

Pointe In Time

EAT HEALTHY | INDULGE | OR BOTH

SOUPS, SALADS & STARTERS

CRISPY CALAMARI

lemon aioli, toasted sesame,
shishito peppers 12.50

ROASTED BEETS & STRAWBERRIES GF

arugula, frisee, toasted
hazelnuts, lemon-honey yogurt,
tarragon vinaigrette 9.50

WEDGE BIBB SALAD GF

crispy bacon, baby tomatoes,
fresh avocado, scallions, marcona
almonds, blue cheese dressing 9.95

SOUP OF THE DAY

please ask your server 7.50

SHRIMP COCKTAIL GF

preserved lemon, cucumber
yogurt, cocktail sauce 13.50

BAKED APPLE BRUSCHETTA GF

maple bacon streusel, vanilla creme
fraiche, micro greens 10.95

MAC & FIVE CHEESES

spicy chorizo, roasted poblano,
pickled shallots, cilantro pesto 11.95

SPINACH DIP

boursin cheese, artichokes,
tortilla chips 11.25

CHARRED OCTOPUS

shaved fennel, arugula, chorizo,
marcona almonds, romesco,
lemon emulsion 12.95

SEASONAL FIELD GREENS GF

poached pear, toasted walnuts,
goat cheese, pancetta, endive,
champagne vinaigrette 8.95

CAESAR

romaine hearts, croutons, parmesan,
caesar dressing 8.75

ENTRÉES

GARGANELLI PASTA

beef ragu, cremini mushrooms,
charred broccolini, parmesan 18.95
add optional fried egg* .95

SEARED SALMON*

creamy herbed orzo, charred cauliflower,
blistered tomatoes, dill butter sauce 22.95

CRISPY SKIN SEABASS

black rice, baby bok choy, shitake mushrooms,
sesame-scallion emulsion 23.50

SEARED BEEF SHORT RIBS

celery root mash, roasted carrots,
carrot top gremolata, veggie chips 24.25

THIN CRUST PIZZA

plum tomato sauce, mozzarella, fresh basil 12.75

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

HERB ROASTED CHICKEN

chive fingerling potatoes,
grilled asparagus, lemony chicken jus 19.25

SEASONAL MUSHROOM & PARMESAN RISOTTO GF

charred brussels, baby carrots, porcini dust 16.95

GRILLED SHRIMP PASTA

roasted tomatoes, kalamata olives, baby
artichokes, white wine, garlic, parmesan 23.95

ACHIOTE GRILLED CENTER-CUT PORK CHOP*

jalapeño-bacon grits, roasted chili & corn relish,
blood orange reduction, micro cilantro 21.95

PRIME NEW YORK STRIP* GF

cheddar & scallion potato hash,
french beans, tarragon butter 35.95

GRILLED SIRLOIN* GF

mascarpone whipped potatoes,
roasted brussels sprouts, shallots,
mushroom demi 27.95

ON THE SIDE

yukon mashed potatoes | seasonal vegetables | buttery fingerling potatoes | jalapeño-bacon grits 6.25

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.