

# Dinner

## Starters

### HAND BREADED BUTTERMILK CHICKEN TENDERS (3) | \$10

Buttermilk Marinated, Coated with Seasoned Flour & Fried Golden Brown. Tossed in Hot, Mild, or BBQ Sauce, Served with Celery & Carrots. Choice of Ranch or Bleu Cheese Dressing.

### FRIED WISCONSIN CHEESE CURDS | \$5

Served with Ranch Dipping Sauce

### FRESH VEGETABLE CRUDITÉ PLATTER | \$5

Fresh Cut Vegetables with Homemade Onion Dip

### HAND CRAFTED MEATBALLS | \$8

Italian Meatballs Baked with Mozzarella Cheese, Marinara, Parmesan Cheese.

### JUMBO SHRIMP COCKTAIL (4) | \$12

Cocktail Sauce & Lemon.

### EDAMAME | \$5

Served Plain or Tossed in Soy Glaze.

### BACON WRAPPED SEA SCALLOP MARTINI (5) | \$12

Bacon Wrapped Sea Scallops Tossed in Mae Ploy Chili Sauce.

## Soups

**SOUP DU JOUR** | Cup \$3.50 / Bowl \$6

**NAVY BEAN**  | Cup \$4 / Bowl \$6

**SHE CRAB** | Cup \$5 / Bowl \$8

**ROASTED RED PEPPER BISQUE**  | Cup \$4 / Bowl \$6

Crispy Chorizo, Lime Crema

## Salads

**CLASSIC CAESAR**  | \$7

Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Cherry Tomatoes & Classic Caesar Dressing.

**AUTUMN SALAD** | \$8 

Chopped Romaine Lettuce, Balsamic Apples, Dried Cranberries, Candied Pecans, Feta Cheese, Quinoa. Choice of Dressing

**MIXED GREENS SALAD**  | \$6

Seasonal Greens, Cucumber, Tomato, Carrot, Red Onion & Choice of Dressing.

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## Entrée Salads

### PECAN CHICKEN SALAD | \$6 / \$10

Mixed Greens, Grilled Chicken, Candied Pecans, Fresh Berries, Egg & Cherry Tomatoes.  
Served with choice of dressing.

### KICKED UP CAESAR SALAD | \$16

Choice of Beef Tenderloin, Grilled Shrimp or Salmon Filet on  
Romaine Lettuce, Roasted Vegetables, Caesar Dressing and Grilled Bread.

## Dressings:

Ranch, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, French, Poppy Seed, Light Italian Dressing, 1,000 Island, and Oil & Vinegar.

## Sandwiches

### CARNEGIE DELI REUBEN SANDWICH | \$8 Half / \$10 Full

Corned Beef, Sauerkraut, Swiss Cheese and 1,000 Island Dressing on Marble Rye Bread.  
Your choice of side.

### BURGER OF THE WEEK | \$12

See Server for details.  
Your choice of side.

### PINNACLE BURGER | \$7 / \$12

100% Certified Angus Beef Served with Lettuce, Tomato, Pickle & Red Onion on a Sesame Bun.  
Choice of Cheese: American, Swiss, Cheddar, Bleu Cheese, Pepper Jack or Provolone.  
Choice of 5 oz. or 10 oz. patty.  
Your choice of side.

### BLACKENED CHICKEN PIMENTO CHEESE SANDWICH | \$12

Blackened Chicken Breast, House-made Pimento Cheese, Applewood Smoked Bacon, Lettuce and Tomato.  
Served on Toasted Bread of your choice with a side of Honey Chipotle Mayo.  
Your choice of side.

## Sides

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

# Dinner

## Pastas

ALL PASTAS SERVED WITH CHOICE OF HOUSE SALAD OR CAESAR SALAD.

### CHICKEN PARMESAN | \$18

Breaded and Fried Chicken Breast.

Topped and Baked with Marinara, Parmesan and Fresh Mozzarella.

Choice of Pasta: Spaghetti, Penne, Angel Hair.

### SPAGHETTI WITH HAND CRAFTED MEATBALLS | \$16

Homemade Meatballs, Marinara and Parmesan Cheese.

### HOMEMADE ITALIAN SAUSAGE WITH PENNE IN MARINARA | \$14

## Entrees

ALL ENTREES BELOW INCLUDE HOUSE SALAD OR CAESAR SALAD & ONE SIDE ITEM.

(May substitute salad for an additional side item)

### CEDAR PLANK SCOTTISH SALMON | \$24

Oven Roasted Scottish Salmon Topped with Toasted Almond Honey Butter.

### BROILED COLD WATER LOBSTER TAIL | \$32

Served with Lemon Butter Sauce.

### BACON WRAPPED FILET OF BEEF TENDERLOIN | 6oz \$24 / 8oz \$28

Topped with a Shallot and Madeira Wine Demi-Glace.

### 16 OZ. NEW YORK STRIP | \$34

Topped with Chop-House Butter.

### STEAMED ALASKAN KING CRAB LEGS | \$49

One and a Half Pound Served with Butter and Lemon

### VEGETARIAN OF THE MOMENT | \$14

Chef Inspired Vegetarian Dish of the Week

## Sides

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

# *Dinner*

## **Chef's Creations**

Includes House Salad or Caesar Salad

(No substitutions please.)

### **OPEN FACE STEAK "SANDWICH"**

(2) 2.5 OZ. BEEF TENDERLOIN MEDALLIONS.

FRIED GREEN TOMATOES, PICKLED RED ONIONS, BEARNAISE SAUCE.

\$18

### **12 OZ. DUROC BONE IN PORK RIBEYE**

ROASTED APPLE BUTTER.

BUTTERNUT SQUASH PUREE, SHREDDED PORK BELLY -POTATO HASH

\$24

### **SHRIMP AND SCALLOP PAPPARADELLE**

FRESH HOUSE MADE PAPPARADELLE PASTA WITH SHRIMP AND SCALLOPS

JULLIENNE VEGETABLES

IN A LIGHT FENNEL, SAFFRON TOMATO BROTH

\$26

### **SOUTHWESTERN CHICKEN**

GRILLED CHICKEN BREAST, MEXICAN RICE, HOMEMADE CHORIZO SAUSAGE,

GREEN CHILI SAUCE, TOPPED WITH ROASTED CORN SALSA

\$24

### **CHEF'S STEAKHOUSE CUT**

MARKET PRICE.

### **CHEF'S INSPIRED CATCH OF THE DAY**

MARKET PRICE.