

*Welcome to Gregg Thomas'*  
***Historic Piper Tavern***  
*April 16, 2017*

***Appetizers***

- Tavern's Version of Boneless Hot Wings \$8.95  
Bowl of Our Famous Snapper Soup \$6.50  
California Shrimp Cocktail \$10.95  
Crabmeat Stuffed Mushrooms \$9.25  
Golden Fried Calamari \$8.75  
Lightly Breaded Patagonian Scallops \$8.95  
Crab, Spinach and Artichoke Dip en Casserole \$10.95  
Wedge of Iceberg with Bacon, Tomato, Crumbled Bleu Cheese  
and Bleu Cheese Dressing \$7.95

***Holiday Features***

Unless Complete, all entrees include Artisan rolls, freshly made country-style mashed potato and snipped bean medley. Also a choice between our famous Caesar with home-style croutons and Asiago cheese or our fresh house Piper salad with honey mustard dressing.

**Rockafeller Pie**

Tender slices of filet mignon (that's why we can't call it Shepherd's Pie.) Slow baked with braised vegetables and beef glacé under peaks of mashed potatoes. Complete. \$22.95

**Pan Seared Piccata**

Lemon chicken with capers over Angel Hair. Sometimes simple is Best. Complete. \$20.95

**Double Smoked Carver Ham Steak**

Hand cut with grilled pineapple. \$20.95

**Twin Center-Cut Berkshire Pork Chops**

Served over exotic grains and finished with bacon glacé. Complete. \$23.95

# *Enticing Entrées*

**Awesome Twin Broiled Crab Cakes** \$24.95

**Trio of Filet Medallions**

Smothered with mushrooms and simply paired with Béarnaise sauce \$24.95

**Bleu Max Filet Mignon**

Center-cut 7ounce filet, laden with chunky bleu cheese sauce and drizzled with balsamic reduction. \$28.95

**Baked Stuffed Salmon**

with spinach, crabmeat, creamy cheddar and grape tomatoes. \$24.95

**Flounder Francais**

Organic egg-coated fillets, sautéed to a golden brown. Topped with mushrooms, tomato, capers and lemon beurre blanc. \$22.95

**Veal Anna**

Premium veal medallions, sautéed with shrimp, Argentinian scallops, tomatoes and garlic butter sauce. \$25.95

**Veal Felix**

Sautéed veal, accentuated with jumbo lump crab, grape tomatoes and Asiago cheese. Perfectly paired with homemade Béarnaise sauce. \$24.95

**Veal Austin ala Holstein**

Fork tender veal adorned with smoked ham, Swiss cheese, Béchamel sauce, and crowned with a poached egg. \$23.95

**New Zealand Rack of Lamb**

Known for their quality, we can only improve on it by roasting with 7-grain mustard & seasoned bread crumb topping. \$28.95

**Baked Crab Au Gratin** \$22.95

## *À La Carte Dessert Selections*

Choose one from our Fabulously Displayed Dessert Tray