

Pointe In Time

STARTING POINTES

SOUP OF THE DAY

7

PUMPKIN HUMMUS BRUSCHETTA

piquillo peppers, tomatoes, queso fresco

9

CALAMARI

sweet chili garlic, cilantro oil

11

CHILLED GULF SHRIMP

poached in turmeric-lemon tea,
traditional cocktail sauce, winter citrus

11

ICEBERG WEDGE SALAD

heirloom apple wedges, warm bacon,
gorgonzola dressing

8

FRESH MOZZARELLA PEARLS & TOMATO SALAD

arugala, balsamic dressing, meyer lemon oil

10

SIGNATURE ENTRÉES

ARIZONA SWEET CHILI RUBBED FLAT IRON STEAK*

roasted root vegetables, garlic mashed potato,

21

TOP SIRLOIN*

grilled sweet potato,
baby squash and tomato chutney

19

BABY BACK RIBS

mango barbecue glaze, giant onion rings
and roasted garlic-mashed potatoes

23

BRAISED SHORT RIB

forest mushrooms, red jacket mashed potato, cabbage,
baby carrot, chocolate bordelaise sauce

15

PORK OSSO BUCCO

apple-leek chutney, rainbow chard,
pink peppercorn-calvados glaze

17

WILD MUSHROOM RISOTTO

baby carrots, pea tendrils, artichoke,
tomato, candied pecans

15

GRILLED ATLANTIC SALMON*

sautéed vegetables, butternut squash,
forbidden rice, anise glaze

20

PARMESAN HERB-ROASTED CHICKEN

tomato-artichoke risotto

19

CAST IRON FILET MIGNON*

horseradish-cheddar crust, kuri squash au gratin,
port laquer

28

TAPATIO BURGER*

caramelized onions, mushrooms and
swiss on a garlic-buttered onion bun

12

GRILLED RIB EYE STEAK*

heirloom fingerling potato, brussel sprout leaves,
meyer lemon butter

29

GRILLED CITRUS CHICKEN SALAD

field greens, squash, mushrooms, feta cheese,
almonds and sweet peppers with red wine vinaigrette

11

*All menu items are cooked to order. Anything served raw or rare, including meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. An 18-percent gratuity will be automatically added for parties of six or more guests. All orders available to go. For banquet information, see our manager.