

DINNER MENU – PLATED STYLE

Chicken

Pesto Chicken - \$17.95

Char grilled chicken breast topped with sun dried tomato pesto and parmesan cheese served atop three cheese stuffed tortellini pasta tossed in creamy basil infused Alfredo sauce finished with balsamic reduction.

Bourbon Barbequed Chicken- \$17.95

Oven roasted chicken breast basted with house prepared bourbon barbeque sauce served over sweet potato hash and roasted sweet corn jus topped with apple pecan chutney.

Garden Chicken- \$18.95

Roasted garlic marinated and char grilled topped with herbs and fresh mozzarella served with roasted vegetable medley a choice of starch and wild mushroom jus.

Champagne Chicken- \$18.95

Char grilled chicken breast served with boursin whipped potatoes, garlic seared green beans and topped with a wild mushroom leek champagne cream sauce.

Chicken Marsala- \$18.95

Lightly dusted and pan fried chicken breast topped with a rich wild mushroom marsala sauce presented with rosemary garlic roasted redskin potatoes and steamed broccoli.

Lemon & Chive Chicken- \$19.95

Lemon and rosemary marinated chicken breast that's coated with a lemon zest & chive crust then pan fried and served with roasted garlic and dill smashed Yukon potatoes, choice of vegetable, red pepper Pernod sauce and lemon thyme cream.

Chicken & Brie- \$19.95

Char grilled chicken breast topped with brie cheese and fire roasted apple chutney served with smoked Gouda mashed potatoes, choice of vegetable and caramelized onion and bacon demi-glace.

Chicken Cordon Blue- \$20.95

Chicken breast stuffed with gruyere cheese and smoked ham then coated with herb infused bread crumbs and flash fried till golden brown served atop parmesan chive mashed potatoes, roasted asparagus and finished with roasted garlic volute.

All Dinner Entrees include a garden salad, fresh baked rolls, and creamery butter.

Prices are subject to 19% service charge and 6% Michigan sales tax

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

****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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Pork

Honey Dijon Glazed Pork Loin- \$18.95

Center cut pork loin char grilled and basted with a tangy honey Dijon glaze served with caramelized onion and apple glaze, smoked bacon sweet potato hash and vegetable.

Maple Molasses Pork Loin- \$19.95

Center cut pork loin sugar cured and oven roasted then basted with a maple molasses glaze served with sweet potato mash and garlic seared green beans.

Rosemary Sage Pork Loin- \$19.95

Pan seared center cut pork loin with a rosemary sage crust, mustard infused demi-glaze and topped with cranberry compote served with goat cheese whipped potatoes and choice of vegetable.

Braised Pork Loin- \$19.95

Slow roasted pork medallions served with bleu cheese whipped potatoes, oven roasted vegetable medley and Madeira demi-glaze topped with haystack onions.

Seafood

Herb and Parmesan Whitefish- \$18.95

Fresh Lake Superior whitefish filet coated in an herb and parmesan breading and pan fried served with rice pilaf, vegetable medley and lemon beurre blanc.

Cedar Planked Salmon- \$20.95**

Jet fresh Norwegian salmon filet cedar plank roasted and drizzled with apple shallot glaze presented with wild rice and roasted asparagus.

Blackened Salmon- \$20.95**

Jet fresh Norwegian salmon filet dusted in a spicy Cajun rub and pan seared served with chipotle mashed potatoes, fresh tomato salsa and mango beurre blanc.

Dijon & Potato Crusted Walleye- \$21.95

Crusted with Dijon, scallions and shredded potatoes then pan fried and oven roasted served with choice of sides and lemon dill cream.

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Beef

Pinnacle Filet or Sirloin- \$30.95 or \$21.95**

The Pinnacles signature cut and seasoned steak char grilled and served with choice of vegetable, garlic herb roasted Yukon potatoes and wild mushroom bordelaise.

Smoked Filet or Sirloin- \$31.95 or 22.95**

Cold smoked and char grilled served with grilled asparagus, horseradish roasted redskin potatoes, wild berry compote and bleu cheese cream.

Garlic Seared Filet or Sirloin- \$31.95 or \$22.95**

Fresh garlic and herb crusted then pan seared served with choice of starch, vegetables and wild mushroom bordelaise.

Balsamic Cured Sirloin or Filet- \$31.95 or \$22.95**

Marinated with garlic, shallots, scallions and tangy balsamic vinegar then grilled to temperature served with parmesan crusted redskin potatoes and charred tomato demi-glace.

Oscar Filet or Sirloin- \$32.95 or \$23.95**

Char grilled and topped with lump crab meat and hollandaise served with garlic whipped potatoes and steamed asparagus.

Rosemary Garlic Roasted Prime Rib- 10oz \$26.95 or 14oz \$29.95**

Fresh rosemary and garlic rubbed rib eye slow roasted and served with choices of starch and vegetables, and herb peppercorn infused ajus.

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Combination Plates

Pesto Chicken & Balsamic Cured Sirloin- \$25.95**

Served with parmesan crusted potatoes, choice of vegetables and charred tomato demi-glace.

Garlic Seared Sirloin & Herb and Parm Whitefish- \$25.95**

Served with goat cheese whipped potatoes, choice of vegetables and wild mushroom bordelaise.

Rosemary Sage Pork & Cedar Planked Salmon- \$25.95**

Served with roasted asparagus, wild rice and Dijon, cider demi-glace.

The Pinnacle Surf & Turf- \$34.95**

Signature cut pinnacle sirloin; bacon wrapped black tiger shrimp, shallot cabernet demi-glace and choice of vegetable and starch.

Specialties

Yankee Pot Roast- \$20.95

Slow roasted with redskin potatoes, onions and carrots with a tomato red wine jus.

Baked Penne- \$18.95 (can be made vegetarian \$17.95)

Penne pasta tossed in a hearty marinara sauce with roasted chicken, Italian sausage, roasted red peppers and caramelized onions topped with mozzarella and provolone cheese.

Veggie Risotto- \$17.95

Butternut squash risotto sautéed with parsnips, turnips, roasted red peppers, asparagus and grilled portabella mushrooms.

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