

# PIQUA CC

— EST. 1896 —

## — D I N N E R —

### - SOUP AND SALAD -

**Soup Du Jour**  
Cup 4 | Bowl 6

**Classic French Onion Soup**

Caramelized onions in a rich beef broth served with croutons and Swiss cheese.

8

**Caesar Salad**

Hearts of romaine, garlic croutons, parmesan cheese and classic dressing.

7

**Baby Spinach Salad**

Topped with egg, red onion and a warm bacon vinaigrette.

8

**Fried Green Tomato Salad**

Chopped iceberg lettuce, applewood smoked bacon and tomatoes with a sweet chili vinaigrette.

10

**Seasonal Mesclun Salad**

Spiced pecans, Mandarin oranges, strawberries, feta cheese crumbles and a maple balsamic vinaigrette.

9

**Add ons:** grilled or fried chicken \$7, steak \$9, shrimp \$9, ahi tuna \$12

**Dressings:** Italian herb vinaigrette, balsamic vinaigrette, ranch, French, Thousand Island, blue cheese, honey mustard, sweet chili

### - APPETIZERS & SMALL PLATES -

**Bacon Wrapped Dates**

Served with a balsamic reduction.

8

**Heirloom Tomato Bruschetta**

Grilled garlic bread topped with tomatoes, basil and parmesan cheese.

7

**Steak Quesadilla**

Black and blue style with tomatoes, lettuce and green onions.

9

**Artisan Cheese Board**

Chef's choice of assorted cheeses and garnishes.

15

**BLT Deviled Eggs**

With crispy bacon and tomatoes over mixed greens.

7

**Fried Vegetable Basket**

Zucchini, mushrooms and cauliflower lightly fried and served with comeback sauce.

9

**Baja Fish Tacos**

Grilled white fish with guacamole, pico de gallo and southwest ranch.

12

**Shrimp Cocktail**

Five jumbo gulf shrimp served with house-made cocktail sauce and lemon.

16

**Ahi Tuna Sashimi**

Thinly sliced sushi-grade ahi tuna served with seaweed salad, wasabi and ponzu sauce.

16

## - SIGNATURE DISHES -

Entrées are served with a side salad, vegetable of the day and choice of one side, unless noted otherwise.

### Grilled Filet Mignon

Choice Angus beef cut in-house and seasoned with our house steak seasoning.

**6oz - 27 | 10oz (Barrel Cut) - 34**

### Club Cut Sirloin Strip

Seasoned with house steak seasoning.

**29**

### Chopped Steak

Grilled choice ground steak with a caramelized onion sauce.

**18**

**Add ons:** sautéed mushrooms, crispy onions, bearnaise sauce, blue cheese butter, garlic shrimp (additional \$9)

### Chicken Piccata

Boneless chicken breast sautéed with artichokes, mushrooms and capers in a white wine lemon sauce.

**24**

### Pecan Crusted Chicken

Served with a bourbon maple glaze.

**23**

### Bronzed Atlantic Salmon

Served with a creole butter or have it simply prepared.

**25**

### Shrimp Fettucini Alfredo

Tossed in a roasted garlic cream sauce with tomatoes and spinach.

*Side not included.*

**24**

### Barbecue Back Ribs

Chef's recipe of slow roasted ribs served with a sweet barbecue sauce.

**26**

### Vegetarian Stir Fry

Fresh vegetables stir fried and tossed in a rich ginger soy sauce served over rice.

*Side not included.*

**22**

**Sides:** hand cut fries, sweet potato fries, onion strings, baked potato, rice pilaf

## - WINE -

### WHITES

#### Proverb Chardonnay

Layers of baked apple and pineapple with whispers of vanilla and caramel.

**7**

#### Proverb Pinot Grigio

Pear and apple notes animated with aromas of lime and lemon.

**7**

#### Joel Gott Sauvignon Blanc

Aromas of mango and melon with soft floral notes. Refreshing acidity with a balanced finish.

**9**

#### Cakebread Chardonnay

Bright and creamy with golden apple and white peach aromas. Traces of mineral and oak with great depth.

**15**

### REDS

#### Proverb Cabernet Sauvignon

Dark fruit flavors of rich blackberry with hints of vanilla and oak.

**7**

#### Proverb Pinot Noir

Bright red cherry with delicate floral notes. Velvety smooth.

**7**

#### Kendall Jackson Merlot

Black cherry and plum flavors with a hint of anise and currant.

**9**

#### Joel Gott Cabernet Sauvignon

Aromatics of roasted blue fruit, sweet blackberries and cherries with suggestions of graham cracker and vanilla.

**9**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.