



DINNER MENU

Starters

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

Salads

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| <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> | \$9.. |
| 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 \$11</u> | |

Side Dishes

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| <u>Loaded Baked Potato (Cheese/Bacon)</u> ... | \$7 | <u>Sautéed Mushrooms and Onions</u> | \$7 |
| <u>Baked Potato</u> | \$5 | <u>Spinach or Asparagus</u> | \$7 |
| <u>Lyonaise Potato</u> | \$5 | <u>Additional Bread</u> ... (4 piece)..... | \$5 |
| <u>Mashed Potato</u> | \$5 | <u>Risotto</u> | \$5 |

House Specialty Drinks

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| <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 1800 Silver, Cointreau, Organic Agave Nectar..... | \$14 |

Private Parties and Private Dining Room Available

Ask a Manager for details



ENTREES

Piedmont Prime Cuts

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| <u>Filet Mignon</u> , A 10 oz. cut served with a choice of potato and seasonal vegetables | \$36 |
| <u>Bone In Ribeye, (Owners Cut)</u> A 22 oz. cut served with a choice of potato and seasonal vegetables | \$43 |
| <u>Ribeye</u> , A 16 oz. cut served with a choice of potato and seasonal vegetables..... | \$35 |
| <u>New York Strip</u> , A 14 oz. cut served with a choice of potato and seasonal vegetables..... | \$34 |
| <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 | \$34 |
| <u>Grilled Chicken Breast</u> , covered in light herb gravy served with mashed potatoes and seasonal vegetables | \$24 |

Add Scallops, Shrimp or a Crab/Lobster Cake to any of the above Entrées \$11

Add Sautéed Mushrooms & Onions \$7

Substitute Sautéed Spinach or Asparagus for seasonal vegetables \$3

Piedmont Fresh Seafood

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| <u>Pan Seared Scallops</u> , served with cheesy Risotto and seasonal vegetables..... | \$28 |
| <u>House Made Lump Crab/Lobster Cakes</u> , Pan seared & served with cheesy Risotto & vegetables..... | \$29 |
| <u>Char Grilled Shrimp</u> , served with cheesy Risotto, and seasonal vegetables..... | \$26 |
| <u>Fish of the Day</u> , Ask your server for detail's | Market Price |

Italian Specialties

(Served on Spaghetti Pasta)

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| <u>Chicken or Zucchini 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.*