

DINNER MENU – PLATED

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

Chicken

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

Grilled boneless chicken breast, then baked in a sticky, sweet and tangy BBQ sauce flavored with peach preserves and a splash of Whiskey.

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

Marinated boneless and skinless chicken breast seared until golden and smothered in a creamy coconut milk sauce infused with fresh lime juice.

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, boneless and skinless chicken breast marinated with Italian spices, chargrilled and simmered with a creamy spinach, parmesan and sun-dried tomato sauce.

Peruvian Style Chicken - \$24.95 GF, EF, NF

Grilled, boneless and skinless chicken breast marinated in a blend of peruvian spices, grilled to perfection and topped with a traditional Aji Verde.

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

Juicy and perfectly rendered savory slices of slow smoked brisket.

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

Slow braised chuck roast, hand shredded and served in a brown gravy pan drippings.

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

Beef short rib steak, marinated in sweet and savory sauce that is grilled and caramelized.

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

Cilantro Lime Rice

Southwestern Rice

*Twice Baked Potatoes***

Fingerling Potatoes

Sour Cream & Chive Mashed

Parmesan Roasted

White Cheddar & Sage

Mashed

Tri-Colored Potato Hash

Vegetable Choices

Garlic Green Beans

Baby Glazed Carrots

Herb Garlic Roasted Root Vegetables

Sweet & Spicy Brussel Sprouts

Seasoned Broccolini

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