

THE  
**PEARL**  
AT ASPIRE

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## Appetizers

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### Aspire's Spinach and Artichoke Dip \$11

Creamy spinach dip blended with marinated artichokes, topped with fire-roasted red peppers, and served with crisp pita chips.

### Pimento Cheese Bites \$10

House-made yellow cheddar pimento cheese bites rolled in herbed panko crumbs. Paired with a side of applewood bacon tomato jam.

### Fried Green Tomato Tower \$12

Cornmeal-breaded green tomatoes, tangy goat cheese, and chopped bacon are crowned with a rich and creamy pimento cheese sauce and drizzled with aged balsamic.

### Baked Brie \$12

Brie in golden puff pastry drizzled with honey. Served with apple slices, berries, nuts, and crostini.

### Grouper Bites \$14

Fresh black grouper, breaded with herbed panko crumbs and served with our zesty remoulade sauce.

### Devil(ish) Eggs \$9

Deviled eggs, infused with smoky fire-roasted green chilis topped with chopped bacon, chili paprika, and fresh scallions.

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## Soup & Salads

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### Chicken Tortilla Soup \$6

Chipotle chicken tortilla soup with fire-roasted chili peppers for a spicy kick, topped with tortilla strips.

### Loaded Potato Soup \$6

Rich and creamy loaded potato soup, topped with bacon, cheddar cheese, and chives.

### The Renegade Caesar Salad \$8

Crisp romaine lettuce tossed with house-made garlic croutons and shredded parmesan and dressed in a creamy, fresh horseradish Caesar dressing.

### House Salad \$8

Baby greens and arugula topped with tomatoes, red onions, cheese, cucumbers, and a choice of house-made dressing.

### Caprese \$12

Fresh mozzarella, sliced tomatoes, and fresh basil. Drizzle with artisan olive oil and balsamic glaze, served with fresh mixed greens tossed in balsamic vinaigrette.

### Grilled Chicken and Apple Salad \$17

Springer Mountain Farms chicken breast, mixed greens, sliced apples, and candied pecans are topped with smoked goat cheese and house-made honey Dijon dressing.

### Exceptional Protein additions

grilled Chilean salmon \$12, grilled Springer Mountain Farms chicken \$7

### House-made Dressings

ranch, balsamic vinaigrette, bleu cheese, honey Dijon, horse radish Caesar, dried cherry balsamic vinegar, oil and vinegar

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## Flatbreads

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12-Inch flatbreads

### BBQ Chicken \$9

Springer Mountain Farms chicken, signature BBQ sauce, red onions, and melted cheese.

### Caprese \$9

Fresh tomatoes, mozzarella, basil, and a drizzle of balsamic glaze.

### Sausage Pepperoni and Mushroom \$9

Italian sausage, pepperoni, portabella mushrooms, fire-roasted green chilis, and mozzarella cheese.

### Build Your Journey \$11 (limit 4) \$1 per extra item

Unleash your creativity and customize your flatbread with your choice of pepperoni, Italian sausage, BBQ chicken, red onion, roasted red peppers, portabella, tomatoes, fresh mozzarella, pesto sauce, red sauce, white cream sauce, signature BBQ sauce.

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## Entrees

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Served with two sides: dirty mashed potatoes, roasted fingerling potatoes, grilled asparagus Benton's bacon brussels sprouts, fresh fruit, sweet potato fries, french fries, slaw, baked mac-n-cheese, wild rice, broccoli

### Thick Cut Grilled Ribeye\* \$38

14-oz grilled ribeye, finished with an herbed butter demi

### Grilled Tenderloin\* \$38

8-oz tenderloin grilled to perfection and elegantly finished with a rich cognac and green peppercorn cream sauce.

### Chef's Cut\* \$24

Grilled 10-oz sirloin roasted with shallot in a bold red wine demi.

### Braised Beef Short Rib \$27

Tender braised beef short rib served in a rich mirepoix red wine braising jus.

### Bone in Pork Chop \$24

10-oz bone-in thick-cut pork chop, brined in sweet tea and finished on the grill with dried cherry marsala demi.

### Citrus Herbed Chicken \$18

Springer Mountain Farms chicken, pan-seared and oven-roasted with aromatic herbs, complemented by a tangy sundried tomato pan jus.

### Blackened Chicken Pasta \$17

Cajun-spiced Springer Mountain Farms chicken in a white wine parmesan cream sauce, garnished with fresh shredded parmesan.

### Grilled Fresh Chilean Salmon \$24

Grilled fresh Chilean salmon, topped with a vibrant fire-roasted green chili mango salsa.

### Sunburst Trout \$33

Seared trout, topped with warm toasted almonds, zesty lemon, with capers and white wine pan sauce.

### Fresh Black Grouper \$36

Pan-seared black grouper, topped with a white wine remoulade sauce.

### Wild Mushroom Risotto \$17

Toasted risotto packed with blended mushrooms. Loaded with parmesan cream, butter, vegetable stock, and served with crostini.

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## Handhelds

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Served with french fries

### Crispy Chicken \$14

Fried Springer Mountain Farms chicken breast served plain or coated in your choice of wing sauces. Served with lettuce, tomato, onion, and creamy mayo.

### BBQ Bacon Chicken \$14

Grilled Springer Mountain Farms chicken breast with applewood bacon and caramelized onions served with cheddar cheese and our signature BBQ sauce.

### Pimento Burger\* \$14

8-oz burger served with pimento cheese, bacon, tangy pickles, crispy onion straws, and our signature BBQ sauce.

### All American Burger\* \$14

8-oz burger served with lettuce, tomato, onion, and pickle, and your choice of cheese: Havarti, Swiss, cheddar, smoked goat, or queso fresco.

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## Beverages

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Coke	Mountain Dew	Dr. Pepper	Unsweet Tea
Diet Coke	Diet Mountain Dew	Pink Lemonade	Sweet Tea
Sprite		Barq's Root Beer	

\*Items cooked to order. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.