

CIMI'S BISTRO

at Pinnacle Golf Club

CB

DINNER MENU

Served 4:00pm-9:00pm

AN 18% SERVICE CHARGE WILL BE ADDED TO EACH CHECK.

STARTERS

ITALIAN TWISTY ROLLS | 12

House made dough stuffed with Italian meats and cheese, served with marinara for dipping

MEATBALLS & GOAT CHEESE | 10

House meatballs, marinara, goat cheese and green onion

SHRIMP COCKTAIL | 14

Chilled cocktail shrimp in our house made cocktail sauce

PRETZEL FRITES | 9

12 pretzel frites served with beer cheese and honey mustard

CALAMARI | 16

Flash fried with banana peppers, red peppers and zucchini squash.

Your choice of Traditional with marinara and lemon ailoi or

Firecracker with mae ploy sweet chili sauce

SPINACH ARTICHOKE DIP | 12

Spinach, artichokes in a delicious cream sauce, topped with feta cheese

SALADS

BUFFALO CHICKEN SALAD | 14

Chopped iceberg lettuce, bacon bits, cheddar cheese, hard boiled egg and croutons topped with grilled chicken tossed in buffalo sauce, ranch dressing on the side

SALMON SPINACH SALAD | 19

Grilled salmon over fresh baby spinach, candied walnuts, craisins and goat cheese crumbles. Served with poppy seed dressing on the side

TACO SALAD | 18

Mixed greens, black beans, corn, cheddar cheese, tossed in a chipotle ranch topped with avocado, sour cream and salsa. Served with tortilla chips. Choice of chicken or taco meat

CAESAR SALAD | 8

Crisp romaine tossed with housemade Caesar dressing, shaved Parmesan cheese and croutons

THE WEDGE | 9

Iceberg lettuce, bacon bits, blue cheese crumbles and diced tomatoes, blue cheese dressing on the side

CIMI'S SEASONAL SIGNATURE SALAD | 10

Field greens, bleu cheese, seasonal fruit and candied pecans. Served with sweet & sour dressing on the side

DRESSING CHOICES

Sweet & Sour, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Bleu Cheese, Italian, Buttermilk Ranch, Honey Mustard, Poppyseed, Caesar, Oil & Vinegar

SALAD ADD ONS

Add blackened or grilled chicken 7	Add shrimp or salmon 8
Signature salad with any entrée 5	House or Caesar with any entrée 4

SOUPS

LOBSTER BISQUE Cup | 7 or Bowl | 9

FRENCH ONION Crock | 4.50

ITALIAN WEDDING Cup | 3 or Bowl | 4.5

SOUP OF THE MOMENT Cup | 3 or Bowl | 4.5

SIDES | 3

Baked Potato, Broccoli, Cheddar Smashed Redskin Potatoes, Cole Slaw, Garlic Fries, Fresh Fruit, Green Beans, Hand Cut Sea Salt Fries, Onion Rings, Kettle Chips, Sweet Potato Fries

SIDES | 4.5

Asparagus, Loaded Baked Potato, Mac & Cheese

GLUTEN FREE CHOICES

SIGNATURE ENTRÉES

FILET YOUR WAY | Market Price

8 ounce hand cut filet, grilled to perfection with your choice of two sides. Choose from the following style: neat, peppercorn demi glace, black garlic glaze, blackened with bleu cheese

BLACK PEPPER CRUSTED RIBEYE | Market Price

12-ounce hand cut ribeye, pepper crusted, house made demi glace, served over cheddar smashed potatoes and asparagus

VEAL MILANESE | 24

Breaded veal cutlet pan seared in olive oil, served over a kale, arugula and chickpeas salad tossed in lemon vinaigrette

BBQ RIBS | 25

Half rack baby back ribs hand rubbed in seasonings and slathered with Cimi's famous BBQ sauce with macaroni & cheese and slaw

CHICKEN MARSALA | 23

Pan seared chicken breast, in a creamy marsala sauce with fresh mushrooms over cheddar smashed potatoes, served with green beans

CHEF GUIDO'S OLD WORLD LASAGNA | 18

Family recipe lasagna, served with house salad and garlic bread

SEAFOOD PASTA | Market Price

Shrimp, diver scallop and lobster tossed with sun dried tomatoes, artichoke hearts and angel hair pasta in pesto beurre blanc sauce. Blackened option now available.

FRENCH CUT CHOP | 22

Grilled pork chop topped with bourbon apple compote with choice of two sides

JUMBO LUMP CRAB CAKE | 19

Pan-seared, over cheddar smashed potatoes, topped with remoulade sauce and poblano pepper relish, served with green beans

CHICKEN & CHEDDAR SMASHED | 19

Four fresh buttermilk marinated chicken tenders, cheddar smashed potatoes, honey sriracha dipping sauce

BAY OF FUNDY SALMON | 30

Pan seared with your flavor choice of teriyaki, sweet and spicy or grilled. Served on a bed of citrus jasmine rice and stir fried vegetables

PENNE AL FORNO | 19

Italian sausage, chicken, peppers, penne baked in a Romano cream sauce topped with melted provolone

HANDHELDS AND PIZZA

WINGS (12) | 19

Breaded jumbo wings fried and tossed with your choice of sauce. Choose from: garlic parmesan, BBQ, lava, mild, honey sriracha

BISON BURGER | 16

6 ounce locally raised bison grilled on a brioche roll. Topped with provolone, heirloom tomatoes, grilled squash, sprouts, whole grain mustard and Bistro sauce, served with your choice of side

STROMBOLI | 13

Stuffed with capicola, pepperoni and provolone cheese, served with marinara sauce for dipping

8" BUILD YOUR OWN PIZZA | 12

Choose 1 of the following toppings: pepperoni, sausage, mushroom, green pepper, banana pepper, onion, black olive. \$1 for each additional toppings

MARGHERITA PIZZA | 12

Fresh mozzarella cheese, Roma tomatoes, basil

SPICY ITALIANO | 12

Provolone, pepperoni, sausage, red onion, mushroom, banana peppers

TACO PIZZA | 12

Queso, taco meat, Pico de Gallo, lime crema shredded lettuce