

Pointe In Time

STARTERS & SALADS

FRIED CALAMARI

Lightly Breaded Rings, Lemon,
Sweet Chili Aioli 12.75

BUFFALO WINGS

Tossed in a Medium Hot Sauce,
Celery Sticks, Blue Cheese Dressing 11.95

TOMATO CAPRESE TOWER

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

CHIPS & SALSA

Crispy Fried Tortilla Chips, Fresh Salsa 8.95
Add Guacamole 3.95

RANCH-STYLE CHOPPED ROMAINE

Bacon, Tomato, Cucumber, Red Onion,
Kalamata Olives, Green Beans,
Cheddar Jack Cheese, Ranch Dressing 10.75

CAESAR SALAD

Romaine Lettuce, Caesar Dressing,
House Made Croutons,
Shaved Parmesan Cheese 9.95

ENTRÉES

SHRIMP & RADICCHIO PASTA

Sautéed Shrimp and Radicchio, Penne Pasta,
Chili Flakes, Creamy Marinara 21.50

SEARED NY STRIP*

Roasted Garlic-Chive Red Skin Mash,
Sautéed Asparagus, Caramelized Onion 35.95

SEARED CHICKEN BREAST

Southwestern Rub, Garlic Chili Hominy,
Roasted Squash 19.75

SEARED SALMON

Mixed Rice, Quinoa and Kale Pilaf,
Cilantro-Lime Emulsion, Mango Chutney 21.50

SIRLOIN HAMBURGER*

Angus Grade Beef, Choice of
American, Pepper Jack, Swiss or Cheddar,
Brioche Bun, Served with French Fries 14.95

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!

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.