon)</u> ...	\$6	<u>Sautéed Mushrooms and Onions</u>	\$6
<u>Baked Potato</u>	\$4	<u>Spinach or Asparagus</u>	\$6
<u>Lyonaise Potato</u>	\$4	<u>Additional Bread</u> ... (4 piece).....	\$4
<u>Mashed Potato</u>	\$4	<u>Risotto</u>	\$4

House Specialty Drinks

<u>Piedmontini</u> Made with Belle Premium American Vodka, Blue Curacao, Simple Syrup, Fresh Lemon.....	\$14
<u>James Bond "007" Martini</u> Made with Belle Premium American Vodka, Hendricks Gin & Lillet French Aperitif...	\$14
<u>Premium Piedmont Margarita</u> A refreshing blend of Patron Silver, Cointreau, Organic Agave Nectar.....	\$14

Private Parties and Private Dining Room Available

Ask a Manager for details



ENTREES

Piedmont Prime Cuts

<u>Filet Mignon</u> , A 10 oz. cut served with a choice of potato and seasonal vegetables	\$34
<u>Bone In Ribeye, (Owners Cut)</u> A 22 oz. cut served with a choice of potato and seasonal vegetables	\$41
<u>Ribeye</u> , A 16 oz. cut served with a choice of potato and seasonal vegetables.....	\$33
<u>New York Strip</u> , A 14 oz. cut served with a choice of potato and seasonal vegetables.....	\$32
<u>Bison of the Day</u> , Fresh Bison from the Farm.	Market Price
<u>Wild Boar Filet</u> , Wild caught from Texas Sliced Filet served with risotto and seasonal vegetables	\$32
<u>Grilled Chicken Breast</u> , covered in light herb gravy served with mashed potatoes and seasonal vegetables	\$22

Add Scallops, Shrimp or a Crab/Lobster Cake to any of the above Entrées \$10.

Add Sautéed Mushrooms & Onions \$6

Substitute Sautéed Spinach or Asparagus for seasonal vegetables \$2

Piedmont Fresh Seafood

<u>Pan Seared Scallops</u> , served with cheesy Risotto and seasonal vegetables.....	\$26
<u>House Made Lump Crab/Lobster Cakes</u> , Pan seared & served with cheesy Risotto & vegetables.....	\$28
<u>Char Grilled Shrimp</u> , served with cheesy Risotto, and seasonal vegetables.....	\$24
<u>Fish of the Day</u> , Ask your server for detail's	Market Price

Italian Specialties

(Served on Spaghetti Pasta)

<u>Chicken or Eggplant Parmesan</u> , with provolone cheese, covered in home-made red sauce	\$22
<u>Pasta Primavera</u> , fresh cut eggplant , Zucchini, Peppers, Squash	\$22
<u>Piedmont Steak Pasta</u> , Steak, Spinach, Asparagus, caramelized onion, Sautéed in a Burgundy butter sauce	\$24
<u>Pasta from Hell</u> , A zesty mix of red pepper flakes, banana peppers and sautéed shrimp cooked in a garlic white wine sauce.	\$24

Gratuity of 20% may be added at the discretion of the restaurant.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.*