

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 13.95

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 23.50

HERB-CRUSTED AHI TUNA* (GF)
charred eggplant purée, roasted vegetables,
cilantro-jalapeño oil, sumac 25.95

BRAISED LAMB SHANK (GF)
Yukon mashed potatoes, roasted baby carrots,
rosemary port reduction 26.50

GRILLED FLAT IRON STEAK* (GF)
blue cheese and chive potato rosti, sautéed
broccolini, roasted tomato, chimichurri 29.95

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 24.50

CHIPOTLE-HONEY GLAZED PORK TENDERLOIN* (GF)
sweet potato mash, charred brussels sprouts,
chipotle-honey glaze 22.95

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

HOUSE MADE BACON MEATLOAF
yukon mashed potatoes, sautéed green beans,
tabasco onions, savory thyme gravy 21.95

ON THE SIDE

mascarpone whipped potatoes 6.25 | seasonal vegetables 5.95 | squash risotto 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.