

DINNER MENU – PLATED STYLE

Chicken

Pesto Chicken - \$19.95 EF, NF

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 - \$19.95 GF, DF, EF, NF

Chargrilled seasoned chicken breast, glazed with housemade bourbon BBQ sauce and topped with an apricot chutney. Served with mashed sweet potatoes and Southwest corn.

Spinach Chicken - \$20.95 GF, EF, NF

Oven roasted chicken breast stuffed with spinach and topped with a three cheese blend. Served with boursin mashed potatoes and green bean medley.

Champagne Chicken - \$20.95 GF, EF, NF

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

Lemon Rosemary Chicken - \$21.95 GF, DF, EF, NF

Chargrilled seasoned chicken breast topped with a rosemary lemon volute' sauce. Served with herb roasted redskin potatoes and Pinnacle vegetable medley.

Chicken Duxelles - \$22.95 GF, EF, NF

Grilled chicken breast topped with a wild mushroom stuffing and three cheese blend over a mushroom volute' sauce. Served with garlic mashed potatoes and garlic seared green beans.

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

Substitutions for starch and vegetable can be made. Those items are listed on the buffet page.

The allergy notations apply to the entrée as written. If changes are made the allergy notations may not apply.

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

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**

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Pork

Rosemary Sage Braised Pork - \$19.95 GF, DF, EF

Seasoned Berkshire pork braised with fresh herbs and covered with a rosemary sage pan sauce. Served with garlic herb mashed potatoes and green beans

Cranberry Whiskey Pork Chop - \$20.95 GF, DF, EF, NF

Chargrilled boneless pork chop coated in an herb cranberry whiskey glaze topped with a cranberry walnut chutney served with BBQ sweet potatoes and choice of vegetable.

Seafood

Chargrilled Mahi Mahi - \$23.95 GF, EF, NF

Chargrilled Mahi Mahi with a lemon rosemary butter sauce served with dill roasted potatoes and steamed broccoli.

Barbeque Salmon - \$21.95 GF, DF, EF, NF**

Chargrilled wild caught salmon with Carolina Sweet Mustard BBQ sauce topped with apricot chutney served with sweet potato hash and sweet corn.

Cajun Salmon - \$22.95 GF, DF, EF, NF**

Fresh wild caught Scottish salmon dusted in Cajun seasoning pan seared and topped with a zesty pineapple mango salsa served with red beans and rice and choice of vegetable..

Maple Pecan Crusted Walleye - \$25.95 DF

Walleye dredged and crusted in a maple syrup pecan topping pan seared then roasted served with long grain wild rice and garlic green beans.

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Beef

Yankee Pot Roast - \$21.95 GF, DF, EF, NF

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

Pinnacle Filet or Sirloin - \$43.95 or \$29.95 GF, DF, EF, NF**

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

Steak Bernaise Filet or Sirloin - \$49.95 or 36.95 GF, NF**

Perfectly seasoned chargrilled sirloin or filet topped with housemade bernaise sauce. Served with horseradish cheddar mashed potatoes and root vegetable medley.

Balsamic Cured Sirloin or Filet - \$43.95 or \$30.95 GF, EF, NF**

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 - \$49.95 or \$34.95 GF, NF**

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

Rosemary Garlic Roasted Prime Rib - 10oz \$33.95 or 14oz \$41.95 GF, DF, EF, NF**

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 - \$28.95 GF, NF**

Topped with a charred tomato demi-glace served with parmesan crusted potatoes and choice of vegetables.

Pinnacle Sirloin & Cajun Salmon - \$28.95 DF, EF, NF**

Served with garlic mashed potatoes and choice of vegetables.

Other combinations available upon request.

Vegan

Sweet Potato and Chickpea Curry - \$19.95 GF, DF, EF, NF

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

Tropical Quinoa - \$19.95 GF, DF, EF, NF

Quinoa, black beans, pineapple peppers, cilantro and lime come together in a refreshing chilled dish.

Vegetarian

Stuffed Zucchini - \$20.95 GF, EF, NF

Housemade ricotta and herb marinated goat cheese in a zucchini boat. Drizzled with cherry rosemary sauce.

Mushroom Bourguignon - \$20.95 GF, EF, NF

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

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