

PIQUA CC

EST. 1896

—“ SOUPS & SALADS ”—

Soup Du Jour Cup 4 / Bowl 6

Classic French Onion Soup 8

*Caramelized onions in a rich beef broth, garlic crostini,
baby Swiss*

Caesar 6

Crisp Romaine, homemade croutons, shredded Parmesan

Seasonal Mesclun Salad 7

*Artisan greens, spiced pecans, mandarin oranges, fresh
strawberries, red onion, feta cheese, balsamic vinaigrette*

Loaded Wedge 6

*Iceberg lettuce, bacon, chives, diced tomatoes and pickled
red onion with choice of dressing*

—“ SMALL PLATES ”—

Ponzu Tuna 12

*Seared rare Ahi Tuna, pickled red cabbage, fresh sautéed
vegetables, wasabi*

Pan Seared Jerk Sea Scallops 11

Pineapple coulis, toasted coconut, Madeira soaked raisins

Sweet & Sour Pulled Pork 9

Crispy wontons, pickled red onion, sesame slaw

Fried Mozzarella 8

*Marinara, capers, green olives, bell peppers, onions,
Parmesan cheese*

Satori Cheese Plate 11

*Garlic olives, banana peppers, blistered tomatoes, grilled
baguette*

Bloody Mary Shrimp 12

Grilled shrimp, vodka tomato sauce, rice pilaf

— ■ SIGNATURE DISHES ■ —

Bronze Faroe Island Salmon 19

Organic honey drizzle and grain mustard

Beer Battered Fish & Chips 16

Corona beer battered battered whitefish, french fries, creamy coleslaw, caper-dill tartar sauce

Cowboy Steak 32

Bone in ribeye, Horseradish butter & Delmonico onion rings

New York Strip 28

Balsamic demi glace and black & tan battered onion rings

Filet Mignon 6oz 26/ 10oz 34

Balsamic demi glace and bleu cheese crumbles

Boneless Pork Chops 22

Two 5 oz boneless pork chops, Apple BBQ glaze

Lump Crab Cakes 18

Fresh spinach & lemon aioli

— ■ SHAREABLE SIDES ■ —

Pan roasted Brussel sprouts & braised pork belly

8

Sautéed Greens & whisky flambéed button mushrooms 7

Creamy cheddar rice with chives 7

Grilled Yukon golds with caramelized onions 7

Fresh green beans with brown butter & almonds

8

Jumbo loaded baked potato 7