

Friday Night Dinner

June 16, 2023

Lite Bites

Hammer Head ^{GF}

‡ ‡ Sauvignon Blanc Kim Crawford Marlborough, NZ \$11 / \$33

A half dozen Northern oysters from Cape Cod,
served with cocktail sauce and lemon \$15

Salmon Salad ^{GF}

‡ ‡ Notorious Pink Granache France \$10 / \$30

Oven warm fingerling potato salad, a dill olive
tomato caper relish, and field greens tossed
with a light herb vinaigrette \$25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



PIPER'S LANDING

 **Distinguished
Club** from
BOARDROOM
magazine

Yacht & Country Club

Friday Night Dinner

Entrees

All entrees include your choice of soup, house salad or Caesar salad

Prime Rib

‡‡ Cabernet Sauvignon Josh California \$12 / \$36
Prime rib served with au jus, a baked potato,
Yorkshire pudding and vegetable du jour
Queen \$36 King \$46
Ⓜ without Yorkshire pudding

Butcher Block Ⓜ

6 oz Filet / 12 oz New York Strip

‡‡ Cabernet Sauvignon Mount Veeder Napa Valley, CA \$18.50 / \$55.50
Served with your choice of bordelaise or bearnaise sauce, upon request,
vegetable du jour and a baked potato
Filet \$36 / NY Strip \$37

Yellow Edge Grouper

‡‡ Sauvignon Blanc Whitehaven Marlborough, NZ \$12 / \$36
Lightly egg battered, finished with lemon caper cream
and served with rice pilaf and vegetable du jour \$32

Cedar Plank Salmon Ⓜ

‡‡ Chardonnay Rombauer Napa Valley, CA \$18.50 / \$55.50
Faroe Island salmon roasted on a cedar plank, served with rice pilaf \$30

Lobster Angelica

‡‡ Chardonnay Rombauer Napa Valley, CA \$18.50 / \$55.50
6 ounce Maine lobster tail atop julienne vegetable, angel hair pasta,
finished with an orange basil butter \$34

Creekstone Farms Skirt Steak Ⓜ

‡‡ Chianti Gabbiano Riserva Italy \$12 / \$36
Lightly grilled and finished with avocado butter, served with
hasselback style potato and vegetable du jour \$30

Mojo Roasted Chicken Ⓜ

‡‡ Sauvignon Blanc Whitehaven Marlborough, NZ \$12 / \$36
Mojo marinated Statler chicken breast and citrus avocado salad, served
with black beans and rice, sweet plantains and vegetable medley \$24