

THE
PEARL
AT ASPIRE

SERVED DAILY UNTIL 4PM

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.

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.

Clucking Delicious Wings \$15

Eight jumbo chicken wings, coated in your choice of sauce: creamy sriracha, pineapple ponzu, classic buffalo, or house-roasted mango BBQ. Served with celery, carrots, and your choice of house-made ranch or bleu cheese dressing.

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.

Churchill's Cigars \$12

USDA Prime Steak, mozzarella cheese, red peppers, and onions, rolled in a crispy wonton and served with sriracha battlefield sauce.

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.

Soups & Salads

Loaded Potato Soup \$7

Rich and creamy loaded potato soup, topped with chopped 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 parmesan, dressed in a creamy horseradish Caesar dressing.

House Salad \$8

Baby greens and arugula topped with tomatoes, red onions, blended mozzarella and cheddar 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

*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.

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.

Pearl's Chicken Salad \$12

Diced chicken breast mixed with apples, dried cherries, walnuts, dressed in citrus mayo, and served with lettuce and tomato on a croissant.

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.

Pizzas

12-Inch scored crust, Cauliflower Crust \$1

Cheese \$9

Classic cheese pizza with a crispy crust, marinara sauce, and a blend of mozzarella and parmesan cheese.

BBQ Chicken \$11

Shredded chicken, our signature BBQ sauce, red onions, and a blend of mozzarella and cheddar cheese.

Caprese \$11

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

Sausage, Pepperoni, and Mushroom \$11

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

Build Your Journey \$13 (limit 4) \$1 per extra item

Customize your pizza by choosing from red sauce, white sauce, or BBQ sauce. Add your choice of toppings: pepperoni, Italian sausage, BBQ chicken, red onion, roasted red peppers, portabella mushrooms, or tomatoes, finished with fresh mozzarella on top.

Tacos

Served in three warm flour tortillas

Short Rib Tacos \$12

Tender short ribs, caramelized onions, smoked goat cheese, and zesty chipotle sour cream.

Grilled Chipotle Chicken Tacos \$9

Shredded chicken, guacamole, chipotle sour cream, and topped with crispy bacon bits.

Fish Tacos \$12

Fresh fried black grouper topped with slaw and tangy pickled onions.

Veggie Tacos \$9

For our herbivore friends, enjoy a garden-fresh medley of grilled veggies topped with crumbled queso fresco and crispy tortilla strips.

Entrees

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

Grilled Fresh Chilean Salmon \$25

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

Loaded Shrimp Skewers \$28

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

Chef's Cut* \$24

Grilled sirloin roasted with shallots in a bold red wine demi.

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.

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	