

# CIMI'S BISTRO

at Pinnacle Golf Club



# 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 ailloi 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

## 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

## 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

### CHICKEN PARMESAN | 23

Panko and Romano crusted chicken breast topped with mozzarella cheese over angel hair pasta tossed in her butter and surrounded by house made marinara

### 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

### SHRIMP SCAMPI | 26

Jumbo shrimp sauteed in olive oil, garlic and white wine over angel hair with fresh basil and parmesan, served with cheesy garlic bread

### FRENCH CUT CHOP | 22

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

### JUMBO LUMP CRAB CAKE | Market Price

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

### GLUTEN FREE CHOICES ☒