

PINNACLE COUNTRY CLUB

# DINNER

AVAILABLE TUESDAY - SATURDAY FROM 5PM TO 9PM

## FOR THE TABLE

### EDAMAME | \$8

served plain or tossed in soy glaze

### FRIED BRUSSEL SPROUTS | \$9

tossed in bacon jam

### GF VEGETABLE CRUDITÉ PLATTER | \$8

served with homemade onion dip

### GF SHRIMP COCKTAIL (4) | \$12

served with cocktail sauce & a fresh lemon wedge

### COCONUT SHRIMP (4) | \$12

served with sweet & sour sauce

### BACON WRAPPED SEA SCALLOP MARTINI (5) | \$14

tossed in mae ploy chili sauce

### HAND CRAFTED MEATBALLS (3) | \$12

baked in marinara, topped with melted mozzarella & parmesan

### CHICKEN CRISPERS (3) | \$12

choice of hot, mild or barbecue & choice of ranch or bleu cheese. served with celery & carrots

### GF CHICKEN WINGS | 6 FOR \$9 / 12 FOR \$16

choice of hot, mild, barbecue, or moroccan dry rub, choice of ranch or bleu cheese. served with celery & carrots

### FRIED WISCONSIN CHEESE CURDS | \$9

served with ranch dipping sauce

### BEEF TAMALES (2) | \$12

served with house-made salsa, green chili sauce & sour cream

### GF PINNACLE NACHOS | \$10 / \$12

choice of beef or chicken, tortilla chips, refried beans, white queso, diced tomatoes, black olives, scallions, jalapenos & guacamole. served with house-made salsa & sour cream

## ARTISAN PIZZAS

### PICK YOUR CRUST

10" regular or gluten free | \$12

12" hand tossed | \$10

16" thin crust | \$14

### SELECT YOUR SAUCE

classic marinara or basil pesto

### ADD TOPPINGS | \$1 EACH

pepperoni, bacon, chicken, ground beef, sausage, onions, bell peppers, mushrooms, tomatoes, jalapenos & black olives

## SOUPS

### SOUP DU JOUR | \$4 / \$7

### NAVY BEAN | \$4 / \$7

### GF TOMATO BASIL | \$4 / \$7

### SHE CRAB | \$7 / \$9

GF DENOTES ITEMS THAT CAN BE MADE GLUTEN FREE

PINNACLE PREPARES ONLY THE HIGHEST QUALITY INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEAT, PORK, EGGS OR SEAFOOD MAY CAUSE FOODBORNE ILLNESS

PINNACLE COUNTRY CLUB

# DINNER

AVAILABLE TUESDAY - SATURDAY FROM 5PM TO 9PM

## SALADS & GREENS

**GF ARUGULA & POACHED PEAR SALAD | \$10 / \$16**

red wine poached pears, bleu cheese crumbles, candied pecans, dried cranberries, caramelized onions & champagne dressing

**GF CHICKEN CAESAR SALAD | \$10 / \$14**

grilled chicken breast, romaine lettuce, cherry tomatoes, croutons, parmesan cheese & classic caesar dressing

**GF KICKED UP CAESAR | \$20**

choice of beef tenderloin, grilled shrimp or salmon filet, romaine lettuce leaves, roasted vegetables, balsamic drizzle & classic caesar dressing

**GF PECAN CHICKEN SALAD | \$10 / \$16**

grilled chicken breast, mixed greens, sliced egg, cherry tomatoes, candied pecans, fresh berries & choice of dressing

**GF COBB SALAD | \$10 / \$16**

grilled chicken breast, mixed greens, avocado, bacon, egg, tomato, bleu cheese crumbles & choice of dressing

### DRESSING OPTIONS

ranch, bleu cheese, champagne vinaigrette, balsamic vinaigrette, raspberry vinaigrette, honey mustard, french, poppy seed, light italian, thousand island, peppercorn ranch & oil + vinegar

## SANDWICHES & HANDHELDS

**CARNEGIE DELI REUBEN SANDWICH | \$10 / \$12**

corned beef, swiss cheese, sauerkraut & thousand island dressing on marble rye bread

**GF TURKEY CLUB SANDWICH | \$10 / \$12**

roasted turkey, swiss cheese, bacon, lettuce, tomato, mayonnaise & choice of white, wheat, sourdough or rye bread

**GF BLACKENED CHICKEN PIMENTO CHEESE SANDWICH | \$12**

blackened chicken breast, applewood smoked bacon, house-made pimento cheese, lettuce, tomato & choice of white, wheat, sourdough or rye bread. served with honey chipotle sauce

**GF PINNACLE BURGER | \$8 / \$12**

100% certified angus beef patty, choice of american, swiss, cheddar, bleu cheese, provolone, or pepper jack cheese, lettuce, tomato, red onion & pickle on a sesame seed bun. add bacon for \$1

**GF BURGER OF THE WEEK | \$12**

ask your server for details

**GF BEYOND BURGER | \$11**

beyond meat patty, choice of american, swiss, cheddar, bleu cheese, provolone, or pepper jack cheese, lettuce, tomato, red onion & pickle on a sesame seed bun

**FISH TACOS | \$14**

three tacos with either blackened or fried red snapper, coleslaw, pickled red onions, pico de gallo & chipotle mayo on flour tortillas. substitute the tortillas for a sesame seed bun to make it a sandwich!

**GF** DENOTES ITEMS THAT CAN BE MADE GLUTEN FREE

PINNACLE PREPARES ONLY THE HIGHEST QUALITY INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEAT, PORK, EGGS OR SEAFOOD MAY CAUSE FOODBORNE ILLNESS

PINNACLE COUNTRY CLUB

# DINNER

AVAILABLE TUESDAY - SATURDAY FROM 5PM TO 9PM

## PASTA DISHES

ALL PASTA DISHES ARE SERVED WITH CHOICE OF SIDE HOUSE SALAD OR CAESAR SALAD

### **CHEF'S GNOCCHI | \$20**

ricotta gnocchi, baby spinach, crispy bacon, blackened chicken breast, boursin cream sauce & freshly shaved parmesan cheese

### **SPAGHETTI & MEATBALLS | \$20**

spaghetti, marinara, two hand crafted meatballs & freshly shaved parmesan cheese  
add one extra meatball for \$3

### **GF CHICKEN PARMESAN | \$22**

breaded & fried chicken breast, choice of spaghetti, penne or angel hair, marinara, parmesan & fresh mozzarella

## ENTRÉES

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF HOUSE OR CAESAR SALAD & ONE ADDITIONAL SIDE ITEM UNLESS OTHERWISE NOTED. SIDE SALAD MAY BE SUBSTITUTED FOR ANOTHER SIDE ITEM

### **OPEN FACED STEAK "SANDWICH" | \$24**

two 2.5 oz. beef tenderloin medallions, fried green tomatoes, pickled red onions & béarnaise sauce

### **GF FILET MIGNON | 6 OZ FOR \$32 / 8 OZ FOR \$36**

topped with a roasted mushroom madeira wine demi-glace

### **GF 16OZ BLACKENED RIBEYE | \$40**

topped with house-made chophouse butter

### **BEEF & SHRIMP | \$28**

beef tenderloin tips & broiled shrimp served over risotto & roasted vegetables. optional substitution of sea scallops for beef

### **GF BROILED SCOTTISH SALMON | \$28**

topped with lemon beurre blanc

### **GF CATFISH PLATTER | \$18**

prepared either fried or broiled, served with coleslaw, french fries, tartar sauce & cocktail sauce

### **GF PINNACLE LOW CARB | \$10 / \$14**

grilled marinated chicken breast or beef patty, sautéed mushrooms, onions, bell peppers, choice of american, swiss, cheddar, bleu cheese, provolone, or pepper jack cheese. served with a side salad & choice of dressing

## ACCOMPANIMENTS

truffle risotto, cauliflower risotto, whipped yukon gold potatoes, baked potato, baked sweet potato, buttered broccoli, asparagus, green beans, brussel sprouts, french fries, waffle fries, sweet potato fries, onion rings & kettle chips

**GF** DENOTES ITEMS THAT CAN BE MADE GLUTEN FREE

PINNACLE PREPARES ONLY THE HIGHEST QUALITY INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEAT, PORK, EGGS OR SEAFOOD MAY CAUSE FOODBORNE ILLNESS

PINNACLE COUNTRY CLUB

# DINNER

AVAILABLE TUESDAY - SATURDAY FROM 5PM TO 9PM

## CHEF'S CREATIONS

*CRAFTED WITH PRE-SET SIDES SPECIFICALLY PAIRED TO EACH DISH, THEREFORE SUBSTITUTES ARE DISCOURAGED. EACH DISH IS SERVED WITH A HOUSE OR CAESAR SALAD*

### **BRAISED BEEF SHORT RIB | \$30**

drizzled with bordelaise sauce, accompanied with roasted baby carrots & boursin whipped yukon gold potatoes

### **GF BLACKENED RED SNAPPER | \$34**

topped with crawfish cream sauce, accompanied with roasted cajun fingerling potatoes & maque choux

### **GF SURF & TURF | \$56**

broiled cold water lobster tail, two 2.5 oz beef tenderloin medallions & melted lemon butter, accompanied with parmesan risotto

## CHEF'S FEATURES

*WITH NEW DISHES EVERY WEEK, CHEF'S FEATURES ARE ONE OF A KIND. EACH DISH IS SERVED WITH A HOUSE OR CAESAR SALAD. ASK YOUR SERVER FOR DETAILS*

### **VEGETARIAN FEATURE OF THE WEEK | \$20**

### **WEEKLY FEATURE | MKT PRICE**

### **CHEF INSPIRED CATCH OF THE WEEK | MKT PRICE**

## ABOUT CHEF BRANDON OSUCH

*EXECUTIVE CHEF*

Chef Brandon is a 2002 graduate of the New England Culinary Institute where he was awarded a position in the Advanced Placement Program. His passion for the culinary arts began at an early age from watching his grandmother prepare meals for his large family each Sunday and on holidays.

Throughout his career, he has been associated with three top fifty CMAA Platinum level clubs. He brings 20 years of experience in the country club food and beverage business. Most recently, he has served as Executive Sous Chef at Congressional Country Club in Bethesda, Maryland which is the current #1 Platinum Level Club in America. Prior to Congressional, he worked as Sous Chef/Banquet Chef/Chef de Cuisine at Cherry Hills Country Club in Denver, Colorado. He also worked as the Fine Dining Chef in the Oak Room at Oak Hill Country Club in Rochester, New York before moving to Cherry Hills. For the past six years, Chef Brandon has provided Pinnacle Country Club with nothing short of outstanding service and countless extraordinary dishes.

**GF** DENOTES ITEMS THAT CAN BE MADE GLUTEN FREE

PINNACLE PREPARES ONLY THE HIGHEST QUALITY INGREDIENTS

CONSUMING RAW OR UNDERCOOKED MEAT, PORK, EGGS OR SEAFOOD MAY CAUSE FOODBORNE ILLNESS