



DINNER

Menu Available 5pm-9pm

STARTERS

Hand Breaded Buttermilk Chicken Tenders \$12

3 buttermilk marinated tenders coated with seasoned flour & fried golden brown. Tossed in your choice of hot, mild or BBQ sauce. Choice of ranch or bleu cheese.

~ Served with celery & carrots

Fried Wisconsin Cheese Curds \$8

~ Served with ranch dipping sauce

GF Fresh Vegetable Crudité Platter \$6

Fresh cut vegetables

~ Served with homemade onion dip

Hand Crafted Meatballs \$10

Italian meatballs baked in marinara & topped with melted mozzarella & parmesan cheeses.

GF Jumbo Shrimp Cocktail \$12

4 shrimp.

~ Served with cocktail sauce and a fresh lemon wedge

Coconut Shrimp \$12

4 coconut breaded shrimp.

~ Served with sweet & sour sauce

Edamame \$6

~ Served plain or tossed in soy glaze

Bacon Wrapped Sea Scallop Martini \$12

5 bacon wrapped sea scallops tossed in Mae Ploy chili sauce.

GF Beef Tamales \$11

2 Shredded Beef Tamales steamed in corn husk.

~ Served with home-made salsa, green chili sauce & sour cream

SOUPS

Soup du Jour Cup \$4 / Bowl \$6

Navy Bean Cup \$4 / Bowl \$6

GF Tomato Basil Cup \$4 / Bowl \$6

She Crab Cup \$6 / Bowl \$8

GF *Denotes items that can be prepared Gluten Free.*

Pinnacle buys only the highest quality ingredients.

Consuming raw or undercooked meat, pork, eggs or seafood may cause foodborne illness.



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ENTRÉE SALADS

- GF Classic Caesar **Half \$4 / Full \$7**
 Crisp romaine lettuce, parmesan cheese, croutons, cherry tomatoes & classic Caesar dressing.
- GF Pecan Chicken Salad **Half \$7 / Full \$14**
 Mixed greens, grilled chicken breast, candied pecans, fresh berries, sliced egg & cherry tomatoes.
 ~ Choice of dressing.
- GF Kicked Up Caesar Salad **\$18**
 Romaine lettuce, roasted vegetables, balsamic drizzle & Caesar dressing.
 ~ Topped with your choice of beef tenderloin, grilled shrimp or salmon filet

DRESSING OPTIONS

Ranch, Bleu Cheese, Champagne Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, French, Poppy Seed, Light Italian Dressing, Thousand Island and Oil & Vinegar.

SANDWICHES

- Carnegie Deli Reuben Sandwich **\$8 / \$10**
 Corned beef, sauerkraut, swiss cheese & thousand island dressing on marble rye bread.
 ~ Choice of Half or Full size.
- GF Burger of the Week **\$12**
 See your server for details.
- GF Pinnacle Burger **\$8 / \$12**
 100% Certified Angus Beef with leaf lettuce, tomato, pickle & red onion on a sesame seed bun.
 ~ Choice of 5 oz. or 10 oz patty. Choice of Cheese: American, Swiss, Cheddar, Bleu Cheese, Pepper Jack or Provolone. Add bacon for \$1
- GF Blackened Chicken Pimento Cheese Sandwich **\$12**
 Blackened chicken breast, house-made pimento cheese, applewood smoked bacon, lettuce & tomato with a side of honey chipotle sauce.
 ~ Choice of toasted bread.
- GF Beyond Burger **\$10**
 Comes with lettuce, tomato, onion & pickle on a sesame seed bun.
 ~ Choice of cheese.

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PASTA DISHES

All pastas served with choice of side house or Caesar salad.

- Chicken Parmesan \$18
Breaded & fried chicken breast topped then baked with marinara, parmesan and fresh mozzarella.
~ Choice of pasta: Spaghetti, Penne or Angel Hair
- Spaghetti with Hand Crafted Meatballs \$18
Spaghetti topped with marinara, hand crafted meatballs & fresh parmesan cheese.
~ Add 1 extra meatball for \$3

ENTRÉES

All entrées are served with your choice of side house or Caesar salad & one additional side item.

~ Side salad may be substituted for another side item. ~

- GF** Cedar Plank Scottish Salmon \$28
Oven roasted Scottish salmon topped with lemon buerre blanc.
- GF** Broiled Cold Water Lobster Tail \$36
~ Served with a side of melted lemon butter.
- GF** Bacon Wrapped Filet of Beef Tenderloin 6oz \$28 / 8oz \$32
Topped with a roasted mushroom Madeira wine demi-glace & cooked to your desired temperature.
- GF** 16oz USDA Prime New York Strip \$40
Topped with house made chop-house butter.
- Vegetarian of the Moment \$16
Chef inspired vegetarian dish created new each week.
- Beef & Shrimp \$28
Beef tenderloin tips & broiled shrimp served over risotto & roasted vegetables.

SIDES

Baked Potato, Baked Sweet Potato, Whipped Yukon Gold Potatoes, French Fries, Waffle Fries, Sweet Potato Fries, Cauliflower Risotto, Truffle Risotto, Buttered Broccoli, Asparagus, Green Beans, Brussel Sprouts, Onion Rings or Kettle Chips.

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CHEF'S CREATIONS

Crafted with pre-set sides specifically paired to each dish therefore substitutes are discouraged.

∞ EACH DISH INCLUDES YOUR CHOICE OF A SIDE HOUSE OR CAESAR SALAD. ∞

Open Faced Steak "Sandwich"

2- 2.5 oz. beef tenderloin medallions atop fried green tomatoes, sprinkled with pickled red onions & a drizzle of béarnaise sauce.

\$21

Beef Tenderloin Medallion Stroganoff

Presented over handcrafted spaetzle & sautéed broccoli tossed in a wild mushroom sauce.

\$26

Halibut Oscar

Fresh grilled halibut topped with asparagus, jumbo lump crab & béarnaise sauce. Accompanied with a side of whipped Yukon gold potatoes.

\$36

GF

CHEF'S WEEKLY FEATURE

Market Price

CHEF'S INSPIRED CATCH OF THE DAY

Market Price

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