

LUNCH



AUSTEN'S

■ ■ ■ ■ ■ AT THE PIERPONT ■ ■ ■ ■ ■

◆◆◆◆◆ APPETIZERS

SWEET LOCAL ONION RINGS \$7
Five crispy rings with tomato compote and sweet garlic dip

LOCAL STEAMER CLAMS \$11
A full pound of steamer clams served with garlic, diced local tomatoes, Italian parsley and a classic court bouillon. Served with focaccia garlic crostini.

PIERPONT CLASSIC SHRIMP COCKTAIL \$10
Four jumbo prawns served with Pierpont's own cocktail sauce, sweet bay shrimp, California avocado, celery and cucumbers

PACIFIC CRAB CAKES \$9
Crispy seared Pacific crab cakes with plenty of fresh crabmeat, local herb pistou, a raspberry red pepper coulis and fried leeks

SEARED JUMBO SCALLOPS \$8
3 jumbo scallops in a sweet corn broth, frizzled onions, cilantro-walnut pistou and a Moroccan fruit chutney

SOUPS

Our fine soups are house made daily and served with tapenade and fresh baked bread

CUP....\$4 BOWL....\$5

CHEF'S SOUP DU JOUR
A new creation each day

HOUSE FAVORITE
New England Clam Chowder and French Onion Gratine

◆◆◆◆◆ SALADS

Our salads are served with your choice of homemade:
Roquefort, Buttermilk Ranch, Mandarin Ginger, Caesar, Herb or Lemon Vinaigrette dressing

POACHED SALMON SALAD \$13
Poached Pacific salmon with mixed greens, sugar snap peas, tomatoes, daikon sprouts, lemon wedges and your choice of dressings.

ROASTED VEGETABLE SALAD \$12
Roasted seasonal and organic vegetables served with local organic mixed greens, cherry tomatoes, sugar snap peas and tamari-marinated tofu. Served with a lemon tahini vinaigrette

CAESAR SALAD SELECTIONS
Tossed romaine, sliced roasted portobello mushroom and Parmesano Reggiano toast
Plain and simple... \$7
With grilled breast of chicken... \$9
With sweet bay shrimp... \$10

CLASSIC COBB SALAD \$13
House greens topped with crumbled Roquefort cheese, crisp bacon, bruschetta, roasted chicken breast, avocado and chopped egg

MANDARIN GINGER CHICKEN SALAD \$13
House greens, mandarin ponzu chicken, avocado, cashews and rice noodles with mandarin ginger vinaigrette

CALAMARI SPINACH SALAD \$12
Crispy fried calamari with candied lemon peel, roasted pinenuts, fried leeks, whole basil leaves and a sweet garlic dressing

GRILLED SEAFOOD SALAD \$15
Chef's fresh fish of the day, prawns, scallops and garden fresh vegetables served with a mango mint vinaigrette



◆◆◆◆◆
AT THE PIERPONT... ◆◆◆◆◆

For our customers who desire low carbohydrate ingredients we are pleased to provide fresh vegetables or salad substitutions to enhance your dining experience.

LUNCH



SANDWICHES

Our sandwiches are served with your choice of fresh fruit cocktail, ranch wedge fries, cottage cheese with chives or nappa cabbage slaw

A CUP AND A HALF \$10

A cup of our homemade soup or house salad with half a roasted turkey or albacore tuna salad sandwich

AUSTEN'S SANDWICHES

Served on your choice of homemade olive focaccia, sourdough, honey wheat or deli rye bread with local red leaf lettuce, tomato carpaccio, and mayonnaise

Roasted turkey breast... \$9

Albacore tuna salad... \$9

Tomato carpaccio and avocado... \$9

NEW YORK STEAK SANDWICH \$15

Served open-faced on grilled olive focaccia, mayonnaise, tomato carpaccio, red leaf lettuce, frizzled onions and drizzled with 5 herb pistou

CRAB CAKE SANDWICH \$12

Crisp Dungeness crab cakes piled high with tomato carpaccio, Nappa cabbage slaw, avocado and smoked tomato aioli on a warm brioche bun

HERB GRILLED CHICKEN SANDWICH \$10

Rosemary grilled chicken and mozzarella, served with tomato carpaccio, California avocado, red leaf lettuce and 5-herb pistou on olive focaccia

PIERPONT TURKEY CLUB \$12

With tomato carpaccio, apple wood smoked bacon, red leaf lettuce, turkey, swiss cheese, avocado on toasted sourdough.

PIERPONT BURGER \$10

Char-broiled all beef patty with chopped apple wood bacon, smoked mozzarella, tomato carpaccio and red leaf lettuce on an onion brioche bun

HOT PASTRAMI SANDWICH \$9

Extra lean pastrami, griddle-seared served with sliced mozzarella, sauteed red onions and smoked tomato aioli



ENTREES

CALAMARI STEAK \$12

Served with sauce Provencal, fresh local vegetables and lemongrass ginger basmati rice

HAZELNUT CHICKEN \$12

Served with a rich sherry dijonnaise, fresh local vegetables and roasted rosemary potatoes

GERMAN SCHNITZEL \$13

Thin-pounded pork loin, pan seared and served with a lemon beurre blanc and garlic mashed potatoes

MISO GLAZED SALMON \$16

Fresh Pacific salmon with a miso sweet soy butter, lemongrass ginger basmati, shiitake mushrooms and a saute of edamame and fava beans

VEGETARIAN PANE \$12

Eggplant, wild mushrooms, spicy greens, quattro formaggio. Served with a roasted garlic cream sauce and fried celery root

THE PIERPONT MONTE CRISTO \$13

Black forrest ham and gruyere cheese, sandwiched between two slices of brioche and batter-fried to a golden brown

BEVERAGES

\$3
TROPICAL ICED
TEA

EARL GREY or
HERBAL TEA

COFFEE

NON-FAT or
LOW FAT MILK

HOT CHOCOLATE

SOFT DRINKS

LEMONADE

ESPRESSO
SINGLE... \$3
DOUBLE... \$5

CAPPUCCINO,
LATTE or MOCHA
\$5

APPLE,
CRANBERRY or
GRAPEFRUIT JUICE
\$2

FRESH/SQUEEZED
LOCAL ORANGE
JUICE
\$3



AT THE PIERPONT...



Menu Preparation By:

Executive Chef
Marcus Hollingsworth
Sous Chef
Miguel Vargas

Our menu and daily specials feature recipes from around the world as well as local favorites prepared in a classic California style that emphasize fresh local, organic and heirloom vegetables. We use only California free range, grain-fed, organic, hormone-free Harris Ranch beef and the freshest seafood possible. All recipes are created in-house, from scratch in an old-world artisan style.

One check per table please. An 18% gratuity will be added to all parties of eight or more.