



THE PINNACLE CENTER

DINNER MENU – PLATED

Minimum of 30 guests. A Service fee will apply for 29 guests or fewer.
All dinners include a garden salad, fresh baked rolls & 2 side choices.

Chicken

Peach BBQ Whiskey Chicken - \$23.95 (GF) (P)

Grilled chicken breast, then baked in a sticky, sweet & tangy BBQ sauce infused with whiskey and peach preserves.

Chicken Marsala - \$23.95 (GF) (P)

Pan seared chicken breast covered with a rich Marsala wine sauce and sauteed mushrooms.

Coconut Lime Chicken - \$23.95 (GF)

Pan seared chicken breast smothered with a fresh lime infused creamy coconut milk sauce.

Margarita Chicken - \$24.95 (GF) (P)

Grilled chicken breast marinated in a tequila citrus blend, topped with a margarita jus and fresh pico.

Tuscan Chicken - \$25.95 (GF)

Char-grilled chicken breast marinated in Italian spices, smothered in a creamy spinach, parmesan and sun-dried tomato sauce.

Jalapeno Popper Chicken - \$25.95 (GF)

Seasoned chicken breast smothered in a creamy jalapeno popper sauce, topped with breadcrumbs and green onions.

Apple Thyme Chicken - \$25.95 (GF) (P)

Skin-on grilled chicken breast marinated in apple juice & thyme. Topped with an apple glaze.

Oven Baked Fried Chicken - \$25.95 (GF)

Buttermilk marinated chicken breast coated in a gluten-free bread crumb and topped with a garlic honey glaze.



Gluten Free



Vegetarian



Vegan Vegan



Dairy Free

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

*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.



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Beef

Mushroom Steak Tips - \$23.95 (GF) (D)

Juicy tenderloin tips seared to perfection, topped with button mushrooms and pearl onions in a rich brown sauce.

Garlic Parmesan Steak Tips - \$23.95 (GF)

Juicy tenderloin tips seared to perfection, coated in a luscious garlic butter and topped with a creamy cheesy parmesan sauce.

Smoked Brisket - \$23.95 (GF) (D)

Tender and savory slices of slow smoked brisket. Served with house BBQ sauce.

Classic Pot Roast - \$23.95 (GF) (D)

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

Baby Back Ribs - \$23.95 (GF) (D)

Beef baby back ribs slowly smoked and glazed with our honey bourbon sauce.

Bourbon Maple Glazed Rib Steak - \$26.95* (D)

Perfectly grilled tender short rib steak. Sauced with a bourbon bacon infused maple glaze and topped with crispy onions.

Pinnacle Sirloin - \$31.95* (GF) (D)

Char grilled sirloin steak topped with a wild mushroom bordelaise.

Tenderloin Filet - \$42.95* (GF) (D)

Premium tenderloin seasoned and chargrilled, topped with a mushroom red wine sauce.

Roasted Prime Rib – 10oz \$37.95* or 14oz \$46.95* (GF) (D)

Rich slow roasted rib-eye coated in a beautiful seasoning blend. Served with our house au-jus.



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Pork

Tropical Pork Ribeye - \$24.95 (GF)

Juicy and tender grilled pork ribeye, glazed in a tropical rum sauce and topped with crispy fried onions.

Baby Back Ribs - \$24.95 (GF)

Pork baby back ribs slowly smoked and glazed with our honey bourbon sauce.

Roasted Pork Loin - \$24.95 (GF)

Herbed pork loin, marinated, and roasted to juicy perfection, topped with a white wine country gravy.

Seafood

Creamy Sundried Tomato Salmon - \$26.95* (GF)

Seared salmon filet smothered with a rich and creamy sundried tomato sauce.

Apple Cider Glazed Salmon - \$26.95* (GF)

Seared salmon filet drizzled with a delicious honey apple cider glaze.

Sides

Starch Choices

Fingerling Potatoes (GF) (V)
Parm Roasted Redskins (GF)
French Potato Casserole (GF)
Twice Baked Potato+ (GF)

Tri-Colored Potato Hash (GF) (V)
Sour Cream & Chive Mash (GF)
White Cheddar Mash (GF)

Cilantro Lime Rice (V)
Southwestern Rice (V)
Homestyle Mac & Cheese

Vegetable Choices

Garlic Green Beans (GF) (V)
Herb Garlic Roasted Root Vegetables (GF) (V)
California Blend (GF) (V)
Butternut Squash (GF) (V)

Bourbon Maple Glazed Carrots (GF) (V)
Sweet & Spicy Brussel Sprouts (GF) (V)
Southern Fried Corn (GF) (V)
Corn Ribs (GF)



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Vegan/Vegetarian

Sweet Potato and Chickpea Curry - \$23.95

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

Stuffed Zucchini - \$23.95

Ricotta and herb blended goat cheese in a zucchini boat.

Jackfruit Crabcakes - \$24.95

A mixture of braised jackfruit, coconut yogurt, celery, roasted red peppers and polenta breadcrumbs perfectly seared into a patty. Served with a zesty vegan aioli.

Pot Roast - \$24.95

Slow cooked jackfruit with all the traditional spices of our classic pot roast. Served with vegan mashed potatoes.

Jackfruit Stew - \$24.95

Jackfruit and plant-based ingredients prepared like a traditional British beef stew. Served with vegan mashed potatoes.

Vegan Meatloaf - \$24.95

Hearty and savory plant-based meatloaf.

Jambalaya - \$24.95

Tomato based creole stew with sauteed vegetables and jackfruit.

Combination Plates

Starting at \$35.95*

Select 2 proteins, 1 starch and 1 veg.



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