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# APPETIZERS

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## TOMATO BROTH WITH SPICY LEMONGRASS CHICKEN **GF**

kaffir lime, cilantro

## BEEFSTEAK TOMATO AND BASIL **V**

red onion, pesto, extra virgin olive oil, balsamic reduction

## GRILLED PRAWN BRUSCHETTA

primavera sauce, aged asiago, balsamic fusion

## SPINACH ARUGULA SALAD **GF V**

avocado, orange, organic seeds, creamy lemon dressing, Gorgonzola, air dried apples

## CRAB CAKES **ND**

spiral shaved cucumber, sweet chili-mustard sauce

## BEEF CARPACCIO \* **GF**

pine nuts, crispy capers, Parmesan, mustard aioli

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# MAINS

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## STEAKS AND BEEF

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### 12 OZ PRIME STRIP LOIN \*

baked potato, creamed spinach, green peppercorn, shallot confit, aged balsamic  
*\$10 supplement*

### BEEF TENDERLOIN WITH OREGON BLUE CHEESE \*

grilled asparagus, scalloped potatoes

### BEEF TRI-TIP SANDWICH WITH CARAMELIZED RED ONIONS \*

toasted sour dough, BBQ sauce, tabbouleh salad

### PINNACLE BURGER \*

bacon jam, garlic-chipotle aioli, Beecher's Cheddar cheese, cabernet red onions, avocado, French fries

## CLASSICS

### SHREDDED CHICKEN AND BIBB SALAD

hard-boiled egg, walnuts, orange segments, cucumber, avocado, scallions, cherry tomatoes, Asian dressing

### ROASTED JIDORI CHICKEN WITH PORCINI MUSHROOMS

cider vinegar jus, quinoa-forbidden rice cake, mâche salad, toasted pistachios

### WILD MUSHROOM RAVIOLI **V**

pesto cream sauce