



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

STARTERS & SALADS

ITALIAN TWISTY ROLLS | 12

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

SHRIMP COCKTAIL | 14

Chilled cocktail shrimp in our house made cocktail sauce

CHEESY GARLIC BREAD | 9

Fresh baked garlic bread topped with melted mozzarella cheese, served with marinara dipping sauce

PRETZEL BITES | 9

8 mini pretzel bites served with beer cheese and honey mustard dipping sauces V

FIRECRACKER CALAMARI | 16

Flash fried with banana peppers, red peppers and zucchini squash

SURF N TURF | 18

Blackened shrimp served with our baby back ribs

SPINACH ARTICHOKE DIP | 12

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

BUFFALO CHICKEN SALAD | 13

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, raisins and goat cheese crumbles. Served with poppy seed dressing on the side

CAESAR SALAD | 9

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

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, Cranberry Poppy Seed, Caesar, Oil & Vinegar

SALAD ADD ONS

Add shrimp or salmon | 8

Add blackened or grilled chicken | 6

Signature salad with any entrée | 5

SOUPS

CHILI WITH JALAPENO CORN BREAD Crock | 4.5

LOBSTER BISQUE Cup | 7 or Bowl | 9

FRENCH ONION Crock | 4.50

ITALIAN WEDDING Cup | 3 or Bowl | 4.5

SIDES

A LA CARTE SIDES AVAILABLE | 3

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

A LA CARTE SIDES AVAILABLE | 4.5

Brussels Sprouts & Pancetta, Mac & Cheese

SIGNATURE ENTRÉES

Add a house or caesar salad with any entrée | 4

CHICKEN MARSALA | 22

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

BLACK PEPPER CRUSTED RIBEYE | 40

12-ounce hand cut ribeye, pepper crusted, house made demi glace, served over cheddar smashed potatoes, brussels sprouts with pancetta

FISH AND CHIPS | 18

Beer battered deep fried cod served with housemade fries, hush puppies and slaw

JUMBO LUMP CRAB CAKE | 19

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

CHICKEN AND CHEDDAR SMASHED | 18

Four fresh buttermilk marinated chicken tenders, cheddar smashed potatoes, tropical habanero, bourbon sriracha dipping sauces

MEATBALL PASTA | 22

Farfalle Pasta and mini meatballs tossed in a tomato vodka cream sauce with ricotta cheese and zucchini squash sauté with fresh basil

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

HANDHELDS

BLACKENED SALMON TACOS | 16

Three tacos with cumin black beans and cilantro rice

ARTISAN BURGER | 12

8-ounce ground chuck patty served with lettuce, tomato, thick sliced red onion, pickle and choice of cheese

3 CHEESE CHICKEN SANDWICH | 12

Grilled chicken breast topped with provolone, cheddar, swiss and bacon, served with lettuce, tomato, red onion, and pickle

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

STROMBOLI | 13

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

WINGS (12) | 18

Breaded jumbo wings fried and tossed with your choice of sauce.

Choose from: garlic parmesan, BBQ, lava, mild, tropical habanero, bourbon sriracha, honey sriracha

SATURDAY BRUNCH

Served 11:30 AM - 2:00 PM

BUILD YOUR OWN OMELET | 13

Three egg omelet with choice of four: Sautéed onions, tomatoes, jalapeno peppers, green peppers, mushrooms, sausage gravy, ham, sausage, bacon, prime rib, smoked provolone, feta, pepper jack cheese, cheddar cheese. Choice of breakfast bread. Each additional topping | 1 Sub egg whites | 2

PINNACLE EGGS | 11

Two eggs cooked to order with choice of ham, sausage or bacon strips. Served with home fries and your choice of toast GF(A)

BREAKFAST PIZZA | 14

Housemade dough covered in Cimi's sausage gravy, cheddar cheese, bacon and topped with scrambled eggs

PINNACLE BREAKFAST SANDWICH | 10

Thick sliced sausage patty or thick cut pepper bacon, on a toasted cheddar biscuit with fried egg and choice of cheese

BISCUITS & GRAVY | 8

Cimi's sausage gravy over two buttermilk biscuits

TABLESIDE MIMOSAS | 25

Includes a bottle of champagne and carafe of orange juice

MIMOSA | 5

BLOODY MARY | 5

BEER AND WINE LISTS

SIGNATURE COCKTAILS

COLD BREW MARTINI | 12

Pinnacle Salted Caramel Vodka, Godiva Chocolate Liqueur, PBR Cold Brew

APPLE CIDER MOJITO | 10

Captain Morgan Spiced Rum, mint leaves, fresh lemon, apple cider and Ginger Beer

RASPBERRY MULE | 10

OYO Vodka, Simple Times Raspberry Mule Mix

HIGH BANK MANHATTAN | 13

High Bank Midnight Cask Bourbon, sweet vermouth, dash of Angostura bitters

BROWN SUGAR OLD FASHIONED | 11

Bulleit Rye Whiskey, brown sugar simple syrup, Angostura bitters

HOUSEMADE APPLE SANGRIA | 9

A blend of house Pinot Noir, Grand Marnier, apple cider, maple syrup and seasonal fruits, topped with ginger beer

BEER BOTTLES

Budweiser | 3.75

Bud Light | 3.75

Mich Ultra | 4

Coors Light | 3.75

Miller Lite | 3.75

Corona Extra | 5

Corona Light | 5

Stella Artois | 5.25

Yuengling Lager | 3.75

Yuengling Light | 3.75

Molson Canadian | 4.25

Heineken | 5.25

Modelo Negra | 6.25

Great Lakes Christmas Ale | 6

BEER CANS

White Claw 5% | 5

Black Cherry, Raspberry, Ruby Grapefruit, Mango

Truly 5% | 5

Black Cherry, Blueberry Acai, Lemonade

Angry Orchard Hard Cider 5% | 5

BrewDog Clockwork Tangerine Session IPA 4.5% | 5

Brewdog Elvis Juice IPA 6.5% | 5

BrewDog Hazy Jane IPA 7.2% | 5

Centr Sparkling CBD 15mg | 9

Columbus Brewing Co. IPA 6.3% | 5

Columbus Brewing Co. Bodhi Double IPA 8.3% | 8

Lost Coast Tangerine Wheat Ale 5.5% | 5

Platform Open Market Nordic White Ale 5.4% | 5

Rhinegeist Bubbles | 5

Rhinegeist Cloud Harvest Unfiltered Juicy IPA 6.5% | 5

Wolf's Ridge Lemon Meringue Cream Ale 5% | 6

Wynridge Mojito Hard Cider 6% | 5

WINE BY THE GLASS

WHITE

Caposaldo Moscato, Italy 8 | 32

Lagaria Pinot Grigio, Italy 8.5 | 32

Schmitt Sohne Piesporter Reisling, Germany 8.5 | 32

Bougie Sauvignon Blanc, New Zealand 8.50 | 32

St. Francis Chardonnay, Sonoma 10 | 38

Kim Crawford Sauvignon Blanc 2013, Marlborough 11 | 40

ROSÉ

Rocca Di Montemassi Toscana Renaissance, Italy 9 | 34

RED

J Lohr Seven Oaks Cabernet Sauvignon 10.5 | 40

The Seeker Pinot Noir, France 9 | 34

McManis Family Vineyards Merlot, California 8 | 30

Tribute Cabernet Sauvignon, California 10 | 38

Upshot Red Blend, California 10 | 38

BOTTLE LIST

RED BOTTLES

Tenuta di Arceno Chianti Classico D.O.C.G. 2016, Italy | 48

LO-VE Garnacha No. 5, Rioja Spain | 44

Three Finger Jack Cabernet Sauvignon 2017, Lodi California | 38

Buehler Zinfandel 2015, Napa Valley | 55

Pine Ridge Cabernet Sauvignon 2012, Napa Valley | 250

WHITE BOTTLES

Groth Chardonnay 2017, Napa Valley | 60

Blanquito Albarino White Blend, Spain | 38

SPARKLING BOTTLES

Albert Bichot Brut Reserve, France | 60

Pitars 'Gold' Prosecco Extra Dry, Italy | 65

Wycliff Brut Champagne, California | 28

Zonin Prosecco Split D.O.C., Italy | 8

*Come in for half priced wine up to \$15 off on Wednesdays!