

APPELIZERS

Bacon-Wrapped Tiger Shrimp

Glazed with Bourbon BBQ Sauce

11.95

Crab Cakes with Panko Crumb Crust

and Serrano Lime Tartar Sauce

8.95

Smoked Pork Belly Fried Crispy

Tossed with Candied Onion Apricot Jam

7.95

Grilled Southwest Hummus

with Pita Chips

6.95

Crispy Calamari

Lightly Spiced with Zesty Marinara Sauce

7.95

Stuffed Baby Portabellas

3 Cheese Filling w/ Panko Crumbs

6.95

Appetizer Sampler

Samples of Each of Our Appetizers for Sharing

18.95

SOUPS

Piggy's Prime Rib & Vegetable

3.50

Roasted Potato and Cheddar

3.50

Homemade Soup of the Month

3.50

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

Carrots, Grape Tomatoes and Seasoned

Panko Crumbs with Choice of Dressing

(included with entrees)

Caesar Salad Artisan Romaine with

Seasoned Crumbs and Cheese Shards

2.00

Oriental Salad of Mixed Field Greens

with Cashews and Chow Mein Noodles

in our Own Sweet and Tangy Dressing

2.00

Wedge Salad

Iceberg Wedge Drizzled with Blue Cheese

Dressing with Tomatoes, Gorgonzola Crumbles

Crisp Bacon and Red Onion

4.95

\$8.00 Extra Plate Fee for all Shared Entrees

From the Char-Broiler

*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 36.95

*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

36.95

*8 oz Flat Iron**

with Garlic Butter

21.95

*10 oz Top Butt**

with Pepper Crust and Demi Glace'

22.95

*20 oz T-Bone** the King of Steaks

Blue Cheese Butter

36.95

*16 oz KC Strip**

Bone In New York with
Sautéed Onions and Peppers

29.95

Add Sautéed Garlic Wild Mushrooms 2.00

All Char-Broiled Entrees are Served with a Salt & Pepper Roasted Potato

SEAFOOD

*Mahi Mahi** Brushed with Adobo

Sauce and Pan Seared, Topped with

Cilantro Lime Chimichurri

22.95

*Lacquered Salmon**

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

23.95

Seafood Thermidor

Shrimp, Scallops, Lobster Meat and

Wild Mushrooms in Brandy Sauce

with Panko Crumbs and Cheese Shards

28.95

Shrimp & Sea Scallops Scampi

Seared with Seasoned Flour, Fresh Herbs

Roasted Garlic Butter and Lemon Zest

24.95

All Seafood Entrees are Served with Black Pearl Rice Medley

*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

PIGGY'S SPECIALTIES

*Blackened Tender Steak Medallions**

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

23.95

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

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

8 oz 19.95 Bigger Cut? 1.25 an ounce more

*Duck Breasts**

Sauteed Medium Rare and Finished with
a Classic Pepper Sauce

25.95

All Piggy's Specialties are Served with Sour Cream Whipped Yukon Gold Potatoes

VEGETARIAN CREATIONS

Portabella Ravioli

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

17.95

Wild Rice Spring Rolls

with Twin Sesame Tempura Vegetables
and a Thai BBQ Sauce

16.95

FROM THE SMOKER

Combo of Piggy's Famous

Pulled Pork, Chop, Pork Belly and
Country Sausage w/ BBQ Sauces

23.95

*Piggy's Boneless Pork Chops**

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

18.95

Dry Aged Pork Porterhouse

with Cranberry Pancetta Jam

24.95

Pulled Pork Roast

Melt in your Mouth with Memphis Style
Raspberry Chipotle BBQ Sauce

17.95

Twin Chicken Breast

Smoked and Grilled then Brushed with
Alabama White BBQ Sauce

16.95

Grilled Pork Belly

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

18.95

Country Style Sausage

Beef and Pork Blend Smoked over Hickory
with Honey Dijon BBQ Sauce

16.95

Smokehouse Entrees are Served with Bourbon Bacon Baked Beans

Fabulous Desserts

Crème Brulee Cheesecake

The Marriage of 2 Classic Desserts Finished with
White Chocolate Sauce and Raspberry Coulis

7.95

Flourless Chocolate Cake

with Hot Fudge and Whipped Cream

6.95

Frozen Banana Cream Cheesecake

Handmade with Caramel Sauce & Sea Salt

6.95

Crème Brulee

with Fresh Raspberries

5.95

Chocolate Tower Cake

Enough for 2 with White Chocolate and Fudge

11.95

Ice Cream Drinks

Grasshopper
Brandy Alexander

Oreo Speedwagon
Butterfinger