

THE PEARL

Garden

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.

Batter Fried Mushrooms \$13

8 oz deep fried button mushrooms coated in a seasoned batter accompanied by a horseradish honey mustard sauce garnished with Parmesan cheese and parsley.

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

6 oz 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

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.

Handhelds

Served with french fries or sweet potato fries. Gluten free bun \$2

Pearl's Chicken Salad \$13

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

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, sautéed onions, and sautéed 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.

Pizzas

12-Inch scored crust, cauliflower crust \$2

Cheese \$11 / Pepperoni \$13

Classic cheese pizza with a crispy crust, marinara sauce, and a blend of mozzarella and Parmesan cheese; plain or add pepperoni.

Sausage, Pepperoni, and Mushroom \$16

Italian sausage, pepperoni, portobella mushrooms, fire-roasted green chiles, and mozzarella cheese.

BBQ Chicken \$17

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

South Street Philly \$18

Sliced tenderloin steak, caramelized onions, fresh green and red bell peppers atop a creamy white sauce and mozzarella cheese creating "Rocky's favorite."

Build Your Journey \$18 (limit 4) \$1 per extra item

Customize your pizza by choosing from red sauce, white sauce, or BBQ sauce. Add your choice of: pepperoni, Italian sausage, BBQ chicken, bacon, red onion, roasted red peppers, portobella mushrooms, or tomatoes, finished with fresh mozzarella on top. Add tenderloin steak for \$2.

Tacos

Served in three warm flour tortillas.

Grilled Chipotle Chicken Tacos \$14

Shredded chicken, guacamole, chipotle sour cream, topped with crispy bacon bits served on a bed of tangy slaw.

Fish Tacos \$16

Fresh hand-sliced black grouper fried, on a bed of slaw topped with tangy pickled onions and remoulade sauce.

Bada Bang Shrimp Tacos \$16

6 oz of batter fried shrimp, served atop our signature coleslaw. Drizzled with our housemade bada bang sauce, garnished with diced red peppers and green onions.

Build Your Own Flight \$16

Mix and match your favorites! Choose any three tacos from our menu for a flavor-packed trio served together.

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 in price.**

Battered Shrimp \$23

6 oz of golden, buttermilk battered shrimp paired with cocktail sauce on the side. Suggested with fries and housemade coleslaw.

Grilled Fresh Chilean Salmon* \$25

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

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 Brussels Sprouts (Seasonal) *GF*, Seasonal Fruit *GF*

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.