

PINNACLE GRILL

STARTERS

ROASTED BRUSSELS balsamic reduction, smoked tomato jam, chevre	14	WAGYU STUFFED JALAPENOS Grateful Ranch wagyu brisket, fresh jalapeno, applewood bacon, jack cheese	14
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	17

SALADS

BACON & PECAN CHOP SALAD chop salad, honey crisp apples, candied pecans, applewood smoked bacon, maple bourbon vinaigrette	16	CAESAR SALAD romaine lettuce, house made caesar dressing, shaved parmesan cheese, croutons	12
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ADD: SALMON 10, CHICKEN 7, SHRIMP 10, STEAK 14

"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	52	(2) SHRIMP KABOBS	24
12OZ. PORK CHOP — 12oz Dry Aged	32	GRATEFUL RANCH WAGYU	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	SIDE SALAD
BAKED POTATO	GARLIC ASPARAGUS
WHITE CHEDDAR GRITS	
CILANTRO LIME RICE	

ENTRÉES

BLACKENED SALMON blackened salmon served on white cheddar gristmill grits	28	CHICKEN FRIED ELK boursin whipped gold potatoes, honey roasted baby carrots, jalapeño cream gravy	28
SHRIMP SCAMPI zesty lemon oil seared shrimp, served on a bed of angel hair pasta, accompanied by a parmesan crostini	26	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 brioche bun	18	AMERICAN WAGYU BURGER Grateful Ranch wagyu, fried egg, American cheese, applewood bacon, lettuce, tomato, Chef's sauce, fries	24