

## 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, and 2 sides choices.

### Chicken

**Peach BBQ Whiskey Chicken - \$22.95** (GF) 

*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) 

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

**Coconut Lime Chicken - \$23.95** (GF)

*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** (GF) 

*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)

*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)

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

**Oven Baked Fried Chicken - \$24.95** (GF)

*Buttermilk marinated chicken breast, coated in a seasoned gluten-free bread crumb and baked to perfection.*



Gluten Free



Vegetarian



Vegan Vegan




Dairy Free



+ Denotes upcharge/All 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**


## Beef



**Steak Tips - \$23.95**    
*Sauteed with button mushrooms and pearl onions in brown sauce. Optional Egg Noodles.*

**Smoked Brisket - \$23.95**    
*Juicy and perfectly rendered savory slices of slow smoked brisket.*

**Classic Pot Roast - \$23.95**    
*Slow braised chuck roast, hand shredded and served in a brown gravy pan drippings.*

**Italian Pot Roast - \$23.95**    
*Diced chuck roast browned in olive oil, and slowly cooked with artichoke, roasted red peppers, shallots and red wine.*



**Baby Back Ribs - \$23.95**    
*Beef baby back ribs slow smoked for 20 hours and glazed with our honey bourbon sauce.*

**Smothered Steak - \$23.95**    
*Fork tender cubed steak smothered in a beef tomato gravy filled with tender bell peppers, onions, and mushrooms.*

**Korean Style Short Rib Steak - \$26.95**    
*Beef short rib steak, marinated in sweet and savory sauce that is grilled and caramelized.*

**Pinnacle Sirloin - \$31.95\*\***    
*Pinnacle signature cut, seasoned steak, char grilled and served with a wild mushroom bordelaise.*

**Tenderloin Filet - \$42.95\*\***    
*Seasoned chargrilled tenderloin topped with a mushroom red wine sauce.*

**Roasted Prime Rib\*\* - 10oz \$37.95 or 14oz \$46.95**    
*Slow roasted and chef crafted Rib-eye with our house made Au-Jus.*

 Gluten Free  Vegetarian  Vegan  Dairy Free

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## Pork

**Carnitas - \$21.95** (GF)

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

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

*Pork baby back ribs slow smoked for 20 hours and glazed with our honey bourbon sauce.*

**Roasted Pork Loin - \$23.95** (GF)

*Injected marinated pork loin coated in an herb rub and roasted to tender juicy perfection. Topped with white wine country gravy.*

## Seafood

**Creamy Sundried Tomato Salmon - \$24.95\*\*** (GF)

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

**Everything Bagel Salmon - \$24.95\*\*** (GF)

*North Atlantic salmon filet crusted with everything bagel seasoning topped with a cream cheese drizzle.*

## SIDES

### Starch Choices

*Cilantro Lime Rice* (GF)

*Southwestern Rice* (GF)

*Twice Baked Potatoes* (GF)

*Cauliflower Mac & Cheese* (GF)

*Fingerling Potatoes* (GF)

*Sour Cream & Chive Mash* (GF)

*Parm Roasted Redskins* (GF)

*White Cheddar Mash* (GF)

*Tri-Colored Potato Hash* (GF)

### Vegetable Choices

*Garlic Green Beans* (GF)

*Herb Garlic Roasted Root Vegetables* (GF)

*Butternut Squash* (GF)

*Bourbon Maple Glazed Carrots* (GF)

*Sweet & Spicy Brussel Sprouts* (GF)

*Southern Fried Corn* (GF)



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## Vegan/ Vegetarian

**Sweet Potato and Chickpea Curry - \$21.95**    
*Sweet potato, chickpeas, dried apricots, and spinach in a creamy coconut curry sauce.  
Served over basmati rice.*

**Stuffed Zucchini - \$21.95**    
*Ricotta and herb marinated goat cheese in a zucchini boat.*

**Jackfruit Crabcakes - \$22.95**   
*Vegan twist on crab cakes 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**   
*An assortment of mushrooms, carrots, and pearl onions in a rich red wine sauce.  
Served over creamy polenta.*

**Vegan Pot Roast - \$22.95**    
*Slow cooked jackfruit with all the traditional spices of our classic pot roast.*

## Combination Plates

**Chicken & Beef Combo - \$\$ based on selections**  
*Each guest will get a combo plate with a chicken and beef selection.*

**Surf & Turf Combo - \$\$ based on selections**  
*Each guest will get a combo plate with a chicken or beef and seafood selection.*



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