

The Pearl

RESTAURANT & BAR

BAR BITES

Grilled Caesar Salad \$12

Romaine Hearts | Parmesan | Croutons | Creamy Dressing
Add Chicken \$5

House Salad \$12

Spring Mix | Cucumbers | Cherry Tomatoes | Bacon | Cheddar Cheese | Ranch Dressing
Add Chicken \$5

Jack and Cheddar Chicken Quesadilla \$14

Roasted Salsa | Sour cream
Add Shrimp \$6

Crispy Fried Chicken Fingers \$14

Buffalo | BBQ | Sweet Chile or Mango | Celery | Carrot Sticks | Ranch Dressing
Add Crispy Fries \$4

Ultimate Turkey Burger \$15

Grilled 7 oz Turkey Patty | Portabello slices | Lettuce | Tomatoes | Onions | Crispy Fries | Brioche Bun

The Pearl Burger \$16*

Brioche Bun | Cheddar | Lettuce | Tomatoes | Onions | Crispy Fries
Add Hickory Smoked Bacon \$2

Karbach Battered Fish and Chips \$17

White Fish | Karbach Beer Batter | Tartar Sauce | Crispy Fries

Grilled Chicken Breast \$25*

Mashed Potatoes | Sauteed Broccolini

Seared Salmon \$27*

Roasted Potatoes | Seasonal Vegetables | Lemon Butter Sauce

Grilled NY Strip \$42*

Mashed Potatoes | Seasonal Vegetables | Demi-Glace

The Pearl Breakfast Hours

Monday – Friday 7:00am – 10:00am

Saturday – Sunday 7:00am – 11:00am

The Pearl Restaurant and Bar

Monday – Thursday 5:00pm – 10:00pm

Friday – Saturday 4:00pm – 12:00am

Sunday – Closed



Wine by the Bottle

Chardonnay

Meiomi Chardonnay - Smooth, opulent layers of pineapple and lemon peel are heightened by sweet smells of honey, almonds, baking spices, and subtle custard notes. The full flavors are highlighted by succulent acidity and a clean, mineral-driven finish. **\$24.95**

St. Francis Chardonnay - This bright and balanced Chardonnay has aromas of tropical fruit, mango peel, peach and honey. Flavors that hint of baked apple and pear galette merge with a creamy mouthfeel and long, smooth finish **\$29.95**

Riesling

Kung Fu Girl - Nice, light, bright and tangy citrus fruits with peach flavors. Crisp, good clean acidity to keep the mouth watering for more. Off-dry and delicately floral. **\$21.95**

Rose

Rotation Rose - A savory, earthy aroma blends into juicy peach and delicate spice flavors in this layered, complex and distinctive wine. Made from Chenin Blanc grapes and a dash of Syrah, it is medium to full bodied and mouthfilling in texture. **\$24.95**

Merlot

Becker Vineyards Merlot - This soft merlot has wonderful dried fruit notes with a wonderful finish. This wine was aged in French oak barrels. **\$24.95**

Red Blend

Chateau St Loubert - Deep ruby color with a vibrant nose of red fruit nuanced with notes of licorice and earth. The palate shows freshness and intensity, flavors of currant, black cherry, river rock minerality and the wood aging has added to the fruit tannins to give plenty of structure to go with the black-currant fruit. **\$34.95**

Red Zinfandel

The Federalist - A blend of Zinfandel, Petite Sirah, and Merlot, this wine has aromas and flavors of black fruit, smoke, caramel and vanilla. **\$34.95**

Syrah

Cambria - ...with an inviting suite of scents of smoke and allspice, clove and olive. It stays savory and spicy, with generous flavors of plum and black cherry, and a fine, supple texture. **\$29.95**

**Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of food borne illness.*