

# Pointe In Time

## Dinner

### STARTERS & SALADS

#### FRIED CALAMARI

Lightly Breaded Rings, Lemon,  
Sweet Chili Aioli 12.75

#### POTATO DIPPERS

Pulled Pork, Cheese Sauce  
Pico de Gallo 12.50

#### TOMATO CAPRESE TOWER <sup>GF</sup>

Ripe Tomatoes Stacked with Fresh Mozzarella,  
Basil, EVOO, Balsamic Drizzle 11.50

#### CHIPS & SALSA <sup>GF</sup>

Crispy Fried Tortilla Chips, Fresh Salsa 8.95  
Add Guacamole 3.95

#### RANCH-STYLE CHOPPED ROMAINE <sup>GF</sup>

Bacon, Tomato, Cucumber, Red Onion,  
Kalamata Olives, Green Beans,  
Cheddar Jack Cheese, Ranch Dressing 13.50

#### CAESAR SALAD

Romaine Lettuce, Caesar Dressing,  
House Made Croutons,  
Shaved Parmesan Cheese 11.95

### ENTRÉES

#### SHRIMP & RADICCHIO PASTA

Sautéed Shrimp and Radicchio, Penne Pasta,  
Chili Flakes, Creamy Marinara 23.50

#### SEARED NY STRIP\* <sup>GF</sup>

Roasted Garlic-Chive Red Skin Mash,  
Sautéed Asparagus, Caramelized Onion 37.95

#### SEARED CHICKEN BREAST <sup>GF</sup>

Southwestern Rub, Garlic Chili Hominy,  
Roasted Squash 23.75

#### SEARED SALMON <sup>GF</sup>

Mixed Rice, Quinoa and Kale Pilaf,  
Cilantro-Lime Emulsion, Mango Chutney 24.75

#### SIRLOIN HAMBURGER\*

Angus Grade Beef, Choice of  
American, Pepper Jack, Swiss or Cheddar,  
Brioche Bun, Served with French Fries 15.95

#### SOUTHWESTERN MAC & CHEESE

Grilled Chicken, Caramelized Onion,  
Green Chili Cheddar Sauce,  
Cilantro Corn Chip Crust 16.95

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

<sup>GF</sup> Gluten Free

All to-go orders are subject to a 15% service charge.

\*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.  
A 20-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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