

THE
PEARL
AT ASPIRE

Appetizers

Aspire's Spinach and Artichoke Dip \$11

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

Smoked Salmon Dip \$14

Our chef brings a touch of Alaska to Clinton, TN with this dip. Smoked salmon, cream cheese, fresh dill, and capers served with crispy pitas.

Pimento Cheese Bites \$11

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

Fried Green Tomatoes \$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 \$13

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

Grouper Bites \$15

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.

Soups & Salads

Loaded Potato Soup \$7

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

Beef and Barley Soup \$7

A hearty and flavorful stew crafted with USDA Prime tender cuts of beef, braised garden-fresh vegetables, and wholesome barley.

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 your choice of house-made dressing.

Caprese \$12

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

Spinach Salad \$17

Fresh spinach topped with roasted beets, candied walnuts, crumbled blue cheese, artichoke hearts, and crispy bacon drizzled with a bright champagne vinaigrette.

Grilled Chicken and Apple Salad \$17

Grilled 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 chicken \$7, Shrimp \$11

House-made Dressings

Ranch, balsamic vinaigrette, bleu cheese, honey Dijon, honey mustard, horseradish Caesar, dried cherry balsamic vinegar, oil and vinegar

Beverages

Coke	Mountain Dew	Barq's Root Beer	Our soon-to-be famous Sweet Tea served with a slice of orange.
Diet Coke	Diet Mountain Dew	Pink Lemonade	
Sprite	Dr. Pepper	Unsweet Tea	

Entrees

Thick-cut Grilled Ribeye* \$38

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

Grilled Tenderloin* \$38

8-oz beef 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 shallots in a bold red wine demi.

Bone-in Pork Chop \$23

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

Chicken Florentine \$28

Two 6-oz chicken breasts served with creamy spinach sauce topped with portobello mushrooms and shredded parmesan cheese.

Citrus Herbed Chicken \$20

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

Grilled Fresh Chilean Salmon \$25

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

Loaded Shrimp Skewers \$28

Six jumbo grilled shrimp skewered with pineapple, bell peppers, onions, and tomatoes, served with cockaque sauce.

Sesame-Crusted Ahi Tuna \$32*

8-oz sesame seared Ahi tuna with sun-dried soy glaze.

Fresh Black Grouper \$35

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

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

Bowls

Blackened Chicken Pasta \$18

Cajun spiced grilled chicken in a white wine parmesan cream sauce, garnished with fresh shredded parmesan.

Braised Beef Short Rib \$27

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

Handhelds

Served with french fries

Crispy Chicken \$14

Fried chicken breast served plain or coated in our wing sauce. Choices of: creamy sriracha, pineapple ponzu, classic buffalo, or house-roasted mango BBQ. Served with lettuce, tomato, onion, and mayo.

BBQ Bacon Chicken \$14

Grilled 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, pickle, and your choice of cheese: Swiss, cheddar, smoked goat, or queso fresco.

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

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