

APPETIZERS

- TRADITIONAL OR ROASTED RED PEPPER HUMMUS* - Choose One: Plain Or Roasted Red Pepper Hummus. Served With Toasted Whole Wheat Or White Pita And Fresh Veggies. Add Jalapenos \$1 Add Grilled Chicken \$4 Double Veggies \$2.50 \$10
- PINNACLE NACHOS* - Tortilla Chips With Chili, Onions, Guacamole, Pico de Gallo, Pickled Jalapeno, Sour Cream And Cheddar And Pepper Jack Cheese. Add Grilled Chicken \$4 \$14
- MEATBALLS* – Three Meatballs Topped With Marinara And Served With A Crostini \$10
- CALAMARI* - Calamari Rings Breaded In House, Deep Fried And Served With Fresh Lemon, Marinara And Roasted Red Pepper Sauces \$14
- CHIPS, GUACAMOLE & SALSA* - Fresh Corn Tortilla Chips Served With Our Homemade Guacamole And Salsa \$9
- CHICKEN WINGS* - Crispy Fried Chicken Wings Tossed In Your Choice Of Buffalo Or Classic Barbeque Sauce \$12
- FAJITA QUESADILLA* – Grilled Tequila Marinated Chicken With Sautéed Peppers And Onions. Side Of Guacamole, Pico de Gallo And Sour Cream. Substitute Steak Or Shrimp \$16 \$13
- BONELESS CHICKEN TENDERS* - Four Crispy Fried Chicken Strips With Choice Of Dipping Sauce \$10
- TUSCAN FLATBREAD* – Pita Bread With Pesto Or Marinara Sauce, Topped With Provolone and Mozzarella Cheese, Sun Dried Tomatoes. Add Chicken or Shrimp \$15 \$12
- CAPRESE SALAD* - Fresh Tomatoes, Mozzarella And Basil Topped With Olive Oil And Our Sweet Balsamic Reduction \$9
- PIG WINGS* - Three Tender Fried Pork Shanks Slathered with our Chef's Sweet Sriracha Sauce \$9
- CHARCUTERIE BOARD* - Chef's Selection Of Premium Meats And Cheeses. Freshly Sliced In House Daily. With Warm In-House Baked Baguette. Great Appetizer for 2 - 4....Shareable! \$14
- PINNACLE MUSSELS* - Steamed Mussels in a Buttery, Tomato-Garlic Broth with Crostini \$16
- FISH TACO* - Battered Cod with Avocado Crema, Diced Tomato and Pico de Gallo \$5
- FRIED CHEESE CURDS* - Lightly breaded and melt in your mouth appetizer perfection! Served with Marinara dipping sauce. Plenty to share!! \$8

SOUPS

Ask your server about today's Soup of the Day!

Cup \$4.50 Bowl \$8

**Beef & Bean Chili
Jambalaya**

**Lobster Bisque
Tomato Basil**

**Chicken & Rice
Soup of the Day**

SPECIALTY SALADS

All Salads Except Caesar, Sonoran, Strawberry Kale, Quinoa and Taco come with Dressing On The Side

We are famous for the LARGE portion size of our salads. You deserve it!

<i>BLACK BEAN CAESAR</i> – Romaine Lettuce Tossed With Black Bean Salsa, Caesar Dressing and Topped With Crispy Tortilla Strips	\$13
<i>SONORAN</i> – Grilled Chicken Or Fried Chicken Tenders On A Bed Of Romaine With Corn, Black Bean Salsa, Diced Tomato, Shredded Cheddar and Crispy Tortilla Strips. Tossed With Ranch Dressing And Topped With BBQ Sauce.	\$16
<i>STRAWBERRY KALE</i> - Kale, Strawberries, Avocado, Red Onions, Mango, Almonds And Goat Cheese. Tossed in Poppy Seed Dressing.	\$14
<i>PINNACLE</i> – Sliced Chicken Breast, Spring Mix, Walnuts, Strawberries, Mandarin Oranges, Goat Cheese. Served With Mango Dressing	\$15
<i>CHEF</i> - Turkey, Ham, Tomato, Hard-Boiled Egg, Tomato, Swiss And American Cheese On Romaine With Choice Of Dressing	\$16
<i>QUINOA</i> – Mixed Greens, Diced Tomatoes, Red Onions, Avocado And Quinoa. Tossed With A Citrus Vinaigrette	\$15
<i>COBB</i> - Romaine, Gorgonzola, Avocado, Bacon, Tomato, Egg And Sliced Chicken Breast. Served With Balsamic Vinaigrette	\$15
<i>TACO</i> - Ground Beef, Romaine, Pico De Gallo, Sour Cream, Guacamole, Black Olives, Cheddar And Jack Cheese, And Mexican Spices. Tossed with Ranch and Chipotle and Served In A House Made Tortilla Shell.	\$18
* <i>SALMON</i> - Grilled Salmon, Spring Mix, Sun Dried Tomatoes, Mandarin Oranges, Red Onion And Goat Cheese. With Balsamic Vinaigrette	\$19
<i>SHRIMP AND CRAB LOUIE</i> - Crabmeat And Shrimp Atop Romaine, Sliced Tomato, Hard-Boiled Egg And Served With 1000 Island Dressing	\$18
* <i>SOUTHWEST AHI</i> - Seared And Blackened Ahi Tuna, Romaine, Pico De Gallo, Avocado, Tortilla Strips And Chipotle and Caesar Dressings	\$19
* <i>STEAK</i> – Bistro Steak, Romaine, Sliced Tomato, Cucumber, And Gorgonzola Crumbles. Served With Italian Dressing	\$14

CREATE YOUR OWN SALAD

<u>LETTUCE</u> →	<u>PROTEIN</u> → <i>Includes One</i>	<u>TOPPINGS</u> → <i>Includes Three Each Additional, \$.50</i>	<u>SPECIALTY</u> → <i>Includes One Each Additional, \$1</i>	<u>CHEESE</u> → <i>Includes One Each Additional, \$.50</i>	<u>DRESSING</u>
Romaine Spring Mix Kale Spinach, add \$1 Arugula, add \$1	Albacore Tuna Sliced Chicken Sliced Turkey or Ham Bacon <u>ULTRA PROTEIN</u> Grilled Chicken-add \$3 Chicken Tenders-add \$3 *Salmon-add \$5 *Steak-add \$5 *Ahi Tuna-add \$5 Shrimp-add \$5	Cherry or Sliced Tomato Red Onion Fresh Jalapeno Pickled Jalapeno Fresh Mushrooms Cucumber Celery Carrots Green or Black Olives Croutons Hard Boiled Egg Quinoa	Craisins Almonds Walnuts Sunflower Seeds Mandarin Oranges Strawberries Avocado Sun Dried Tomatoes	Gorgonzola Mozzarella Swiss Provolone Cheddar American Pepper Jack Fresh Mozzarella-add \$1 Goat –add \$1 Greek Feta-add \$1	Balsamic Vinaigrette Mango Vinaigrette Ranch Blue Cheese Honey Mustard Caesar Citrus 1000 Island Poppy Seed Italian Vinegar & Oil

*All beef burgers, steak and salmon are cooked to order. Consuming raw or undercooked ahi tuna, steak or salmon may increase your risk of food borne illness.

~Prices subject to change without notice~

SPECIALTY SANDWICHES
Comes With Choice Of One Side Dish

Sliced Bread Choices (comes toasted):
White Rye
Whole Wheat Sourdough

Bun Choices (comes toasted):
Whole Wheat, Brioche,
Ciabatta, Onion, Gluten Free,
Tortilla Wrap, Lettuce Wrap

<i>PINNACLE CHICKEN</i> - Grilled Chicken Breast, Swiss, Avocado, Applewood Bacon, Lettuce, Tomato, And Herb Mayo. Great As A Wrap!	\$13
<i>FRENCH DIP</i> - Tender, thinly-sliced Roast Beef on a fresh French Roll, served with Au Jus. Make it a "Philly" with Cheese and sauteed Peppers +\$2	\$13
<i>MEATBALL SANDWICH</i> - Our Delicious Meatballs on a fresh French Roll, covered in Marinara Sauce and melted Mozzarella Cheese	\$12
<i>PULLED PORK</i> - Our Toasted Ciabatta Piled High With Slow Roasted Pulled Pork. Topped With Our Classic BBQ Sauce, Haystack Fried Onions And Cole Slaw	\$13
<i>MONTERREY CHICKEN WRAP</i> - Chicken Tenders, Shredded Cheddar Cheese, Romaine, Tomato, Bacon And Ranch Dressing In A Flour Tortilla Wrap. With Grilled Chicken, add \$3	\$12
<i>CLUBHOUSE</i> - Piled High With Turkey, Ham, Bacon, Swiss, Romaine, Tomato And Herb Mayo on Whole Wheat	\$14
<i>BLTA</i> - Applewood Bacon, Lettuce, Tomato, Avocado And Herb Mayo On Sourdough Bread	\$11
<i>SAUTEED FRESH VEGGIE</i> - Roasted Bell Peppers, Caramelized Onions, Sautéed Mushrooms, Asparagus, Mixed Greens Goat Cheese And Herb Mayo	\$11
<i>CHICKEN CAESAR WRAP</i> - Sliced Chicken Breast, Romaine Lettuce Tossed With Caesar Dressing, Parmesan Cheese And Wrapped In A Flour Tortilla - Best Caesar Wrap in North Scottsdale!	\$12
<i>GRILLED CHEESE</i> - Cheddar And Provolone On White Bread (With Tomatoes, Add \$1, With Bacon, Add \$2)	\$9
<i>CHICKEN SALAD</i> - Our Delicious House-Made Chicken Salad on choice of bread. Egg Salad and Tuna Salad also available.	\$12

LUNCH SPECIALS

<i>SALAD TRIO</i> - Choose 3 Scoops: Chicken Salad, Tuna Salad, Egg Salad	\$12
<i>HALF AND HALF!</i> - CHOOSE TWO: SALAD (Half-Size Pinnacle Salad, Cobb, Strawberry-Kale, Quinoa Or Chef Salad), SOUP (Cup of One Of Our Delicious Soups), HALF SANDWICH (Clubhouse, BLTA, Chicken Salad, Tuna Salad, Egg Salad or Grilled Cheese)	\$13

SOUPS

Cup \$4.50 Bowl \$8

ASK YOUR SERVER ABOUT TODAY'S SOUP OF THE DAY!

**Beef & Bean Chili
Jambalaya**

**Lobster Bisque
Tomato Basil**

**Chicken & Rice
Soup of the Day**

SIDE DISHES

We Have 19 Choices!

**Skinny Fries
Sweet Potato Fries
Steak Fries
Onion Rings**

**Cole Slaw
Cottage Cheese
House Salad
Caesar Salad
Fresh Seasonal Fruit**

**Mashed Potatoes
Corn
White Rice
Sautéed Spinach
Baked Potato, add bacon & cheese,\$2**

**Sautéed Broccolini
Vegetable Medley
Sautéed Green Beans
Sautéed Baby Carrots
Grilled Asparagus**

♦ *Chef Select*

OUR SPECIALTY BURGERS

"We created it so you don't have to"

Comes with your choice of one side dish

***ALL AMERICAN** – Angus With American Cheese, Lettuce, Tomato, Pickle, Onion And Mustard On A Brioche Bun. A Classic! \$12

***PINNACLE BLUE** - Angus With Gorgonzola, Applewood Bacon And Caramelized Onion On An Onion Bun \$14

***PINNACLE SALMON** - Salmon Filet With Goat Cheese, Avocado, Arugula, Tomato And Roasted Red Pepper Mayo On An Onion Bun \$18

***PATTY MELT** - Angus Burger With Caramelized Onions and American Cheese On Grilled Sliced Rye \$13

* **CALIFORNIA** - Angus With Avocado, Fresh Mushrooms, Arugula And Herb Mayo On A Wheat Bun \$14

* **SOUTHWEST** - Angus With Pepper Jack, Sautéed Bell Peppers, And Chipotle Mayo On An Onion Bun \$14

* **BARBEQUE** - Angus With Cheddar, Applewood Bacon, 2 Onion Rings And Barbeque Sauce On An Onion Bun \$15

PORTOBELLO - Portobello Mushroom With Mozzarella, Spinach, Sun dried Tomato, Balsamic Reduction, And Herb Mayo On A Wheat Bun \$12

PINNACLE IMPOSSIBLE™ BURGER - The Impossible™ Burger patty has all the flavor and protein of a beef burger, but it's made from plants! On a Whole Wheat Bun with Pepper Jack Cheese, Spinach, Tomato, Avocado, and Chipotle Mayo \$15

CREATE YOUR OWN BURGER OR SANDWICH

All Beef, Salmon and Steak Burgers Are Cooked To Order And Served With Your Choice Of One Side Dish

<u>PROTEIN</u> → Choose One	<u>BUN</u> → Served Toasted	<u>CHEESE</u> → Includes One Each Additional, .50	<u>TOPPINGS</u> → Includes Four Each Additional, .50	<u>SPECIALTY</u> → \$1 Each	<u>SAUCES</u> → Choose One
*ANGUS \$12	Whole Wheat			Sautéed Mushrooms	Mayo
*BISON \$16	Brioche	American		Caramelized Onion	Chipotle Mayo
*TRIPLE MINI ANGUS \$12	Onion	Sharp Cheddar	Romaine	Sautéed Bell Peppers	Red Pepper Mayo
*SALMON \$16	Ciabatta	Swiss	Tomato	2 Onion Rings	Herb Mayo
CHICKEN BREAST \$10	Gluten Free Bun	Gorgonzola	Pickle chips	Avocado	Yellow Mustard
TURKEY PATTY \$10	Tortilla Wrap	Pepper Jack	Red Onion	Grilled Pineapple	Honey Mustard
PORTOBELLO CAP \$11	Lettuce Wrap	Mozzarella	Arugula	Fried Egg	Dijon
CHICKEN TENDERS \$10		Provolone	Spinach	Guacamole	1000 Island
TUNA, CHICKEN OR EGG SALAD \$12			Spring Mix	Sun Dried Tomato	BBQ
IMPOSSIBLE™ PATTY \$14	<u>SLICED</u>	<u>OTHER</u>	Chopped Garlic	Grilled Asparagus	Marinara
SLICED TURKEY OR HAM \$9	<u>BREAD</u>	Add \$1	Fresh Jalapeno		Ranch
	Served Toasted	Goat	Pickled Jalapeno		Tartar
	White	Fresh Mozzarella		<u>MORE</u>	Steak
	Whole Wheat	Greek Feta		Applewood Bacon-\$2	Horseradish
	Sourdough			Portobello Cap-\$3	Teriyaki
	Rye				

Mini burgers are available on white slider buns or wraps only.

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ENTREES

CREATE YOUR OWN PASTA

<i>PROTEIN</i> →		<i>PASTA</i> →		<i>SAUCE</i> →		<i>SPECIALTY</i>
NO MEAT	\$12	Linguine		Marinara		\$1 EACH
MEATBALLS	\$16	Angel Hair		Alfredo		Sun Dried Tomatoes
GRILLED CHICKEN	\$16	Penne		Cajun Alfredo		Spinach
BREADED CHICKEN	\$16			White Wine & Garlic		Bell Peppers
BISTRO STEAK	\$18			Pesto		Mushrooms
GRILLED SHRIMP	\$18			Light Butter		Capers
SCALLOPS	\$22			Diablo (Spicy Marinara!)		Asparagus
LOBSTER TAIL	\$24					Caramelized Onions

ADD GARLIC BREAD TO ANY ENTRÉE \$2

STEAKS

- ◇**STEAK GORGONZOLA PASTA* – Grilled bistro steak with gorgonzola, over Cajun Alfredo pasta and cherry tomatoes. Garnished with balsamic reduction. Heaven on a plate! \$19
- **NEW YORK STRIP STEAK* – 10 oz Black Angus New York center cut strip steak grilled to perfection. Served with mashed potatoes, sautéed green beans and crispy fried onion straws. \$24 Substitute Baked Potato +\$2
- ◇**RIB EYE STEAK* - Tender 10 oz Rib Eye grilled to order. Served with mashed potatoes and green beans. \$37
Substitute Baked Potato +\$2 **Add a 6 oz Lobster Tail! + \$14**
- ◇**CHOPPED STEAK* - Chopped sirloin served over mashed potatoes topped with creamed spinach, caramelized onions and sautéed mushrooms with a demi-glace. Don't miss this one! \$18
- **BLACK AND BLEU SIRLOIN* – Spicy Cajun grilled sirloin topped with bleu cheese and gorgonzola crumbles. Served with crispy fried onion straws and your choice of potato and vegetable. \$20 (Baked Potato +\$2)
- **BISTRO STEAK AND SCALLOP* – Two grilled bistro steaks served over sautéed broccolini and mashed potatoes. Topped with a seared U10 scallop and finished with demi-glace. \$19 Bistro Steak & Lobster Tail \$27
- **SURF AND TURF* – Three grilled shrimp with 8 oz Sirloin, served with mashed potatoes and grilled asparagus. \$22
Substitute Baked Potato +\$2
- ◇**LIVER & ONIONS* - Sautéed veal liver with sautéed mushrooms, caramelized onions, bacon, and served with two additional side dishes of your choice. Best in the valley! \$18

**Liver, Salmon, and Steak may be cooked to order. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.*

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- Sorry, no split plates on entrees

◇Chef Select

ENTREES

CHICKEN

CHICKEN MILANESA - Traditional Italian style lightly breaded pan fried chicken breast, served over linguine pasta with white wine, capers, herbs in a light butter sauce. \$18

CHICKEN PARMESAN - Chicken breast hand breaded Italian style, pan sautéed golden brown then topped with our marinara sauce, fresh basil, and melted provolone, served over linguine. \$18

◇ *CHICKEN MARSALA* - Lightly breaded pan sautéed chicken breast in Marsala wine with fresh mushrooms and sun dried tomatoes, topped with provolone cheese and served over mashed potatoes and sautéed green beans. \$18

CHICKEN KABOB - Grilled marinated chicken served with pita bread, hummus and garlic sauce and a crisp Greek salad dressed with citrus vinaigrette. \$19

CHICKEN TERTIYAKI - Grilled chicken with pineapple over white rice and sautéed Asian mixed vegetables in a savory teriyaki sauce. \$18

SEAFOOD

LOBSTER TAIL - 6 oz Lobster Tail with melted butter and lemon. Served with choice of one side. \$18

**SALMON TERTIYAKI* - Grilled salmon with pineapple over white rice and sautéed Asian mixed vegetables in a savory teriyaki sauce. \$19

SHRIMP AND RISOTTO - Grilled shrimp over an asparagus and herb risotto. Garnished with diced tomato and mango beurre blanc sauce. \$19

◇ *SALMON ENTRÉE* - Potato-crust and pan seared salmon served over sautéed spinach and roasted red pepper risotto with mango beurre blanc sauce. \$20

CATUN TILAPIA - Blackened tilapia served over rice pilaf and topped with grilled shrimp and a tabasco beurre blanc sauce. Served with steamed vegetable medley. \$18

◇ *PINNACLE MUSSELS* - Steamed Mussels in a buttery, tomato-garlic broth over linguine and served with Crostini \$22

SEA SCALLOPS - Three U10 scallops seared to perfection, served over wild mushroom risotto, garnished with diced tomato and finished with mango beurre blanc sauce. \$23

FISH & CHIPS - Four crispy beer battered cod fillets served with house made tartar sauce, steak fries and cole slaw. \$16

OTHER

◇ *PINNACLE GRILLE TACOS* - Cabbage, Pico de Gallo, chipotle aioli, crispy tortilla strips, cilantro with your choice of Mahi-Mahi, Grilled Chicken Breast or Steak in three flour tortillas over Black Bean Caesar Salad. \$18

PORK CHOP - Bone in Marble White Farm pork chop grilled and served with mashed potatoes, baby carrots and broccolini and finished with a balsamic glaze. \$19

◇ *BABY BACK RIBS* - Tender "fall off the bone" baby back ribs served with your choice of classic or spicy BBQ sauce, steak potatoes and cole slaw. Half slab \$19. Full slab \$28

◇ *FAJITAS* - Sizzling chicken and tri-colored bell peppers and onions seasoned with Mexican spices and served with flour tortillas, Chipotle beans, guacamole, salsa and sour cream \$16. Steak \$18. Shrimp \$19. Steak and Shrimp \$20.

**Liver, steak and salmon are cooked to order. Consuming raw or undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness*

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◇ Chef Select

SIDE DISHES
We Have 19 Choices!

**(sauteed vegetables are prepared with garlic and shallots)*

Skinny Fries \$3	Cole Slaw \$3 <i>(House made, creamy)</i>	Mashed Potatoes \$4	*Sautéed Broccolini \$4
Sweet Potato Fries \$4	Cottage Cheese \$3	Corn \$3	Vegetable Medley \$4 <i>(steamed cauliflower, broccoli, carrots)</i>
Steak Fries \$4	House Salad \$4 <i>(Spring mix, grape tomatoes, red onion)</i>	White Rice \$3	*Sautéed Green Beans \$4
Onion Rings \$4	Caesar Salad \$4	*Sautéed Spinach \$4	*Sautéed Baby Carrots \$4
Fresh Seasonal Fruit \$4	Grilled Asparagus \$4	Baked Potato \$4, add bacon & cheese, \$2	

BEVERAGES

Soft Drinks – Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Dr. Pepper or Lemonade \$2.50 Root Beer *(bottle)* \$3
Iced Tea – Fresh Brewed China Mist® Unsweetened Traditional Or Fresh Brewed Unsweetened Blackberry Jasmine Green \$2.50
Hot Tea – English Breakfast, Earl Grey, Chai, Green, Decaf Peppermint, Decaf Chamomile and Organic Hibiscus Green \$3
Coffee - Regular or Decaf \$2.50 Single Espresso \$2.50 Double Espresso \$4 Cappuccino \$4 Latte \$4
Milk \$3
Hot Chocolate \$3
Juice – Apple, Grapefruit, Cranberry, Pineapple, Orange, Grape and Tomato \$3
Still Water - Acqua Panna 500ml - \$1.50/ 1 liter -\$3
Sparkling Water - Pellegrino 500ml. – \$3/ 1 liter -\$ 5

GOURMET DESSERTS

<i>♦PINNACLE BREAD PUDDING</i>	\$8
Our signature dessert and a must try! Homemade bread pudding topped with vanilla ice cream and smothered with caramel sauce	
<i>CARROT CAKE</i>	\$7
Layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple and finished with smooth cream cheese frosting	
<i>CHEESE CAKE</i>	\$7
New York style. Ultra-smooth with a sleek graham cracker crust. Top with your choice of caramel, raspberry or chocolate sauces	
<i>CHOCOLATE LAVA CUPCAKE</i>	\$6
A moist chocolate cake oozing with chocolate ganache. It's 100% gluten free. Served with vanilla ice cream and raspberry drizzle	
<i>♦TIRAMISU</i>	\$8
Coffee-soaked ladyfingers layered with light and airy cream filling and dusted with cocoa powder	
<i>DEEP DISH APPLE PIE</i>	\$7
Mounds of fresh tart crisp apples, sauced with cinnamon apple cider and loaded with crunch granola crumbs. Served warm and topped with vanilla ice cream and caramel sauce.	
<i>FOUR LAYER CHOCOLATE CAKE</i>	\$7
Dark moist chocolate cake sandwiched with the silkiest smooth chocolate filling and finished with an elegant chocolate ganache	
<i>ITALIAN LEMON CAKE</i>	\$7
Cream cake filled with refreshing lemon cream and topped with vanilla cake crumbs	
<i>PINNACLE COOKIE</i>	\$7
A house baked chocolate chip cookie topped with vanilla ice cream, sautéed fresh strawberries, chocolate sauce and whipped cream	
<i>VANILLA ICE CREAM</i> <i>(per scoop)</i>	\$3

♦Chef Select