

PIPER'S RESTAURANT AND PATIO

HEAD CHEF AARON R. SMITH

*ALL PRICES EXCLUDE HST

*ITEMS AVAILABLE AS GLUTEN FREE (**GF**) OR A GLUTEN FREE OPTION (**GFO**)

APPETIZERS

PEI Mussels or Clams GF

Freshly Steamed with a choice of our House Made Sauces:
Grenobloise (Brown Butter, Lemon, Parsley, & Capers)
Beer Steak (Keith's IPA, Montreal Steak Spice, Butter)
Curried (Curry Spice, Coconut Milk, Garlic)
Bouillabaisse (Fennel, Saffron, Garlic, Tomato)
The Classic (Garlic, Red Onion, Pinot Grigio, Butter)
Served with bread.

\$14.99

Fresh Oysters GF

Fresh on the Half Shell
Variety of Sauces
\$2.5 Oyster / \$12 Half Dozen / \$20 Dozen

Nachos GF

House Fried Tortilla Chips, Tomato, Green Onion, Jalapenos, Cheese \$9.99 Individual / \$19.99 Sharable

Substitute Kettle Chips for \$1.99

Pipers Calamari GFO

9oz of Fried Calamari, Peppers & Jalapenos Tzatziki & Lemon \$19.99

Pipers Chicken Wings GF

Hot, Sweet Chili, Honey Garlic, Buffalo BBQ, or Salt & Pepper 1LB \$ 14.99 / 2 LBS \$23.99

Kettle Chips & Spinach Artichoke Dip GF

House Made Kettle Chips served with a warmed spinach artichoke dip. \$12.99

Arancini Fries

Risotto Fries stuffed with Garlic, Fresh Herbs, Bocconcini, Mozzarella, & Parmesan Marinera Sauce \$13.99

FLATBREADS

The Caprese

Tomato Sauce, Heirloom Cherry Tomatoes, Bocconcini Cheese, & Balsamic Glaze \$13.99

Butter Chicken Flatbread

Butter Chicken Sauce Base, Chicken, Red Onion, Tomato, Mozzarella **\$14.99**

BBQ Pulled Pork

BBQ sauce, Pulled Pork, Red Onion, Red Pepper, Mozzarella, Fried Crispy Onion \$14.99

IN A BOWL

The True Caesar Salad GFO

Traditional Caesar Dressing, Romaine, Croutons, Parmesan, Bacon Bits \$13.49

The Garden Salad GF

Artisan Lettuce, Cherry Tomatoes, Cucumber, Pumpkin Seeds, Dried Cranberries, Balsamic Vinaigrette \$12.49

Pipers Seafood Chowder

Served with a fresh Herbed Biscuit

Cup: \$9.99 / Bowl: \$15.99

Add a Sandwich for \$6.99

Thai Chicken Salad GFO

Chicken, Red Pepper, Red Onion, Carrot, Lettuce, Peanut Crumble Crispy Noodles, Thai Vinaigrette \$17.49

Soup of the Day GF

Served with a House made Biscuit.

Cup: \$7.99 / Bowl: \$12.49

Add a Sandwich for \$6.99

Spaghettini Bolognese GFO

House Made Bolognese with Spaghettini, Served with Garlic Bread & Parmesan \$19.99

Butter Chicken GF

Traditional Butter Chicken served on Rice with Warmed Naan Bread \$21.49

PIPER'S CLASSICS

All of Pipers Classics Come with a Choice of: House Cut French Fries, Kettle Chips, or Green Salad Substitute for: Caesar Salad, Sweet Potato Fries, Onion Rings, or Half N' Half for \$1.99

The Berliner

Grilled Marinated Chicken, Cucumber, Tomato, Red Onion, Mint, Tzatziki, Spicy Mayo, Feta on a Warmed Naan Bread \$21.49

The Big Sky Beef Dip

Slow Roasted Beef, Onion Rings, Horseradish Aioli. On a Pretzel Baguette and Au Jus \$21.49

Smith's Chicken Burger GFO

Buttermilk Fried Chicken, Mayo, Pickles, Coleslaw \$17.49

Piper's Possible Burger GFO

House Made Vegan Patty, Tzatziki, Apple Chutney, Lettuce, Red onion, Tomato \$19.99

Fish & Chips GFO

Fresh Haddock Fried in a Beer Batter, House Cut Fries, Coleslaw & Tartar Sauce 1 PC: \$19.99 / 2 PC: \$25.49

Piper's Cheese Steak GFO

4 oz Tenderized Steak, Caramelized Onions, Sauteed Peppers, Queso Sauce Toasted Bun \$20.99

Traditional Clubhouse GFO

\$19.49

The Cheeseburger GFO

Chicken, Bacon, Lettuce, Tomato, Mayo Beef Patty, Lettuce, Tomato, Smokey Aioli, Cheddar Cheese

\$18.99 / Add Bacon: \$1.99

The Porky Pig GFO

Beef Patty, Pulled Pork, Smoked Bacon, Cheddar Cheese, Onion Rings, Smokey Aioli \$21.99

MAIN COURSE

All mains come with fresh seasonal vegetables and choice of one of our signature sides: House Cut French Fries, Kettle Chips, Basmati Rice, or Roast Potatoes.

Braised PEI Beef

Slow Braised PEI Beef. Braised in Rosemary Demi Glaze with Carrots and Pearl Onions \$31.99

Seared Salmon GF

Pan Seared Atlantic Salmon Topped with Maple Soy Brown Butter \$25.99

Halibut GF

Seared Halibut served with a Citrus Strawberry Salsa Sauce \$27.99

Hungarian Chicken Paprikash GF

Quarter Chicken Braised in Paprikash Sauce: Onions, Garlic, Tomatoes, Cream & Paprika \$23.99

DESSERT

Atlantic Blueberry Bread Pudding

Infused with Deep Roots Blueberry Liquor & Fresh Atlantic Blueberries, Served with Vanilla Bean Ice Cream & Chantilly \$9.99

Banana Foster Creme Caramel GF

Banana & Cinnamon Custard, Spiced Rum Caramel & Chantilly / Pecan Shortbread \$7.49

Flourless Chocolate Torte GF

Served with a Salted Caramel Sauce & Chantilly \$7.99

Seasonal Berry Crisp

House Made Seasonal Berry Compote, Maple Brown Sugar Topping Vanilla Ice Cream

7.99

SIDES

Sweet Potato Fries	\$5.99	Fries	\$4.99
Onion Rings	\$6.49	Gravy	\$1.99
Poutine	\$13.99	Extra Biscuit	\$1.49
Pulled Pork	\$2.99		

WEEKLY EVENTS

MENS DAY

Every Wednesday it's only \$65 for non-members and includes 18 holes, cart, range, skins and draw prizes.

LADIES DAY

Our very popular Ladies Night returns June 19th and will run every Monday until September 28th. A great social outing where visiting guests and non-members are always welcome.

COUPLES NIGHT

Back by popular demand, our couples Night will run every Tuesday evening after 4:30pm. This night includes 9 holes, cart, three course meal, live music, and prizes!

Please see the golf shop for more details and to sign up.

