

THE
PEARL
AT ASPIRE

Appetizers

ASPIRE’S SIGNATURE DIP..... \$13
Creamy spinach dip blended with marinated artichokes, topped with fire-roasted red peppers, and served with crispy pita.

PIMENTO CHEESE BITES..... \$13
House-made, bold Tillamook sharp cheddar pimento cheese bites rolled in herbed panko crumbs and paired with a 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.

NORTHERN EXPEDITION SALMON DIP \$14
Smoked salmon, cream cheese, fresh dill, capers, and diced red onion, baked and served with crispy pitas. *GF option available.*

CHURCHILL’S CIGARS \$16
Tenderloin, mozzarella cheese, red peppers, and onions, rolled in a crispy wonton and served with sriracha battlefield sauce.

GROUPER BITES \$16
Hand-sliced black grouper breaded with herbed panko crumbs and served with our zesty remoulade sauce.

BADA BANG SHRIMP \$16
6 oz of batter-fried shrimp tossed in bada bang sauce, served atop our coleslaw and garnished with diced red peppers and green onions.

CALAMARI ROYALE \$16
Crispy fried calamari paired with a unique roasted garlic and tarragon aioli sauce on the side, topped with roasted red peppers and parmesan.

ELEVATED BRIE EN CROUTE \$18
Brie wrapped in a golden puff pastry drizzled with honey, and served with apple slices, berries, nuts, and crostini.

Soups & Salads

SOUP OF THE MOMENT \$8
House-made daily, warm and flavorful, always!

LOADED POTATO SOUP \$8
Rich and creamy loaded potato soup, topped with bacon, cheddar cheese, and scallions.

ASPIRE HOUSE SALAD \$10
Baby greens topped with tomatoes, red onions, blended Mozzarella and cheddar cheese, cucumbers, and Cajun croutons. *GF option available.*

RENEGADE CAESAR SALAD \$14
Crisp romaine lettuce tossed with horseradish Caesar dressing, topped with Cajun croutons and shredded Parmesan cheese. *GF option available.*

HARVEST CHOPPED SALAD \$16
Chopped mixed greens accompanied by diced cucumbers, tomatoes, red onion, fresh avocado, blue cheese crumbles, hearts of palm, topped with crispy noodles and bacon bits, with balsamic vinaigrette. *GF option available.*

KALE YEAH SALAD \$16
Crisp kale, fresh radicchio, roasted golden beets, blueberries, and feta cheese paired with a hot brown butter vinaigrette and topped with toasted pepitas. *GF*

STRAWBERRY SPINACH SALAD\$17
Fresh spinach topped with roasted golden beets, candied pecans, blue cheese crumbles, strawberries, and crispy bacon tossed in a 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 house-made honey dijon dressing. *GF*

EXCEPTIONAL PROTEIN ADDITIONS

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

HOUSE-MADE DRESSINGS

Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Dijon, Horseradish Caesar, Honey Mustard, Strawberry Vinaigrette, Hot Brown Butter Vinaigrette.

The
ELEVATED
STEAK
EXPERIENCE

We Proudly Serve All
Hormone-Free,
Antibiotic-Free
Premium Australian
Prime Cuts!

Should your experience be
anything less than exceptional,
please allow us the pleasure of
making it perfect!

While we try to buy American
products, rising prices and limited
American beef supply have inspired us
to give our guests the best Australian
beef until the market stabilizes and
value returns.

Served With Two Scratch-Made Sides

CENTER-CUT SIRLOIN*
7 OZ \$24 | 10 OZ \$29

An Aussie center-cut heart of
sirloin, tender and full of flavor,
grilled to perfection. Simple.
Savory. Exceptional. *GF*

NEW YORK STRIP*
14 OZ \$42

The King of beef. A 14 oz Aussie
center-cut strip, prized for its rich
marbling, tender texture, and full
body beef flavor. Expertly grilled
to perfection while preserving its
natural richness. *GF*

THICK-CUT RIBEYE*
16 OZ \$43

A 16 oz Aussie ribeye, thick-cut
and bursting with flavor. Marinated
and fire-seared to bring out its
rich, natural marbling. *GF*

CHAIRMAN'S FILET*
8 OZ \$45

Our 8 oz Aussie chef-selected beef
tenderloin melts in your mouth
with every bite. Expertly grilled for
a truly refined experience. *GF*

TOP IT OFF

Blue cheese crumbles or melted \$2
Demi sauce \$2
Shrimp \$12

COOKED TO YOUR PREFERENCE
Rare · Cool, red center
Medium Rare · Warm, red center
Medium · Warm, pink center
Medium Well · Slightly pink center
Well Done · Cooked throughout

Our premium cuts are at their best when
Medium Rare to Medium!

SHAKE UP YOUR
STEAK EXPERIENCE

Mollydooker

AUSTRALIAN WINES

2 LEFT FEET \$49 THE BOXER
RED BLEND SHIRAZ
THE SCOOTER THE MAITRE D’
MERLOT CABERNET

Nitrogen Infused Fun!

Handhelds

Served With French Fries or Sweet Potato Fries. Gluten-Free Bun \$2

VICTORY CHICKEN SANDWICH.....\$15
Fried chicken breast served plain or coated in one of our signature sauces. Choice of: classic buffalo, bada bang sauce, or house-roasted mango BBQ. Served with lettuce, tomato, and onion.

PEARL CHICKEN STACK..... \$16
Grilled chicken breast complemented by country ham topped with Swiss, lettuce, tomato, onion, and honey guac.

ACHIEVER BURGER*\$16
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.

PIMENTO BURGER* \$17
8 oz burger served with pimento cheese, applewood bacon, tangy pickles, crispy onion straws, and our signature BBQ sauce.

Entrées

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.

BONE-IN PORK CHOP*\$25
12 oz bone-in thick-cut pork chop, brined in sweet tea and finished on the grill with dried cherry marsala demi. Served with two scratch-made sides. *GF*

GRILLED FRESH CHILEAN SALMON*\$25
Grilled, fresh, cold-water Verlasso Chilean Salmon, topped with a vibrant lemon-dill butter. Served with two scratch-made sides. *GF*

FLORENTINE PRESTIGE CHICKEN\$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 scratch-made side. *GF*

FRESH HALIBUT MKT
Pan-Seared fresh Halibut, flaky and tender, topped with chef’s sauce of the moment. Served with two scratch-made sides. *GF*

Scratch-Made Sides

House: Boursin Mashed Potatoes *GF*, Sweet Potato Fries, French Fries, Victory Slaw *GF*, Broccoli *GF*

Premium: (\$2.57 additional charge with meal) Wild Rice *GF*, Spinach Gratinee, House Salad, Caesar Salad, Asparagus (Seasonal) *GF*, Seasonal Fruit *GF*, Southern Silk Green Beans.

SUPER PREMIUM SPUDS

\$3.57 additional charge with meal
\$7.97 à la carte

THE LOADED PEARL

Baked potato overflowing with sour cream,
butter, shredded cheese, bacon, and chives. *GF*

THE AMBER SPUD

Super sweet, loaded sweet potato topped with
cinnamon, butter, brown sugar. *GF*

Brown sugar, cinnamon, mini marshmallows, or
crushed candied pecans. \$.75 each

Chili add-on \$2
Pimento Cheese add-on \$2

Endless Beverages

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

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