



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 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.
- NORTHERN EXPEDITION 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 \$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 signature coleslaw, and garnished with diced red peppers and green onions.
- CALAMARI ROYALE \$16**
Crispy fried calamari paired with a unique roasted garlic tarragon aioli sauce on the side, and topped with roasted red peppers and Parmesan.
- ELEVATED BRIE EN CROUTE \$18**
Brie in 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 with your choice of house-made dressing. *GF option available.*
- RENEGADE CAESAR SALAD \$14**
Crisp romaine lettuce tossed with house-made 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, tossed in 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 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 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.

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*
- PEARL’S CHICKEN SALAD \$14**
Diced chicken breast mixed with apples, dried cherries, walnuts, dressed in citrus mayo, and served with lettuce and tomato on a croissant.
- 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, and 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, sautéed onions, and sautéed mushrooms for \$2.
- PIMENTO BURGER* \$17**
8 oz burger served topped with pimento cheese, applewood bacon, tangy pickles, crispy onion straws, and our signature BBQ sauce.

Tacos

- Served in three warm flour tortillas.*
- GRILLED CHIPOTLE CHICKEN TACOS \$16**
Grilled chicken, guacamole, chipotle sour cream, topped with crispy bacon bits, served on a bed of chipotle adobo slaw.
- COASTAL SIGNATURE TACOS \$16**
Hand-sliced fried black grouper, 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 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

- 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.**
- GRILLED FRESH CHILEAN SALMON* \$25**
Grilled, fresh, cold-water Verlasso salmon, topped with a vibrant lemon-dill butter. Served with two scratch-made sides. *GF*
- 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. Served with two scratch-made sides. *GF*
Blue Cheese add-on \$2
Demi Sauce add-on \$2
Shrimp add-on \$12

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, and 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.