

PINNACLE GRILL

STARTERS

ROASTED BRUSSELS — Balsamic Reduction, Smoked Tomato Jam, Chevre 10	TEXAS CHARCUTERIE — Selection of Texas Sausages, and Assorted Cheeses, House made Pickled Veggies, Smoked Tomato Jam, Crostini 18
YELLOWFIN TUNA WON TON — Pan Seared Yellowfin, Sesame Glaze, Wasabi, Gochujang Aioli, Won Ton Chip 16	PRIME RIB EGGROLLS — Shaved Prime Rib, Cabbage, Peppers, Garlic Chili Ju 15

SALADS

FARMERS MARKET SALAD — Artisanal Local Lettuce, Grilled Avocado, Confit Tomato, Pickled Local Peaches, Turtle Creek EVOO, Peach Vinaigrette 16	CAESAR SALAD — Romaine Lettuce Tossed with House Made Caesar Dressing, Shaved Parmesan Cheese and Croutons 12
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"FROM THE BROILER"

All Entrées Come with a Choice of TWO Sides

8OZ. FILET — USDA Prime 8oz 46	AIRLINE CHICKEN 24
16OZ. RIBEYE — USDA Prime 16oz 48	(2) SHRIMP KABOBS 18
12OZ. PORK CHOP — 12oz Dry Aged 32	MARKET FISH — A Composed Dish of the Freshest Fish Chef Can Buy. Will Change with Availability MP

BROILER ENHANCEMENTS

BROILED MAYTAG BLEU CHEESE 5	GREEN PEPPERCORN CREAM SAUCE 6
3 GULF SHRIMP 8	BRANDY CREAM WILD MUSHROOMS 7

SIDES 7

BOURSIN WHIPPED POTATO	WILD MUSHROOM SAUTÉ
HONEY GLAZED BABY CARROTS	CAVATELLI PASTA — Served with Lemon Basil Cream Sauce
BAKED POTATO	SIDE SALAD
ADOBO CHARRED BABY CARROTS	GARLIC ASPARAGUS
CRISPY BRUSSELS	CILANTRO LIME RICE
SUMMER SQUASH SAUTÉ	

ENTRÉES

PESTO MARINATED SALMON AND SHRIMP CAVATELLI — House made Cavatelli Pasta, Lemon Basil Cream Sauce, Summer Squash Sauté 29	CHICKEN FRIED ELK — Boursin Whipped Gold Potatoes, Honey Roasted Baby Carrots, Jalapeño Cream Gravy 28
COCHINITA PIBIL — South American Braised Broken Arrow Ranch Pork Shoulder, Cilantro Lime Rice, Adobo Charred Baby Carrots, Fresh Flour Tortillas 22	LEMON & SUMMER SQUASH RISOTTO — Texas Squash, Parmesan, Tomato Confit, Wild Mushroom Sauté, EVOO 17
PINNACLE BURGER — Half Pound Black Angus Patty, Lettuce, Tomato, Onion, Choice of Cheese served on a Brioche Bun 16	

