

ENTREES

New York Strip Steak

Hereford New York strip steak.
10 oz. \$19 or 20 oz. \$30

Filet Mignon

Certified Hereford beef tenderloin center cut.
4 oz. \$17 6 oz. \$21 12 oz. \$34

Roast Prime Rib

Slow roasted aged Hereford Prime Rib served with mousse and au jus.
Petite \$17 Regular \$23 Large \$32

Steak & Shrimp

4 oz. filet mignon char grilled topped with sautéed gulf shrimp
in garlic butter and herbs. \$20

Portobello Stacker

6 oz. of aged Hereford beef, grilled Portobello mushroom and
home made steak sauce over mashed potatoes. \$13

Fire Grilled Meat Loaf

House ground USDA certified Hereford filet mignon, New York strip steak,
and fresh pork shoulder, finished with our home made steak sauce. \$12

Classic Burger

Half a pound of Hereford ground beef, on grilled pretzel roll
with lettuce, tomato, red onion, and pickle. \$10

Mediterranean Chicken

Chicken breast stuffed with goat cheese, artichoke heart, mushroom, onion, garlic,
and herbs slowly pan roasted and finished with a lemon caper sauce. \$16

Chicken Sonoma

Chicken breast stuffed with fresh sautéed spinach, creamy brie cheese,
and dried cranberries with a stone ground honey mustard glaze. \$15

Stuffed Pork Chop

Boneless pork chop stuffed with wild rice, corn bread dressing, and cranberries
grilled over an open flame finished with a blackstrap molasses sauce. \$14

Sicilian Pork Chop

Boneless pork chop marinated in basil, garlic, olive oil and lemon, pan roasted topped
with grated parmesan cheese, balsamic glaze, and extra virgin olive oil. \$13

Horseradish Catfish

Catfish filet lightly breaded with a mixture of Japanese bread crumbs and a touch of fresh
horseradish griddle fried and served with bread & butter tartar sauce. \$14

Pecan Crusted Salmon

coated with chopped pecans pan roasted finished with a pesto infused olive oil. \$18

Coconut Shrimp

Tender jumbo shrimp dipped in coconut breading quickly fried
with a mango curry sauce. \$15

All of the above entrees unless otherwise indicated include a house salad with choice of dressing,
vegetable of the day, and choice of; baked potato, skin on mashed, or creamy risotto.

All of our beef is USDA certified Hereford, wet aged a minimum
of 30 days to develop a perfect tenderness and flavor

Ala Cart Sides

Caesar Salad \$4, Spinach Salad with bleu cheese & toasted pecans \$4

Toss Salad baby greens, romaine, iceberg lettuce, tomato and cucumber \$3

Wedge of Lettuce with sliced tomatoes, red onion, bleu cheese, creamy herb dressing \$5

Loaded Baked Potato - Butter, Sour Cream, White Cheddar Cheese, Bacon, & Scallions \$2

Jumbo Twice Baked Potato \$4, Fresh sautéed spinach \$3, Fresh Asparagus with Béarnaise \$4

Vegetable of the day \$3, Creamy Risotto \$4, Baked Potato \$2, Hand cut fries \$3,
Mashed Potatoes \$3, Béarnaise sauce \$3

Sides of Sour Cream, Bacon, Cheddar Cheese, or Scallions \$.80 each.

The Pier Restaurant

401 Bayview (Bonansinga) Dr
Quincy, IL 62301
217-221-0020

Appetizers

Soup of the Day \$3 cup \$7 bowl

Crab Bites

Mini Blue crab balls rolled in corn flakes with Creole remoulade. \$5

Tuscany Cheese Balls

Buffalo mozzarella and seasoned risotto fried served over marinara sauce. \$6

Shrimp Lollipops

Jumbo shrimp marinated with mango curry wrapped in a wonton skin and quickly fried. \$8

Lobster Mac & Cheese

Butter poached lobster meat in a rich white cheese sauce baked with macaroni. \$8

Thai Calamari

Fried calamari, with chili lime vinaigrette, and sesame seed garnish. \$7

Salads

Pier Cobb

Crisp bacon, white cheddar cheese, bleu cheese, olives, tomatoes, diced turkey, artichoke hearts over mixed greens and creamy herb dressing. \$10

Whiskey Glazed Salmon Caesar

Fresh Atlantic salmon grilled basted with a sweet bourbon molasses glaze over crisp romaine, croutons, parmesan cheese and Caesar dressing. \$12

Apple Smoked Chicken

Baby spinach and crisp romaine with honey balsamic vinaigrette, toasted pecans crumbled bleu cheese and our house smoked chicken breast. \$9

Mediterranean Chicken

Romaine and spinach, lemon cumin dressing, artichoke hearts, roasted pepper, red onion, smoked chicken, goat cheese and fried capers. \$10

Pastas

Lasagna Carnival

Fresh sweet Italian sausage, house blended cheeses, home made noodle and marinara sauce bake to order. \$12 1/2 order \$7

Fettuccini Alfredo

Our home made fettuccini tossed in a rich cream sauce with freshly grated parmesan cheese, garlic and spices. \$10

Baked Rigatoni with Lobster and Shrimp

Langoustine lobster and gulf shrimp, sweet Italian sausage, roasted sweet red pepper, garlic, béchamel sauce, rigatoni, and topped with parmesan cheese. \$24

Fettuccini Chicken and Mushrooms

Sautéed breast of chicken and fresh mushrooms tossed with Alfredo sauce and our home made fettuccini noodles. \$13

Rigatoni with Fire Grilled Vegetables

Egg plant, zucchini, sweet red pepper, Portobello mushroom, tomato, and asparagus baked with rigatoni in a white sauce. \$12

Pastas are served with salad only

OUR HOME-MADE SALAD DRESSINGS

Creamy herb, honey balsamic vinaigrette, red dressing, raspberry vinaigrette, Italian, lemon cumin, 1000 island, or honey mustard .

An 18% service charge will be added to all parties of 8 or more but may be adjusted if you like.

Any food or beverage consumed but not purchased from The Pier is subject to a service charge.

Any Entrée split will be charged \$6.99 (this covers the extra house salad, vegetable of the day, and the starch)

Join us for our Prime Rib brunch every Sunday 11 to 2:30

Let us help with your next meeting or private function, banquet room for 2 to 100.