

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

PRETZEL BITES | 9

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

CLASSIC SHRIMP COCKTAIL | 13

Chilled cocktail shrimp in our housemade cocktail sauce GF

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 GF Substitute blackened scallops additional 8

WINGS (6) | 8 OR WINGS (12) | 14

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

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

MEDITERRANEAN STEAK SALAD | 18

Sliced flank steak, pan seared over field greens and baby spinach, tossed in Italian dressing and topped with feta cheese, kalamata olives, zucchini, tomatoes and artichoke hearts

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 GF, V(A)

SOUTHWEST TACO SALAD | 18

Lettuce, tomato, onion, black beans, corn, cheddar, tossed in Buffalo ranch and topped with avocado, sour cream, salsa and tortilla chips. Choice of steak or chicken GF(A), V(A)

CAESAR SALAD | 9

Crisp romaine tossed with croutons, housemade Caesar dressing, and shaved Parmesan cheese GF(A), V, VG(A)

CIMI'S SEASONAL SIGNATURE SALAD | 10

Field greens, bleu cheese, seasonal fruit and candied pecans. Served with sweet & sour dressing on the side GF(A), V, VG(A)

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

LOBSTER BISQUE Cup | 7 or Bowl | 9 FRENCH ONION Crock | 4.50 GF(A) ITALIAN WEDDING Cup | 3 or Bowl | 4.5

SIDES

Ala carte sides available | 3

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

Asparagus, Mac & Cheese | 4.5

MAKE HEALTHY CHOICES BY USING THE KEY BELOW GF(A) - Gluten Free (Available)
V(A) - Vegetarian (Available)
VG(A) - Vegan (Available)

CIMI'S LUNCH COMBO | 12

STEP ONE (Choose one)

Cup of Soup, Signature Salad, Caesar Salad, House Salad, Side

STEP TWO (Choose one)

1/2 Prime Rib Panini, 1/2 Turkey Bacon Panini, 1/2 Club, Bistro Slider, Salmon Slider

SIGNATURE ENTRÉES

Add a house or caesar salad with any entrée | 4

TERIYAKI GLAZED SALMON | 30

Fresh bay of fundy salmon, grilled and brushed with a teriyaki glaze, served on a bed of jasmine rice and stir fried vegetables

CHICKEN MARSALA | 15

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

FISH AND CHIPS | 16

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

CHEF GUIDO'S OLD WORLD LASAGNA | 15

Family recipe lasagna, served with garlic bread

CHICKEN AND MASH | 13

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

OMELET OF THE DAY | 12

Ask your server about today's omelet, served with side of fresh fruit

SEAFOOD PASTA | 18

Shrimp, scallops and lobster tossed with sun dried tomatoes, artichoke hearts and angel hair pasta in pesto beurre blanc sauce

BUILD YOUR OWN PIZZA | 14

Choose 3 of the following toppings: pepperoni, sausage, mushroom, green pepper, banana pepper, onion, black olive \$1 for each additional toppings GF(A), V(A)

STROMBOLI | 13

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

BURGERS & SANDWICHES

Served with choice of side. Available on gluten free bread $\mid 1$

ARTISAN BURGER | 12

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

Blackened with bleu cheese \mid 1 Peppered bacon and fried egg \mid 2

BISON BURGER | 16

6-ounce locally raised bison, topped with provolone cheese, tomatoes, grilled squash, sprouts, whole grain mustard and bistro sauce

IMPOSSIBLE BURGER™ | 15

100% plant based all natural patty with look and taste of beef, lettuce, tomato, red onion, vegan mayo on a toasted wheat bun $\,$ V, VG $\,$

PINNACLE CLUB | 11

Triple Decker sandwich on whole wheat with roasted turkey, Virginia ham, bacon, cheddar, lettuce, tomato and mayonnaise GF(A)

CRAB CAKE SANDWICH | 16

Panko crusted deep fried crab cake, topped with lettuce, tomato, provolone cheese and house made tarter sauce on a brioche bun

FRENCH DIP | 13

Thinly sliced prime rib with caramelized onions, provolone cheese and horseradish sauce

TURKEY BACON PANINI | 11

Honey roasted turkey, cheddar cheese, pepper bacon and sweet honey mustard sauce, lightly pressed on the Panini grill $\mbox{GF(A)}$

PRIME RIB PANINI | 13

Thinly sliced prime rib, layered in a ciabatta wrap, lightly pressed on the Panini grill with smoked provolone, mixed horseradish aioli, and tomatoes GF(A)

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 GF[A]