

Pointe In Time

EAT HEALTHY | INDULGE | OR BOTH

STARTERS

SOUP OF THE DAY
please ask your server 7.50

SPINACH DIP
boursin cheese, artichokes,
tortilla chips 11.50

CRISPY CALAMARI
lemon aioli, toasted sesame,
shishito peppers 12.50

CHARRED OCTOPUS
shaved fennel, arugula, vine ripe tomatoes,
radish, balsamic, lemon emulsion 12.95

FIG & BRIE BRUSCHETTA
speck ham, balsamic reduction,
lemon brie cream 10.95

SHRIMP COCKTAIL GF
preserved lemon, cucumber
yogurt, cocktail sauce 13.50

SALADS

ARUGULA SALAD GF
English cucumbers, baby kale,
goat cheese, grilled asparagus,
green goddess dressing 9.50

SEASONAL FIELD GREENS GF
artichokes, roasted tomatoes, chickpeas,
castelvetro olives, feta cheese,
lemon thyme vinaigrette 8.95

CAESAR
romaine hearts,
croutons, parmesan,
caesar dressing 8.75

WEDGE BIBB SALAD GF
crispy bacon, baby tomatoes,
fresh avocado, scallions, marcona
almonds, blue cheese dressing 9.95

MAKE IT A MEAL & ADD

SALMON* 4.95

STEAK* 4.95

SHRIMP 4.25

CHICKEN 3.95

SANDWICHES

GRILLED CHEESE & TOMATO SOUP
manchego, gruyere and cheddar, wild arugula,
hot capicola, crispy bacon 12.25

STEAKHOUSE BEEF SANDWICH
horseradish cream, romaine, tomatoes,
caramelized onion 12.95

BUFFALO CHICKEN WRAP
blue cheese aioli, avocado, romaine, tomato,
spinach tortilla 11.25

SMOKEHOUSE BURGER*
maple-glazed bacon, caramelized onions,
smoked cheddar, brioche bun 13.75

SPANISH BURGER*
spicy chorizo, aged manchego cheese, piquillo
pepper aioli, brioche bun 13.95

MAIN PLATES

GRILLED SHRIMP PASTA
roasted tomatoes, kalamata olives,
baby artichokes, white wine, garlic,
parmesan 13.95

SEARED SALMON* GF
wild rice, asparagus, baby corn,
preserved lemon and herbs 22.95

SOUTHWEST BLT
Jalapeño bacon, avocado, butter lettuce,
chipotle mayo on cheddar jalapeño bread 12.50

CLASSIC REUBEN
corned beef, sauerkraut, house made
1000 island dressing, rye bread 12.25

MAC & FIVE CHEESES
spicy chorizo, roasted poblano,
pickled shallots, cilantro pesto 11.95

THIN CRUST PIZZA
plum tomato sauce, mozzarella, fresh basil 12.75

Vegetarian | vegan | gluten-free | food allergen dishes are always customized to order, just let your server know! GF = Gluten Free

*All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.

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8 BEERS ON TAP

FRESH BREWED FLAVORED ICED TEA