

DINNER MENU – PLATED

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

Chicken

Peach Whiskey BBQ Chicken - \$22.95

Boneless chicken thighs, smothered in a peach whiskey BBQ sauce.

Grilled Chicken Margherita - \$22.95 GF, EF

Boneless, skinless chicken breast marinated in basil pesto, topped with fresh mozzarella and tomato medley.

Tuscan Chicken - \$22.95 GF, EF, NF

Pan seared chicken breast, topped with a bacon, sundried tomato, and spinach, cream sauce.

Chicken Marsala - \$23.95 DF, EF, NF

Boneless, skinless chicken breast finished in a classic marsala wine sauce and mushrooms.

Chicken Cacciatore - \$23.95 GF, EF, NF

Classic Italian dish with bone in chicken thighs, seared and braised in a red wine tomato sauce.

Pork

Carnitas - \$21.95 NF

Tender and crispy, braised pulled pork carnitas are best served with salsa verde and flour tortillas.

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

Smoked and slow cooked, Memphis style BBQ ribs.

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.

Smoked Brisket - \$21.95 GF, DF, EF, NF

Smoked and slow cooked.

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

Slow roasted to fork tender with pan gravy.

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**

Rib eye, slow roasted to medium, with our signature house rub.

Seafood

Honey Dill Chilean Salmon - \$23.95 GF, DF, EF, NF**

Seared and glazed with a honey dill sauce.

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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

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.

Vegetarian

Stuffed Zucchini - \$21.95 GF, EF, NF

Ricotta and herb marinated goat cheese in a zucchini boat.

Mushroom Bourguignon - \$21.95 GF, EF, NF

An assortment of mushrooms, carrots, and pearl onions in a rich red wine sauce.

Served over creamy polenta.

Side Choices

Starch Choices

Fingerling Potatoes

Parmesan Crusted Roasted Potatoes

Sour Cream & Chive Mashed Potatoes

Virginia Cheddar & Sage Mashed Potatoes

Rice Pilaf

Cilantro Rice

Spanish Rice

^add \$.50 to the menu price for these selections.

Vegetable Choices

Garlic Green Beans

Green Bean and Carrot Medley

Fiesta Corn

Honey Glazed

Carrots Seasoned

Broccolini

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