

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
paprika aioli, baby artichokes,
saffron salt 12.50

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

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

LEMON POACHED SHRIMP (GF)
golden gazpacho, fennel, fresh
cucumber, bell pepper, lemon oil 13.95

SALADS

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

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

CAESAR
romaine hearts,
croutons, parmesan,
caesar dressing 8.95

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

MAKE IT A MEAL & ADD

SALMON* 4.95

STEAK* 4.95

SHRIMP 4.50

CHICKEN 3.95

SANDWICHES & MAIN PLATES

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

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

STEAKHOUSE BEEF SANDWICH
horseradish cream, romaine, tomatoes, caramelized
onion 13.25

CAPRESE CHICKEN SANDWICH
fresh mozzarella, seasoned tomato, basil pesto,
balsamic reduction 13.50

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

GRILLED SHRIMP PASTA
roasted tomatoes, kalamata olives, baby
artichokes, white wine, garlic, parmesan 14.25

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

ROCK SHRIMP PO BOY
crispy rock shrimp, tomatoes, coleslaw,
spicy mayo, ciabatta roll 14.95

SOUTHWEST BLT
jalapeño bacon, avocado, butter lettuce,
chipotle mayo, cheddar-jalapeño bread 12.95

CLASSIC REUBEN
corned beef, sauerkraut, house made
1000 island dressing, artisan rye bread 12.50

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

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

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.

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8 BEERS ON TAP

FRESH BREWED FLAVORED ICED TEA