

starters

- HUMMUS AND FALAFEL** Marinated feta, olives, grilled pita 6
CHICKEN TENDERS Honey-chili glaze 7
BLEU CHEESE CHIPS Roasted chicken gravy, chives 5
SALT AND PEPPER CALAMARI Flash-fried, peppers, Thai bird chiles, sesame and ginger pesto 9
CRAB AND SHRIMP CAKE Celery, braised apples, cilantro, horseradish 9
CORNMEAL-DUSTED FRIED OKRA Sriracha and ranch 5
MUSHROOM AND BRIE FLATBREAD Black garlic, eggplant, arugula 9
TURKEY CHILI cup 4 bowl 6 **SOUP OF THE DAY** cup 3 bowl 5

greens

- HOUSE** Mixed greens, dried cranberries, almonds, bleu cheese, sherry vinaigrette 5
ICEBERG WEDGE Bleu cheese crumbles, red onion, tomatoes, applewood-smoked bacon 6
CAESAR Romaine, creamy caesar dressing, shredded parmesan, foccacia croutons 5
SPINACH-PEAR Aged ricotta, sunflower, orange supreme, bacon-cider dressing 8
CHOPPED COBB Romaine, turkey, bacon, egg, avocado, cucumber, feta, tomato, crispy chickpeas, buttermilk-herb dressing 10
SESAME TUNA* Sprouts, sunflower seeds, mango, avocado, mixed greens, Thai chili dressing 14
Substitute grilled salmon
CHICKEN CAESAR Romaine, creamy caesar dressing, shredded parmesan, foccacia croutons 10
Grilled salmon 14 Grilled shrimp 15 Grilled flat iron steak 15

DRESSINGS: Herb-balsamic, Bleu Cheese, Dijon-Red Wine, Ranch, Sesame Splash, Champagne, Caesar

sandwiches

All sandwiches served with choice of side - "deluxe" add 1.

- GRILLED CHICKEN AND AVOCADO** Sprouts, smoked onions, basil aioli, brioche 10
BRAISED ANGUS SHORT RIB Pulled beef, caramelized onions, open faced baguette, bbq slaw 14
E-GRILL Egg-dipped sourdough, smoked turkey, bacon, tomato, Swiss, cheddar, raspberry sauce 9
TEMPURA CATFISH TACOS Sesame slaw, cilantro, salsa verde 9
VEGETABLE FLATBREAD Pickled red onion, spinach, tomatoes, roasted red peppers, cucumber, garlic herb cream cheese, balsamic vinaigrette 8
LUMP CRAB AND SHRIMP CAKE Spicy remoulade sauce, smoked bacon, tomato 13
TURKEY BAGUETTE Creamy black pepper feta, mixed greens, house-made pickles 10
RED EYE BURGER* Certified Angus Beef® ground chuck, English muffin, grilled ham, bacon, farm egg, American cheese 9
E=MC2 BURGER* Certified Angus Beef® ground chuck, pesto, roasted red peppers, pepper jack 9
TURKEY BURGER Sliced tomato, smoked onion aioli, arugula, provolone 10
GRILLED CHICKEN Choice of Swiss, provolone, pepper jack or cheddar 8
ANGUS BURGER* Certified Angus Beef® ground chuck 5
Add Swiss, provolone, pepper jack, cheddar, bleu cheese, bacon, pesto, sautéed mushrooms, sautéed onions, roasted peppers .50 topping

dessert

- MOCHA ICE CREAM CAKE** 7
Layers of vanilla ice cream, dulce de leche and Heath Bar® chunks, mocha frosting, chocolate cake crust
KEY LIME PIE 7
Whipped cream, berry compote
OLD-FASHIONED CHOCOLATE CAKE 7
Cream cheese frosting, chocolate curls
CHOCOLATE FUDGE BROWNIE A LA MODE 6
Vanilla bean ice cream, chocolate-bourbon caramel sauce
GEORGIA PEACH POUND CAKE 7
Griddled in butter, vanilla ice cream, bourbon-caramel sauce, toasted pecans
B-52 CHEESECAKE 7
Kahlua, Grand Marnier and Bailey's cheesecake, chocolate ganache
SORBET AND FRESH BERRIES 6
Seasonal selection

pinnacle martinis \$5

CLASSIC
Pinnacle vodka, dry vermouth, shaken not stirred

COSMOPOLITAN
Pinnacle Citrus vodka, cranberry juice, triple sec and fresh lime juice

METRO
Pinnacle Citrus vodka, triple sec, lemon juice, splash of fresh grapefruit juice

SEX IN THE CITY
Pinnacle Raspberry vodka, Dekuyper Peach Schnapps, cranberry and pineapple juices

VOGUE
Pinnacle Blueberry vodka, Pinnacle Pomegranate vodka, cranberry juice, splash of fresh lime juice

L'ORANGE
Pinnacle Orange vodka, Cointreau, house sour and pineapple juice

PARTY 'TIL DAWN
Pinnacle Double Espresso vodka, Pinnacle Vanilla vodka, white creme de cacao

entrees

- SAUTÉED MOUNTAIN TROUT** Edamame succotash, "blackened" aioli 14
GRILLED CHICKEN BREAST Creamed corn and mushroom crepe, natural reduction 14
PORK TENDERLOIN* Cinnamon-smoked, buttermilk mashed potatoes, Swiss chard, blueberry jus 16
SHRIMP AND GRITS GRATIN English cheddar, stone ground grits, grape tomato fondue 16
FLATIRON STEAK* Boursin mac and cheese, grilled asparagus, garlic jus and chips 15
ROASTED CHICKEN PAPPARDELLE Local whole wheat pasta, parmesan-lemon cream, sweet chiles, Swiss chard 15

healthy path

- SPICED GRILLED SALMON*** Marinated cucumber, quinoa salad, mint-lemongrass yogurt 14
31g protein • 394 calories • 9g fat • 11g carbs
GRILLED FLAT IRON STEAK* Broccoli, carrots and almonds, arugula chimichurri 14
40g protein • 418 calories • 15g fat • 7g carbs
TAHINI-GLAZED CHICKEN BREAST Napa cabbage-chickpea slaw, roasted apples 11
57g protein • 454 calories • 10g fat • 16g carbs
GRILLED PORTOBELLA PASTA Whole wheat pasta, zucchini, goat cheese, roasted garlic tomato puree 9
17g protein • 276 calories • 6g fat • 22g carbs

sides

- French Fries 3
Sesame Coleslaw 3
Sautéed Spinach 3
Buttermilk Mashed Potatoes 3
Jalapeno Creamed Corn 3
Braised Swiss Chard 3
House-made Potato Chips 3

*ADVISORY:
CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.
We proudly use trans-fat free oil for all of our frying.
18% gratuity will be added to parties of 6 or more.
4.15.10

deluxe sides

- Sweet Potato Fries 4
English Cheddar Grits 4
Grilled Asparagus 5
Boursin Mac & Cheese 4
Creamed Corn Hush Puppies 5
Wild Mushroom Crepe 5

lunch

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