



. Steaks. Wine. Friends.

## Appetizers

**Shrimp Cocktail** - gulf shrimp (minimum 3)  
 You..... choose your sauce;  
 (Traditional, Asian, or Pikk's tartar)  
 We... shake and serve tableside \$1.75 each

**Pretzel** - soft, fresh pretzel made daily; with stone-ground mustard and Pikk's cheddar sauce. \$5.99

**Antipasto** - tomato bruschetta; Tuscan salami; artichokes; roasted pepper with goat cheese; olives; Fontina cheese \$7.99

**Mussels** - with tomatoes and garlic; white wine-herb broth \$9.99

**Oysters Rockefeller** - half dozen fresh shucked oysters baked with applewood bacon, spinach, Hollandaise sauce \$8.99

**Calamari** - fried calamari with spiced tomato sauce, Pikk's tartar sauce \$8.99

**Mini burgers** - Pikk's famous, blue cheese stuffed or American cheese topped with special sauce, pickles \$6.99

**Potato Skins** - chile marinated flank steak, cheddar cheese, serrano sour cream \$7.99

**Tuna Tartar** - Ahi tuna with fennel, caper, red onion relish, waffle potato chips \$8.99

**Scottish Egg** - Hard boiled egg wrapped in Vinci's Sausage, bread crumbs, lightly fried; stone ground mustard sauce \$5.99

**Pikk's Fries** - choose 3 of these homemade sauces; Pikk's steak, tartar, curried ketchup, wasabi mayo, pesto mayo, grainy mustard mayo, chipotle mayo, honey-mustard, malt vinegar-agave, tzatziki, red pepper aioli or special sauce \$5.99

Please advise your server of any allergies

18% gratuity added to parties of 6 or more

## Soups and Salads

**Seafood Chowder** - fresh seafood, potatoes, cream, applewood bacon \$6.99

**Gumbo** - New Orleans style with andouille; chicken \$5.99

**Caprese** - fresh mozzarella layered with tomato, basil, balsamic, basil-infused olive oil \$5.99

**BLT Wedge** - bacon, iceberg lettuce, tomato, croutons, peppercorn ranch \$6.99

**Caesar Salad** - romaine lettuce, tomatoes, polenta croutons, Caesar dressing \$6.99

**Pikk's steak salad** - grilled Asian bbq marinated flank steak with soba noodles, Napa cabbage, red peppers; Asian dressing \$9.99

**Chopped Salad** - chopped romaine, tomato, red onion, cucumbers, blue cheese, avocado, egg, bacon, green goddess dressing \$8.99  
*add chicken \$1.99 or steak \$2.99*

## Entrees

**½ Chicken** - Roasted Organic free range \$14.99

**Pork Chop** - Double cut 14oz. \$17.99

**Ribs** - hickory smoked, Pikk's Bbq sauce *half* \$13.99 *full* \$19.99

**Salmon** - cedar planked roast; pecan citrus butter \$17.99

<b>Ribeye -16oz. dry aged in house up to 21 days</b>	<b>\$27.99</b>
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**Filet Mignon** - 7oz. or 11oz. \$24.99/\$29.99

**New York Strip** - 18oz. bone-in \$32.99

**Porterhouse** - 32oz. (for 2- carved tableside) \$59.99

Entrees above come with your choice of sauce and one side dish

Additional sides or sauces are available

<u>Side Dishes</u>	<u>Sauces</u>
Parmesan creamed spinach	Béarnaise
Baked potato	Mole Negro
Au gratin potato	Pesto
Pikk's redskin smashed	Hollandaise
Mac & cheese	Jerk
Grilled Vegetables	Korean BBQ
House cut French fries	Roasted Garlic Butter
Broccoli with hollandaise	Pikk's BBQ
Onion rings	Red Wine Mushroom
Brown rice	Peppercorn herb
2X baked potato- add \$1.75	
Special side...	

**More entrees**



## More Entrees.....

<i><b>Tavern Burger</b></i> - 10oz. fresh ground sirloin burger with choice of cheese & toppings; blue, Swiss, American, Jack or cheddar - caramelized onions, bacon, sautéed mushrooms, fries, house-made pickle	\$10.99
<i><b>Open Faced Steak Sandwich</b></i> - grilled flank steak sliced on top of roasted garlic bread, Pikk's steak sauce and fries	\$14.99
<i><b>Chicken Alfredo</b></i> - roast chicken and vegetables, penne pasta, pesto-parmesan cream sauce	\$14.99
<i><b>Penne</b></i> - with Vinci's famous tomato sauce baked with meatballs and fresh mozzarella cheese	\$13.99
<i><b>Shrimp Diablo</b></i> - capellini tossed with shrimp, tomatoes, basil, chile, lemon, olive oil, parmesan cheese	\$16.99
<i><b>Pad Thai</b></i> - stir-fried rice noodles, vegetables, scrambled egg & crushed peanuts; finished in a chile glaze sauce	\$13.99
<i><b>Crab Baked Shrimp</b></i> - shrimp baked in garlic butter with crab and spinach	\$18.99

### Today's Specials

#### Soup:

Roasted Butternut Squash \$7.99

#### App's:

Grilled *Chicken Wings* with a chipotle sauce \$7.99

Grilled *Flat Bread Pizza* with fresh crab meat, tomatoes, green onions, pesto and parmigiano \$8.99

*Cured Salmon* with capers and hard-boiled eggs; served with bagel chips \$7.99

#### Entrees:

*Pan-seared Red Snapper* with a cucumber pico de gallo and coconut rice \$18.99

*BBQ Cornish Hen*, partially deboned, with Pikk's pinto beans and slaw \$19.99

#### Side:

*Green Beans* with almonds \$2.99

### Daily

**Monday-** Meatloaf \$12.99

**Tuesday-** Buttermilk Southern Fried Chicken \$14.99

**Wednesday-** Tableside guacamole, Tamales  
Chiles Relleno, Enchiladas Y mas

**Thursday-** Classic Lasagna with Vinci's sausage  
or eggplant parmesan \$14.99

**Friday-** Cioppino-"San Francisco style"  
Seafood stew \$23.99

**Saturday-** Grilled Rack of Lamb \$24.99

**Sunday-** Pikk's Prime Rib  
10oz \$15.99, 14oz \$21.99

*1 hour before closing.*

*The daily special is ½ Price (Based on Availability)*

## WHITES

🍷 Rose, Toad Hollow '09	\$7.75/\$28
🍷 Riesling, JJ MUELLER	\$7.50/\$29
Viognier, Freemark Abbey '07	\$34
Riesling, Hudson Shah '07	\$32
Riesling, 2 Princes '08	\$34
🍷 Pinot Grigio Casa di Rocco '09	\$8/\$31
🍷 Sauv. Blanc, Crossings '09	\$8/\$31
Sauv. Blanc, White Haven '09	\$33
Sauv. Blanc, Ehler's '09	\$40
Fume Blanc, Chat. St Jean '08	\$35
🍷 Chard, Mark West '08	\$8.50/\$29
🍷 Chard, Lai Lai '08	\$8.00/\$32
Chard, Landmark '07	\$33
Chard, Bouchaine '07	\$34
Chard, Freemark Abbey '07	\$38
<b>Sparkling</b>	
🍷 Cava, Cristalino	\$7.50/\$29
🍷 Prosecco, Lunetta	\$7.50/\$29
Veuve Cliquot	\$75
<b>Aperitifs</b>	
🍷 Bouche D'Or, Bouchaine '08	\$7/\$35

## RED'S

🍷 Zinfandel, Cellar #8 '07	\$7.50/\$29	<b>Cab's</b>	William Hill '08	\$8/\$31
🍷 Pinot Noir, Concannon '07	\$8/\$31	Louis M. Martini '06	\$38	
Pinot Noir, Cloudline '08	\$38	Snoqualmie Reserve '06	\$41	
Pinot Noir Reserve, Toad Hollow '06	\$50	L'Ecole 41 '06	\$50	
Pinot Noir, Bouchaine Estate '06	\$60	Freemark Abbey '03	\$75	
Pinot Noir, Iron Horse '06	\$65	Chappellet '06	\$85	
Pinot Noir, Freestone '06	\$95	Ehlers 1886 '06	\$90	
🍷 Garnacha, Las Rocas '07	\$8/\$31	Cakebread '06	\$95	
🍷 Merlot, Santa Ema '07	\$8/\$31	Poetry '05	\$110	
Merlot, DeLoach '07	\$34	Opus One '06	\$195	
Merlot, Northstar '05	\$45	<b>Blends</b>		
🍷 Syrah, Snoqualmie '06	\$8/31	Cab-Merlot, Stella Maris '05	\$40	
Syrah, Norman '05	\$38	Cab-Merlot, Cain Five '05	\$70	
Petit Syrah, Amphora '05	\$58	Meritage, Dry Creek '06	\$80	
🍷 Sangiovese, Rossa Toscana '08	\$8/\$31	<b>½ Bottles</b>		
Super Tuscan, Nectar Dei '05	\$75	Cab, Dry Creek '06	\$26	
Brunello di Montalcino, '01	\$85	Cab, Justin '07	\$33	
🍷 Malbec, Alamos '09	\$8/\$31	Pinot Noir, Steele '07	\$33	
Malbec, Don Miquel RS	\$40	Moscato, Mondavi	\$27	

## SALADS

- Caprese** - fresh mozzarella layered with tomatoes and basil, balsamic, basil-infused olive oil \$5.99
- BLT Wedge** - iceberg lettuce, applewood bacon, tomato, croutons, peppercorn-ranch dressing \$5.99
- Caesar** - romaine lettuce, tomatoes, polenta-cROUTONS, Caesar dressing \$6.75
- Pikk's steak Salad**— grilled, Asian BBQ flank steak, soba noodles, Napa cabbage, red peppers, Asian dressing \$9.99
- Chopped**- romaine, tomato, red onion, cucumbers, avocado, bacon, egg, bleu cheese, green goddess dressing \$8.99  
(Add chicken, \$1.99 or steak to any of the salads for \$2.99... except the steak salad)

## ENTREES

- Plank Salmon** - cedar-plank salmon with pecan-citrus-butter, and grilled veggies \$12.99
- Chicken Alfredo** - penne, chicken and vegetables in parmesan pesto cream sauce \$8.99
- Penne** - Vinci's famous tomato sauce baked with meatballs and fresh mozz \$8.99
- Shrimp Diablo** - capellini tossed with shrimp, tomatoes, basil, chile, olive oil, garlic, onion, parmesan \$9.99
- Fish Tacos** - beer battered tilapia with lettuce, pico de gallo, chipotle mayo, brown rice \$8.99

*\*Please advise your server of any food allergies\**

## SANDWICHES

(All sandwiches come with fries)

- Tavern Burger** - 10oz. ground sirloin burger with choices of : American, blue, Swiss, jack or cheddar cheese; caramelized onions, applewood bacon or mushrooms; with our house-made pickle \$10.99
- Open Faced Flank Steak Sandwich** - grilled flank steak sliced on top of garlic bread, Pikk's steak sauce \$12.99
- Bbq Pork** - slow roasted pork shoulder, barbecue sauce, coleslaw, fries \$8.99
- Chicken Panini** - grilled chicken breast, tomato, fontina cheese, balsamic \$8.99
- Grilled Turkey Wrap** - roast turkey, jack cheese, pico de gallo and chipotle mayo \$8.99
- Muffaletta** - New Orleans classic, black forest ham, salami, cheese, olive salad \$8.50
- Grilled Vegetable Panini** -grilled vegetables, fresh mozzarella, spinach; with pesto \$7.99
- Shrimp Po' boy** - fried shrimp with Pikk's tartar sauce, lettuce, tomato \$8.99
- Cuban** - Roast pork, ham, Swiss cheese, pickles, grainy mustard \$8.99

*Pikk's private party rooms available for parties from 15 to 65 people...*

*No room fee/a.v. ready*

# LUNCH

## *White Wines*

Rose, Toad Hollow '08	\$7.75
Riesling, Pierre Sparr '08	\$7.50
Pinot Grigio, Fini '08	\$8.00
Sauv. Blanc, Crossing '09	\$8.00
Chard, Mark West '08	\$8.50
Chard, Lai Lai '08	\$8.25
Cava, Cristalino	\$7.50
Prosecco, Cavit Lunetta	\$7.50

## *Red Wines*

Zinfandel, Cellar #8 '07	\$7.50
Pinot Noir, Concannon '07	\$8.00
Merlot, Santa Ema '07	\$8.00
Syrah, Snoqualmie '06	\$8.00
Malbec, Alamos '09	\$8.00
Garnacha, Las Roccas '07	\$8.00
Cab, Gladiator '07	\$8.00
Sangiovese, Rossa Toscana '08	\$8.00

## *Beverages*

Black-currant ice tea	Coffee
Coke products	Tea
Root Beer	Espresso drinks
Orange Cream Soda	

## *Appetizers/Soups*

***Shrimp Cocktail***- gulf shrimp (minimum 3)  
You... choose your sauce; (Traditional, Asian, or  
Pikk's tartar) we shake and serve tableside \$1.75 each

***Calamari***- fried calamari with spiced  
tomato sauce, Pikk's tartar sauce \$8.99

***Antipasto***- tomato bruschetta; Tuscan salami;  
artichokes; roasted pepper with goat cheese;  
olives; Fontina cheese \$7.99

***Pikk's Fries***- choose 3 of these homemade sauces;  
Pikk's steak or tartar, curried ketchup, wasabi  
mayo, grainy mustard mayo or chipotle mayo,  
honey-must, special sauce, malt vinegar-agave,  
tzatziki, pesto mayo, red pepper aioli \$5.99

***Tuna Tartar***- Ahi tuna with fennel, caper,  
red onion relish, waffle potato chips \$8.99

***Potato Skins***- chile marinated flank steak,  
cheddar, serrano sour cream \$7.99

***Mini burgers***- our famous blue cheese stuffed or  
American cheese topped mini burgers with special  
sauce, pickles \$6.99

***Pretzel***- soft, fresh pretzel made daily; with stone-ground  
mustard and Pikk's cheddar sauce. \$5.99

***Seafood Chowder***- fresh seafood, potatoes,  
applewood bacon \$6.99

***Gumbo***- traditional New Orleans style with  
andouille sausage and chicken \$6.99

# BRUNCH

## Libations

<i>Bloody Mary</i> - vodka and Pikk's Mary mix with celery and bleu cheese olives	\$6.50
<i>Scottie's Bloody Mary</i> - vodka and Pikk's Mary mix, bleu cheese, bacon, P1, celery and bleu cheese olives	\$6.99
<i>French 75</i> - Beefeater, fresh squeezed lemon juice, sparkling wine	\$6.99
<i>Bellini</i> - peach puree and Prosecco made famous from Harry's bar in Venice	\$6.99
<i>Mimosa</i> - fresh squeezed O.J. sparkling wine	\$6.50
<i>Cava</i> , Cristalino (Spain)	\$7.00
<i>Prosecco</i> , Lunetta (It)	\$7.50

## Juices and Coffee

Fresh Squeezed Orange Juice
House Blend Coffee
Espresso, Latte, Cappuccino

*Please advise your server  
of any food allergies*

<i>Granola Parfait</i> - granola, fresh berries and yogurt	\$4.99
<i>Lox and Bagel</i> - house cured salmon; artisan bagel, lemon cream cheese, red onion, tomato	\$6.99
<i>French Toast</i> - Vinci's banana stuffed French toast with warm maple syrup	\$7.99
<i>Biscuits and Gravy</i> - Adobo Grill's chorizo gravy over two buttermilk biscuits with two fried eggs	\$7.99
<i>Polenta pancakes with fresh blueberries</i> - served with warm maple syrup	\$6.99
<i>Eggs Benedict</i> - beef tenderloin or crab cakes with ham on a croissant with poached eggs, hollandaise, Vinci's roasted potatoes	\$9.99
<i>Prime Rib Hash</i> - with two eggs over easy	\$8.99
<i>Pikk's omelette</i> - choice of one cheese...cheddar, swiss, bleu, jack, American or fresh mozzarella	
<i>Choose two...</i> bacon, black forest ham, caramelized onions, grilled vegetables, mushrooms, tomato, avocado, peppers, broccoli; with Vinci style roasted potatoes	\$7.99
<i>Pepper &amp; Egg Sandwich</i> - scrambled eggs, onions, peppers, cheese, pesto, on a baguette	\$7.99
<i>Tavern Breakfast Burger</i> - 7oz. burger on a buttermilk biscuit bun; bacon, fried egg, cheddar cheese	
Vinci style roasted potatoes	\$8.99
<i>Breakfast Enchiladas</i> - Scrambled eggs with pico de gallo, finished with chipotle salsa, sour cream and avocado; with refried beans	\$7.50
Side of applewood smoked bacon	\$2.99