

Pointe In Time

Dinner

STARTERS & SALADS

WINGS YOUR WAY

Medium, Hot, BBQ or Sweet Chili 15.95

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 ^{GF}

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

CHIPS & SALSA ^{GF}

Crispy Fried Tortilla Chips, Fresh Salsa 8.95
Add Guacamole 3.95

RANCH-STYLE CHOPPED ROMAINE ^{GF}

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* ^{GF}

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

SEARED CHICKEN BREAST ^{GF}

Southwestern Rub, Garlic Chili Hominy,
Roasted Squash 23.75

SEARED SALMON ^{GF}

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

CENTER CUT DUROC PORK CHOP ^{GF}

Butternut Squash Purée, Roasted Brussel Sprouts,
Provencal Herb and Garlic Marinade 25.95

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

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^{GF} 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.