

## DINNER MENU – PLATED

All Dinner Entrees include a choice of two sides (listed below), garden salad, fresh baked rolls, and creamery butter.

### Chicken

**Chicken Provolone - \$22.95 GF, EF, NF**

*Pan seared boneless chicken breast, smothered in a provolone cream sauce, and topped with a sweet tomato and basil chutney.*

**Peach BBQ Whiskey Chicken - \$22.95 GF, DF, NF**

*Grilled boneless chicken breast, glazed in a house made peach barbeque whiskey sauce.*

**Chicken Marsala - \$23.95 GF, DF, EF, NF**

*Pan seared boneless chicken breast covered with a classic red wine sauce and sauteed mushrooms.*

**Coconut Lime Chicken - \$23.95 GF, DF**

*Pan seared boneless chicken breast, smothered in a creamy coconut lime sauce, topped with cilantro.*

**Pesto Chicken - \$24.95 EF**

*Grilled boneless chicken breast, marinated in pesto, served over a bed of cheese tortellini, and topped with a classic Italian white cream sauce.*

**Margarita Chicken - \$24.95 EF**

*Boneless, skinless chicken breast, chargrilled and marinated in a tequila citrus blend, topped with a margarita jus and fresh pico.*

**Tuscan Chicken - \$24.95 GF, EF, NF**

*Grilled marinated boneless chicken breast covered in bacon, sundried tomato, and spinach cream sauce.*

### Pork

**Carnitas - \$21.95 NF**

*Tender braised pulled pork carnitas served with salsa verde and flour tortillas.*

**Baby Back Ribs - \$23.95 GF, EF, NF**

*Smoked and slow cooked, smothered in Memphis style BBQ.*

Prices are subject to 20% service charge and 6% Michigan sales tax.

Choosing additional sides will add \$2.00 to menu price.

Please add \$1.25/person if ordering split entrees. Not applicable to combo plates.

V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

**\*\*All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

## Beef

**Steak Tips - \$20.95 GF, DF, EF, NF**

*Sauteed with button mushrooms and pearl onions in brown sauce. Served over a bed of egg noodles.*

**Smoked Brisket - \$23.95 GF, DF, EF, NF**

*Melt in your mouth slow cooked Smoked Brisket. Served with a honey bourbon glaze.*

**Classic Pot Roast - \$23.95 GF, DF, EF, NF**

*Slow roasted chuck roast, hand shredded and served in a brown gravy.*

**Korean Style Short Rib Steak - \$26.95 GF, DF, EF, NF**

*Char-grilled short rib steak, marinated in Korean Spices, topped with a Korean inspired hoisin sauce and green onions.*

**Pinnacle Sirloin - \$31.95\*\* GF, DF, EF, NF**

*Pinnacle signature cut, seasoned steak, char grilled and served with a wild mushroom bordelaise.*

**Tenderloin Filet - \$42.95\*\* GF, NF**

*Seasoned chargrilled tenderloin topped with a mushroom red wine sauce.*

**Roasted Prime Rib\*\* - 10oz \$37.95 or 14oz \$46.95 GF, DF, EF, NF**

*Slow roasted and chef crafted Rib-eye with our house made Au-jus.*

## Seafood

**Creamy Sundried Tomato Salmon - \$24.95\*\* GF, EF, NF**

*Seared salmon fillet smothered under a rich creamy sundried tomato sauce.*

**Greek Salmon - \$24.95\*\* GF, EF, NF**

*Seared salmon fillet marinated in olive oil and Greek spices, topped with a traditional Greek salad chutney.*

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## Combination Plates

Your choice of any two entrees - chicken, pork, beef, or seafood items with two sides

*Pricing available based on choices.*

## Vegan/ Vegetarian

**Sweet Potato and Chickpea Curry - \$21.95 GF, DF, EF, NF**

*Sweet potato, chickpeas, dried apricots, and spinach in a creamy coconut curry sauce.  
Served over basmati rice.*

**Stuffed Zucchini - \$21.95 GF, EF, NF**

*Ricotta and herb marinated goat cheese in a zucchini boat.*

**Jackfruit Crabcakes - \$22.95 DF, EF, NF**

*Vegan twist on crabcakes without the crab! A mixture of braised jackfruit combined with coconut yogurt, celery, and roasted red pepper in a polenta breading.*

**Mushroom Bourguignon - \$22.95 EF, NF, DF**

*An assortment of mushrooms, carrots, and pearl onions in a rich red wine sauce.  
Served over creamy polenta.*

**Vegan Pot Roast - \$22.95 GF, DF, EF, NF**

*Slow cooked jackfruit with all the traditional spices of our classic pot roast.*

## Side Choices

### **Starch Choices**

*Rice Pilaf*

*Spanish Rice*

*Cilantro Rice*

*Fingerling Potatoes*

*Sour Cream & Chive Mashed*

*Parmesan Roasted*

*White Cheddar & Sage*

*Mashed*

*Tri-Colored Potato Hash*

### **Vegetable Choices**

*Garlic Green Beans*

*Baby Glazed Carrots*

*Seasonal Vegetable*

*Seasoned Broccolini*

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