

THE  
**PEARL**  
AT ASPIRE

## Appetizers

### Aspire's Spinach Artichoke Dip \$13

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

### Pimento Cheese Bites \$13

Housemade, bold Tillamook sharp cheddar pimento cheese bites rolled in herbed panko crumbs. Paired with a side of applewood bacon tomato jam.

### Fried Green Tomatoes \$13

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

### Smoked Salmon Dip \$14

Our chef brings a touch of Alaska to Clinton, TN with this dip. Smoked salmon, cream cheese, fresh dill, capers, and diced red onion, baked and served with crispy pitas. *GF option available.*

### Churchill's Cigars \$15

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

### Grouper Bites \$15

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

### Baked Brie \$16

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

### Bada Bang Shrimp \$16

6oz of batter-fried shrimp tossed in our homemade bada bang sauce, served atop our signature coleslaw. Garnished with diced red peppers and green onions.

## Soups & Salads

### Soup of the Moment \$8

Housemade daily, warm and flavorful, always.

### Loaded Potato Soup \$8

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

### House Salad \$9

Baby greens topped with tomatoes, red onions, blended mozzarella and cheddar cheese, cucumbers, and cajun croutons with your choice of housemade dressing. *GF option available.*

### The Renegade Caesar Salad \$10

Crisp romaine lettuce tossed with housemade horseradish Caesar dressing, topped with Cajun croutons and shredded Parmesan cheese. *GF option available.*

### Kale Yeah Salad \$16

Crisp kale, fresh radicchio, roasted golden beets, blueberries, and feta cheese tossed in pomegranate vinaigrette and topped with toasted pepitas. *GF*

### Strawberry Spinach Salad \$17

Fresh spinach topped with roasted golden beets, candied pecans, crumbled blue cheese, strawberries, and crispy bacon tossed in a bright strawberry vinaigrette. *GF*

### Grilled Chicken and Apple Salad \$18

Grilled chicken breast, mixed greens, sliced apples, and candied pecans topped with smoked goat cheese and housemade honey dijon dressing. *GF*

### Exceptional Protein Additions

Grilled Chicken \$10, Shrimp \$12, Grilled Chilean Salmon\* \$13, Center Cut Sirloin\* (7 oz) \$14

### House-made Dressings

Ranch, Balsamic Vinaigrette, Bleu Cheese, Honey Dijon, Horseradish Caesar, Pomegranate Vinaigrette, Champagne Vinaigrette, Honey Mustard, Strawberry Vinaigrette

*GF* - Gluten Free

\*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 or sweet potato fries. Gluten-free bun \$2*

### All American Burger\* \$15

8-oz burger served with lettuce, tomato, onion, pickle, and your choice of cheese: American, Swiss, cheddar, Gruyere, or smoked goat. Add any combination of bacon, sauteed onions, and sauteed mushrooms for \$2.

### Crispy Chicken \$15

Fried chicken breast served plain or coated in one of our signature sauces. Choice of: creamy sriracha, classic buffalo, bada bang sauce, or house-roasted mango BBQ. Served with lettuce, tomato, and onion.

### BBQ Bacon Chicken \$16

Grilled chicken breast topped with applewood bacon, cheddar cheese, caramelized onions and served with our signature BBQ sauce.

### Pimento Burger\* \$16

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

## Entrées

*Served with two scratch-made sides.\*\**

### Blackened Chicken Pasta \$20

Cajun grilled chicken and penne pasta tossed in white wine, Parmesan cream sauce and topped with fresh shredded Parmesan. Add mushrooms or broccoli, \$1.97 each. Substitute grilled or fried shrimp for \$3. Sides not included.\*\*

### Bone-in Pork Chop\* \$25

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

### Grilled Fresh Chilean Salmon\* \$25

Grilled, fresh, cold-water Verlasso Chilean Salmon, topped with a vibrant lemon-dill butter. *GF*

### Chicken Florentine \$28

Two seared chicken breasts served atop Boursin Mashed Potatoes with a creamy spinach portobella sauce and finished with Parmesan cheese. Served with one additional side. *GF*

### Fresh Black Grouper \$39

Perfectly grilled fresh black grouper, flaky and tender, topped with a lively white wine remoulade. *GF*

### Center Cut Sirloin\*: 7 oz \$24 / 10 oz \$29

A USDA Center Cut heart of sirloin, tender and full of flavor, grilled to perfection, paired with a rich red wine shallot demi on the side. Simple. Savory. Exceptional. *GF*

### Thick-Cut Grilled Ribeye\* \$41

A 14 oz USDA ribeye, thick-cut and bursting with flavor. Marinated and fire-seared to bring out its rich, natural marbling and accompanied with a savory herbed butter demi on the side. *GF*

### Filet Mignon\* \$42

Our 8 oz USDA Chef selected beef tenderloin melts in your mouth with every bite. Expertly grilled and paired with a shiitake leek demi on the side for a truly refined experience. *GF*

Surf'n'Turf your steak - Shrimp add-on \$12

## Sides

**Regular:** Boursin Mashed Potatoes *GF*, Sweet Potato Fries, French Fries, Slaw *GF*, Wild Rice *GF*, Broccoli *GF*

**Premium:** (\$1.97 additional charge with meal) Spinach Gratinee, House Salad, Caesar Salad, Asparagus (Seasonal) *GF*, Bacon Brussel Sprouts (Seasonal) *GF*, Seasonal Fruit *GF*

## Beverages

Drinks \$3.57: Our soon-to-be famous sweet tea served with a slice of orange. Coke, Diet Coke, Cherry Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Mtn Dew, pink lemonade, unsweet tea, hot tea, regular or decaf coffee.

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