

Sandwiches

All sandwiches & burgers are served with choice of fresh cut fries, sweet potato chips, or potato salad; sub fresh fruit or cup of soup \$2

Parmesan Monte Cristo

Oven roasted turkey breast with havarti, white cheddar cheese on parmesan crusted grilled sourdough. \$8

Vegetarian Grill

Fire grilled portabella mushroom, sweet red pepper, zucchini, eggplant, asparagus, mozzarella, and tomato on French bread. \$8

Our Version of The Reuben

Thin sliced corned beef with sauerkraut, havarti cheese, and Russian dressing, on grilled rye. \$8

Prime Rib Sandwich

Slice of Prime Rib char grilled open face on sour dough bread topped with tomatoes, caramelized onion and bleu cheese sauce \$10

Apple Smoked Chicken Club

Our house smoked chicken breast with Havarti cheese, bacon, lettuce, tomato, red onion marmalade, on grilled sour dough bread. \$8

Mississippi Turkey Club

Turkey breast on wheat berry bread with lettuce, tomato, thick country bacon, and herb mayonnaise. \$8

Fire Grilled Meat Loaf

Our meat loaf is made from ground New York Strip, Filet Mignon, and ground pork grilled like a steak served on wheat bread with lettuce, tomato, and cheddar cheese \$8

Burgers

All of our burgers are very close to 1/2 pound of lean USDA certified Hereford Beef, served with lettuce, tomato, red onion, and dill pickle, on toasted pretzel roll.

The Classic

Half pound of ground beef on a toasted pretzel roll \$8

The Big Kahuna

Fresh grilled pineapple, mozzarella cheese, and a mango curry mayo . \$9

The Cowboy

Fire grilled topped with white cheddar cheese, chili fried onions, and BBQ steak sauce. \$9

The Pepper Bacon Cheese

Char grilled with cracked black pepper topped white cheddar, havarti, bleu cheese sauce, and crisp cob smoked bacon \$10

Burger extras

Mozzarella, Havarti , White Cheddar, Bleu cheese or Bacon \$1, Grilled Portobello \$3

Entrees & Pasta

Mustard Crusted Salmon

Pan seared served with creamy risotto, fresh asparagus, and pesto oil. \$8

Lasagna Carnival

Fresh Italian sausage, house cheese blend, home made noodles, parmesan cheese, marinara and house salad. \$7

Fettuccini Alfredo

House made fettuccini noodles, fresh cream, parmesan cheese, garlic, and a pinch of black pepper. \$7

add 4 shrimp or grilled salmon \$4, or chicken \$2

Baked Lobster Mac & Cheese

Langoustine lobster meat in a sharp cheddar cheese sauce with elbow Macaroni and parmesan cheese crust, served with a toss salad \$10

18% service charge will be added to separate checks and parties of 8 or more. Any food or beverage not purchased at The Pier is subject to a service charge equal to the regular sale price. A charge of 2.99 will be added to any split lunch item.

The Pier Restaurant

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

Appetizers

Soup of the Day

Made fresh daily - Cup 2.99 Bowl 5.99

Tuscany Cheese Balls

Fresh mozzarella in seasoned risotto, deep fried with marinara sauce. \$6

Crab Bites

Mini crab cakes rolled in corn flakes with a Creole remoulade \$5

Shrimp Lollipops

Gulf shrimp on a stick wrapped in a wonton, mango curry dipping sauce. \$8

Thai Calamari

Flash fried tossed in a chili lime vinaigrette, sesame garnish. \$7

House Salad

Mixed field greens with cucumber, carrot, and croutons. \$3

Fruit Salad

Mixture of various fresh fruits. \$4

Salads

Apple Smoked Chicken Salad

Spinach, honey balsamic dressing, crumbled bleu cheese, toasted pecans, topped with house apple wood smoked chicken breast. \$9

Mediterranean Chicken

Romaine and spinach, with lemon cumin dressing, artichoke hearts, roasted sweet red pepper, red onion, smoked chicken breast, goat cheese, and garnished with fried capers. \$9

Cobb Salad

Mixed greens and creamy herb dressing, topped with crisp bacon, diced turkey, bleu cheese, diced tomatoes, cheddar cheese, artichokes, and black olives. \$9

English Walnut Chicken Salad

Diced Celery, red grapes, walnuts, and poached chicken in mayonnaise with side of fresh fruit. \$7

Coconut Fried Shrimp

Mixed greens with honey balsamic dressing, fresh pineapple, strawberries, and almonds, topped with coconut battered shrimp. \$9

The Wedge

A chunk of iceberg lettuce with crumbled Bleu cheese, crisp smoked country bacon, red onion, sliced tomato, topped with our creamy herb dressing. \$5

Want to add grilled chicken or a burger \$3

Grilled Salmon Caesar

Crisp romaine, with freshly grated parmesan, home made croutons, our home made dressing, and whisky glaze salmon. \$8

Our Home Made Dressings Creamy Herb, Honey Balsamic Vinaigrette, Italian, Raspberry Vinaigrette, Lemon Cumin, Red, Creole Honey Mustard, & Caesar. Dry Crumbled Bleu Cheese \$2

The Pier offers carry out, catering, and private dining area.
Join us for our Sunday brunch 11:00 AM to 2:00 PM

We accept Visa, Master card, American Express, cash,
or local bank checks with management approval.