THE PEARL AT ASPIRE

SERVED DAILY UNTIL 4PM

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.