

# Pointe In Time

EAT HEALTHY | INDULGE | OR BOTH

## SOUPS, SALADS & STARTERS

**SOUP OF THE DAY**  
please ask your server 7.50

**LEMON POACHED SHRIMP** (GF)  
golden gazpacho, fennel, fresh  
cucumber, bell pepper, lemon oil 12.50

**TUNA LETTUCE WRAPS\***  
bibb lettuce, cucumber, carrots,  
rice noodles, house made kimchi,  
scallion ponzu 14.50

**CRISPY CALAMARI**  
paprika aioli, baby artichokes,  
saffron salt 12.50

**MAC & FIVE CHEESES**  
butternut squash, pancetta, crispy  
brussels leaves, balsamic reduction 11.95

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

**ARUGULA SALAD** (GF)  
dried cranberries, pecans,  
goat cheese, orange segments,  
balsamic vinaigrette 9.75

**TRADITIONAL HUMMUS** (VG)  
vegetable crudité, fresh  
grilled flatbread 10.95

**APPLE COBB SALAD** (GF)  
crisp apples, grapes, carrots,  
candied walnuts, celery root,  
lemon-yogurt dressing 10.25

**WEDGE BIBB SALAD** (GF)  
crispy bacon, baby tomatoes,  
fresh avocado, scallions, marcona  
almonds, blue cheese dressing 10.75

**SPINACH DIP**  
boursin cheese, artichokes,  
tortilla chips 11.50

**CAESAR**  
romaine hearts, croutons, parmesan,  
caesar dressing 8.95

## ENTRÉES

**GARGANELLI PASTA**  
Italian sausage, broccoli rabe, roasted  
piquillo peppers, black pepper garlic cream 18.95  
add optional fried egg\* .95

**SEARED SALMON\*** (GF)  
wild rice, asparagus, baby corn,  
preserved lemon, herbs 22.95

**HERB-CRUSTED AHI TUNA\*** (GF)  
charred eggplant purée, roasted vegetables,  
cilantro-jalapeño oil, sumac 24.50

**BRAISED LAMB SHANK** (GF)  
Yukon mashed potatoes, roasted baby carrots,  
rosemary port reduction 23.50

**SOY GRILLED SKIRT STEAK\***  
scallion rice, baby bok choy,  
soy mirin glaze, toasted sesame 27.95

**SMOKEHOUSE BURGER\***  
maple-glazed bacon, caramelized onions,  
smoked cheddar, brioche bun 13.95

**BLUE BURGER\***  
roasted portabellas, blue cheese fondue,  
black pepper-garlic aioli, brioche bun 14.25

**ROASTED CHICKEN**  
orzo pasta, baby artichokes, crimini  
mushrooms, lemon caper jus 19.95

**SEASONAL SQUASH & PARMESAN RISOTTO**  
cauliflower, asparagus, baby carrots,  
delicate squash 16.75

**BRAISED GREEN CHILI PORK** (GF)  
parmesan polenta, green chili sauce, patty  
pan squash, cilantro cream, pickled fresno 20.95

**GRILLED SHRIMP PASTA**  
roasted tomatoes, kalamata olives, baby  
artichokes, white wine, garlic, parmesan 23.95

**CHIPOTLE-HONEY GLAZED PORK TENDERLOIN\*** (GF)  
sweet potato mash, charred brussels sprouts,  
chipotle-honey glaze 21.95

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

**PRIME NEW YORK STRIP\*** (GF)  
fingerling potatoes, chive crème fraiche,  
seasonal roasted mushroom medley 34.95

## ON THE SIDE

mascarpone whipped potatoes 6.25 | seasonal vegetables 5.95 | buttery fingerling potatoes 6.95 | polenta 6.50

family-style combination of all four sides 19.95

Vegan | Vegetarian | Gluten-Free | food allergen dishes are always customized to order, just let your server know! (GF) Gluten Free (VG) Vegan

\*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.