



SMALL PLATES

CHICKEN WINGS

1LB \$ 10.95 / 2 LBS \$17.55
Hot, Honey Garlic, Sweet Chili,
Salt & Pepper.

LOBSTER SPRING ROLL

Spring Roll Wrapped Atlantic
lobster, Leeks, Carrot, Onion,
Tarragon & Aioli. **\$10.95**

SEARED ATLANTIC SCALLOPS

Celeriac Puree, Orange Segments
Pesto Oil. **\$13.99**

FRESH OYSTERS

PEI Aqua Farms Oysters
Served with Mignonette, Lemon, &
Tabasco. **\$2 PER OYSTER**

NACHOS

House Fried Tortilla Chips, Tomato,
Green Onion, Jalapenos, Cheese.
\$16.99
Add Chicken or Chorizo for **\$2.00**

BIRDIE BITES

Fried Saffron Risotto Balls stuffed
with Mussels, Clams, Chorizo, Bell
Peppers & Garlic.
Served with Lime Cilantro Aioli
\$11.49

MEDITERRANEAN FLATBREAD

Grilled Chicken, Grilled Peppers,
Onions, & Zucchini, Cherry
Tomatoes, Hummus & Feta.
\$12.99

IN A BOWL

PIPERS CHOWDER

Served with Fresh Bread. **CUP \$6.49 / BOWL \$ 10.95**

SANTA FE SALAD

Mixed Artisan Greens, Corn, Black Beans,
Avocado, Tortilla Crisps, Feta Cheese
Lime Cilantro Vinaigrette
\$12.99

ADD CHICKEN \$3.00 / ADD SALMON \$4.00

CHEFS PASTA SPECIAL

A creation to tantalize your taste buds
Ask your Server



PIPER'S RESTAURANT AND PATIO

CLUB HOUSE CLASSICS

Sub fries for Onion Rings, Poutine, or Cesar Salad for **\$2.00**

THE GOOD BURGER

PEI Beef, Lettuce, Tomato, Red Onion, Cheddar Cheese, House made Aioli, House Cut Fries. **\$16.49.**
Add Bacon **\$1.00**

THE BIG SKY BEEF DIP

Slow Roasted Beef, Onion Rings, Horseradish Aioli. On a Pretzel Baguette and Au Jus, House Cut Fries. **\$15.99**

SOUTHERN FRIED CHICKEN SANDWICH

Southern Fried Chicken, Lettuce, Tomato, Chipotle Aioli, House Cut Fries. **\$14.99**

FISH & CHIPS

Fresh Haddock Fried in a Beer Batter, House Cut Fries, Coleslaw & Tartar Sauce.
1 piece **\$14.75.** 2 pieces **\$16.99**

TRADITIONAL CLUBHOUSE

Grilled Chicken, Bacon, Lettuce, Tomato, Mayo, House Cut Fries. **\$13.49**

A DINNER AFFAIR

Served after 4PM

PEI STRIPLOIN STEAK

Accompanied with Roasted Garlic Country Mash, Seasonal Vegetables, Demi Glaze. **\$26.99**

SEARED HALIBUT

Pan Seared Halibut, Fingerling Potatoes, Braised Mirepoix, PEI Mussels, Tarragon & Thyme Cream. **\$25.99**

BRAISED PORK

Accompanied by braised onions, Roasted Garlic Country Mash, Seasonal Vegetables, Apple Fennel Jus. **\$26.99**

A SWEET FINISH

BLUEBERRY GRUNT

"A Nova Scotian Classic"
Flakey Biscuit Cooked in a Sweet Blueberry Stew. **\$5.99**

THE BISHOP

Soft Centered Cinnamon Chocolate Cake, Raspberry Coulis, Chantilly.
\$4.99

JUST A SCOOP OR TWO

Ice Cream, Sauce, Whipping Cream, with a Cherry on Top. **\$3.99**

• **CHEF AARON R. SMITH** •