

APPELIZERS

Bacon-Wrapped Tiger Shrimp

Glazed with Bourbon BBQ Sauce

11.95

Smoked Pork Belly Fried Crispy

Tossed with Candied Onion Apricot Jam

7.95

Crispy Calamari

Lightly Spiced with Zesty Marinara Sauce

7.95

Crab Cakes with Panko Crumb Crust

and Serrano Lime Tartar Sauce

8.95

Wild Rice Spring Rolls

with Thai Sauce

6.95

Stuffed Baby Portabellas

3 Cheese Filling w/ Panko Crumbs

6.95

Appetizer Sampler

Samples of Each of Our Appetizers for Sharing

17.95

SOUPS

Piggy's Prime Rib & Vegetable

3.5

Roasted Potato and Cheddar

3.5

Homemade Soup of the Month

3.5

Soup Sampler of all 3 Famous Soups

7.95

SALADS

All Piggy's Entrees are Accompanied by Piggy's House Salad or Upgrade to a Specialty Salad

Piggy's House Salad Topped with

Tomatoes, Carrot and Red Onion

with Choice of Dressing

(included with entrees)

Caesar Salad Artisan Romaine with

Seasoned Crumbs and Cheese Shards

2

Oriental Salad of Mixed Field Greens

with Cashews and Chow Mein Noodles

in our Own Sweet and Tangy Dressing

2

Wedge Salad

Iceberg Wedge Drizzled with Blue Cheese

Dressing with Tomatoes, Gorgonzola Crumbles

Crisp Bacon and Red Onion

4.95

STEAKS

*12 oz Center Cut NY Strip**

Topped with Gorgonzola Cream and Panko
Crumbs on Cabernet Demi

29.95

*Angus Filet Mignon**

the Finest of all Steaks with
Housemade Béarnaise

6 oz 24.95

10 oz 35.95

*Surf & Turf**

6oz Filet w/Béarnaise and 3 Bacon Wrapped
Shrimp Glazed with Bourbon BBQ

29.95

*18 oz Bone In Ribeye (Cowboy)**

with Our Famous Steak Butter

35.95

Add Sautéed Garlic Wild Mushrooms 2.00

FRESH FISH

*Red Snapper** Brushed with Adobo

Sauce and Grilled, Topped with Cilantro

Lime Chimichurri

24.95

*Lacquered Salmon**

Faroe Island Salmon Slow Roasted and
Brushed with Korean Honey Soy Lacquer

23.95

Steaks and Seafood Entrees are Accompanied with Cheddar Whipped Red B Potatoes
Loaded Jumbo Baked Potato 2.95

Seasonal Vegetable of the Month 2.25

PASTAS

Seafood Thermidor Bucatini

Shrimp, Scallops, Lobster Meat and
Wild Mushrooms in Brandy Sauce on Bucatini
Pasta with Panko Crumbs and Cheese Shards

28.95

Shrimp & Sea Scallops Fettuccini

Dusted in Seasoned Flour and Pan Seared
Roasted Garlic Champagne Sauce
on Fresh Herb Fettuccini

24.95

Portabella Ravioli

Pasta Stuffed with Portabellas and Parmesan in
Tomato, Basil, Garlic and Chardonnay Broth

17.95

Gnocchi & Roasted Vegetables

Potato Gnocchi and Fresh Harvest Vegetables
with Butternut Squash and Garlic Sauce

17.95

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your risk of food borne illness, especially if you have certain medical conditions

A \$7.00 Split Plate Charge will be Added to all Shared Entrees

SEASONAL SPECIALTIES

Braised Short Ribs

Slowly Braised in a Hearty Stock for Hours
Finished with a Cabernet Demi'

26.95

*Blackened Tender Steak Medallions**

Seared Medium Rare on Crispy Potatoes with
Bacon, Wild Mushrooms and Béarnaise

23.95

Seafood Bouillabaisse Scallops,

Faroe Island Salmon, Red Snapper & Shrimp
with Baby Fennel and Saffron Shrimp Broth

26.95

*Duck Breasts** Grilled and Finished

with Molasses Balsamic Reduction

25.95

*Pork Tenderloin Medallions**

Smoked and Set on Italian Bacon Cranberry Jam

22.95

FROM THE SMOKER

Combo of Piggy's Famous

Pulled Pork, Pork Chop and Grilled Pork Belly
with Appropriate BBQ Sauces

22.95

*Piggy's Prime Rib** Aged to Perfection &

Smoked over Hickory from Holmen Wisconsin
Served with a Side of Au Jus

8 oz \$19.95 or Size Your Own for \$1.25 an ounce

Pulled Pork Roast

Melt in your Mouth with Memphis Style
Raspberry Chipotle BBQ Sauce

18.95

*Piggy's Boneless Pork Chops**

Thick Cut Chops Smoked with Hickory, Grilled
and Brushed with Apricot BBQ Sauce

17.95

Grilled Pork Belly

Rubbed with Spices and Smoked Over Hickory
then Grilled with Bourbon BBQ Sauce

19.95

Twin Chicken Breast

Smoked and Grilled then Brushed with
Alabama White BBQ Sauce

16.95

The Above Entrees are Accompanied with Cheddar Whipped Red B Potatoes

Loaded Jumbo Baked Potato 2.95

Seasonal Vegetable of the Month 2.25

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